



Tuba City High School

Culinary 2

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COURSE DESCRIPTION

Students will be trained for career opportunities in the food service/culinary arts industry. Students will have the opportunity to learn and practice safety and sanitation procedures, and to use and maintain commercial food service equipment. They will perform quantity food preparation as it relates to catering, bakery, restaurant, hospitality, and fast food business operations. This course will strengthen comprehension of concepts and standards outlined in Sciences, Technology, Engineering and Math (STEM) education.

COURSE PREREQUISITES & CO REQUISITES

Students must have completed Culinary 1 and be at least a sophomore.

COURSE OBJECTIVES & LEARNING OUTCOMES

1. Students will explore the history and careers of the food service, tourism and lodging industries.
2. Students will keep food safe through the use of proper sanitation techniques.
3. Students will consistently implement workplace safety.
4. Students will identify professional kitchen essentials and understand standardized recipes.
5. Students will identify professional kitchen equipment and techniques.
6. Students will discuss, prepare and present a quality stock, sauce and soup.
7. Students will describe and identify various effective communication processes.
8. Students will identify the essentials of effective management in the work place.
9. Students will explore and utilize fruits and vegetables.
10. Students will discuss the importance of serving your guests.
11. Students will properly identify the selection, storage and use of potatoes and grains.
12. Students will explore building a successful career in the hospitality industry.

ASSIGNMENTS

- Assignments will be based on units covered, these assignments are to be completed both in class during lecture, as well as at home.
- Each unit corresponds with a specific chapter of the textbook.
- Additional assignments and projects will bring together larger concepts within Culinary Arts to promote a deeper understanding.

Textbooks:

1. The Culinary Professional 4th ed., 2023
2. ServSafe Food Handler Guide, 7th ed.

GRADES

- Your grade will be based upon to following:

90-100	A
89-80	B
79-70	C
69-60	D
Below 59	F



Materials:

The student will need the following items:

1. Paper and writing utensils.
2. Close toed shoes. No cloth, high heeled or open toed shoes or tennis shoes with any mesh on them will be allowed in the kitchen. Walmart sells TreadSafe brand shoes for a low price. Students will be able to store their shoes at school if they choose.
3. Head covering: baseball hat, beanie, chef hat, bandana or hairnet.

Labs:

Labs will typically be set up on a small group system, although some individual assignments will be required. Small groups will be assigned to a production area and required to perform various tasks. Students will receive a lab grade when participating in the lab. Grades will evaluate uniforms, mise en place, sanitation, teamwork/participation and product results. Team members not performing their job duties will have points deducted from their lab participation grade. Keep in mind that what you do as an individual effects the product that your entire team will be graded on. In addition, each student will be given leadership roles throughout the course and be evaluated on their performance.

Due to the nature of labs which involve cooking, specific labs CANNOT be made up. A missed lab is a missed grade. Some lab time make-up will be available later in the semester.

Lab Dress code:

1. A chef coat or an apron must be worn while in the kitchen.
2. Hair must be neat and under control at all times. Hair must remain off of the shoulders and a head covering worn at ALL TIMES while in the lab.
3. Proper footwear is required in the lab. Cloth, high heeled and open-toed shoes are not permitted.
4. No nail polish, false nails, or long nails are permitted. If you cannot comply with this, then you must wear gloves at all times while in the kitchen.
5. Students must avoid excessive use of perfumes while working in the kitchen.
6. No jewelry while in the kitchen. The teacher will have a lock box available if you need to place your items in there while in the kitchen.

Failure to comply with lab rules will disqualify students from receiving a grade for the day.

General Expectations:

- If you need help, ASK FOR IT!
- Think before you act.
- TEAMWORK IS A MUST!
- Always be willing to help those around you.
- Complete your cleaning task every day. Take responsibility for your own actions.
- While you are with a substitute teacher, you will follow the rules that you follow when I am here.
- Always behave in a professional manner inside and outside of the classroom
- Hats are only to be worn in the kitchen lab. Please remove your hat at the door of the classroom.
- Act as if you are on the job.
- Have pride in your work.
- No opened personal food or drink allowed in the kitchen.
- You will not be allowed to leave class for any reason, except for the bathroom (must use bathroom pass and sign out) or if you are called for by an administrator.
- **All electronic devices (including headphones) are to remain hidden during times of instruction.** Phones will be collected from the student if they cause a disturbance. These may be turned over to an administrator or returned to the student at the end of class. This applies to earbuds as well.

ACADEMIC STANDARDS**2025 Arizona Culinary Arts Technical Standards**

This curriculum is aligned with the 2025 Arizona Department of Education Instructional Framework.

Domain 1: Culinary Foundations (40-50% Instructional Time)

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- **Standard 1.0: Food Safety and Sanitation:** Prevention of foodborne illness (Salmonella, E. coli, Shigella, Listeria, Hepatitis A, Norovirus, Staph, and Botulism). Students will master the 3-compartment sink, HACCP principles, and the **FATTOM** acronym (Food, Acidity, Time, Temperature, Oxygen, Moisture).
 - **Standard 7.0: Preparation Techniques:** Mastery of precision knife cuts (julienne, brunoise, batonnet, etc.), mise en place workflow, and flavor profiles of oils, vinegars, and aromatics.
 - **Standard 8.0: Hot Foods:** Preparation of primal cuts (beef, pork, poultry, lamb); fabrication techniques; and execution of the five mother sauces (Hollandaise, Bechamel, Tomato, Velouté, and Espagnole) and their derivatives.
 - **Standard 9.0: Garde Manger:** Skills in cold food preparation, including salads, charcuterie, and functional garnishing. High emphasis is placed on **Mandoline safety**.
 - **Standard 10.0: Bakery and Pastry:** Understanding ingredient functions and leavening agents (organic, chemical, physical). Advanced techniques include **lamination, pate-a-choux, and gelling (curds and jellies)**.

Domain 2: Meal Planning (20-25% Instructional Time)

- **Standard 3.0: Nutrition:** USDA MyPlate guidelines and management of the "**Big 9**" food allergens: milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, soybeans, and **sesame**.
- **Standard 4.0: Culinary Mathematics:** Standard-to-metric conversions and calculating **AP/EP (As Purchased vs. Edible Portion)** for yield percentages and food cost analysis.
- **Standard 5.0: Recipe Fundamentals:** Scaling recipes using Recipe Conversion Factors (RCF) and applying the **PRN (Preview, Read, Note)** strategy for recipe execution.

Domain 3: Safety and Equipment (15-20% Instructional Time)

- **Standard 2.0: Safety Procedures:** Correct use of Safety Data Sheets (SDS), OSHA regulations, and fire suppression involving **Class K extinguishers** and the **P.A.S.S. technique** (Pull, Aim, Squeeze, Sweep).
- **Standard 6.0: Tools and Equipment:** Proper maintenance and operation of large commercial equipment (convection ovens, walk-ins, industrial mixers). Includes the safety requirement of unplugging all electrical equipment before cleaning.

Domain 4: Food & Beverage Operations (10-15% Instructional Time)

- **Standard 11.0: Dining and Beverage Service:** Front-of-house (FOH) roles, table settings, POS system operation, and suggestive selling techniques.
- **Standard 12.0: Ethical and Legal Behavior:** Understanding regulatory agencies (FDA, USDA, OSHA, CDC) and strict adherence to "**Truth in Menu**" principles.

2025 Arizona CTE Professional Skills Standards

1. **Standard 1.0 Complex Communication:** Employs complex communication skills in a manner that adds to organizational productivity. This refers to the need to combine traditional communication skills with technical workplace content transmitted via rapidly evolving technologies to increasingly diverse audiences.
2. **Standard 2.0 Collaboration:** Collaborates in person and virtually to complete tasks aimed at organizational goals.

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3. **Standard 3.0 Thinking and Innovation:** Integrates expertise in technical knowledge and skills with thinking and reasoning strategies to create, innovate, and devise solutions.
 4. **Standard 4.0 Professionalism:** Conducts self in an appropriate manner reflective of the organizational structure.
 5. **Standard 5.0 Initiative and Self-Direction:** Exercises initiative and self-direction in the workplace.
 6. **Standard 6.0 Intergenerational and Cross-Cultural Competence:** Interacts effectively with different cultures, generations, and individuals with disabilities to achieve organizational mission, goals, and objectives.
 7. **Standard 7.0 Organizational Culture:** Functions effectively within an organizational culture, navigating structures and embodying values.
 8. **Standard 8.0 Legal and Ethical Practices:** Observes laws, rules, and ethical practices in the workplace.
 9. **Standard 9.0 Financial Practices:** Applies knowledge of finances for the profitability and viability of the organization.

Flexibility is a key component of teaching. The above work schedule may be modified to meet our needs throughout the semester. You will be given ample notice of any changes, additions, deletions. Your effort and class participation are essential to be successful in this course. Good Luck!

Course/Teacher Concerns: If a question or problem should arise, the student should talk to the course teacher.

I, _____, have received, read and understood the Course Syllabus for Culinary 2.
(Print Student's Name)

Student's Signature: _____

Date: _____

Parent's Signature: _____

Date: _____