CULINARY ARTS SYLLABUS

## Grade 12

Proficiencies:

 Upon completion of the twelfth grade, having been given the necessary equipment and instruction, students should be able to meet the following Proficiencies:

1. Practice safe work habits and follow safety procedures.
2. Practice and develop an appreciation for personal and shop hygiene and sanitation as described in ServSafe Essentials and Chapter 24 of the New Jersey Sanitary Code.
3. Make minor adjustments for safe and efficient operation of equipment in the shop.
4. Prepare specialty menus, gourmet foods, international cuisine, desserts and showpieces for display, catering and special functions.
5. Produce any of the given recipes to meet or exceed minimum standards.
6. Supervise the efficient operation of kitchen, dining room and cafeteria work stations.
7. Demonstrate a knowledge of and proficiency in safe and hygienic practices involving handling foods and methods of cooking and preparation of food.
8. Demonstrate an awareness of food purchasing and food control.
9. Demonstrate awareness of the utilization of computers in the foods industry.
10. Demonstrate an awareness of job seeking, job maintenance and job advancement skills
11. Practice the skills and demonstrate a knowledge of the principles of quantity food service so as to be prepared for a cooperative work experience program (C.E.) and/or employment or advanced training in the trade.
12. Develop food related food service on the computer.
13. Students will be proficient in Serve Safe sanitation methods.
14. Demonstrate employability skills and work habits, such as work ethic, dependability, promptness, and getting along with others, needed to get and keep a job.
15. Identify career interests, abilities, and skills.
16. Describe the importance of academic and occupational skills to achievement in work world.

 17.Identify job openings.

18. Demonstrate skills and attitudes necessary for a successful job interview.

19. Demonstrate skills needed to effectively access and use technology-based materials through keyboarding, troubleshooting and retrieving and managing information.

20. Access and assess information on specific topics using both technological (e.g. computer, telephone, satellite) and print resources available in libraries or media centers.

21. Discuss problems related to the increasing use of technologies.

22. Recognize and define a problem, or clarify decisions to be made.

23. Use the library media center as a critical resource for inquiry and assessment of print and non-print materials.

24. Identify and evaluate the validity of alternative solutions.

25. Interpret and analyze data to draw conclusions.

26. Evaluate the effectiveness of various solutions.

27. Apply problem-solving skills to original and creative/design projects.

28. Work cooperatively with others to accomplish a task

29. Evaluate their own actions and accomplishments.

30. Describe constructive responses to criticism.

31. Describe actions which demonstrate respect for people of different races, ages, religions, ethnicity and gender.

32. Describe the roles people play in groups.

33. Use time efficiently and effectively.

34. Describe how ability, effort, and achievement are interrelated.