



**Culinary Arts/Hospitality II, Segment Q (CIP Code: 12.0500, PSN: 20129)
Syllabus 2024-2025**

Location: 36455 Marquette, Westland, MI 48185, Rooms 100, 102, 103, 105, and 114

Phone: 734-419-2132 **Email:** Savilleb@wwcsd.net Davisc@wwcsd.net

Instructor: Chef Brittany Saville and Chef Risa Davis

V1320 Culinary Arts II-1 yr. 3 cr.

V1320M Culinary Arts II (plus Algebra 2 or Math Skills)-1 yr. 2 cr.

Prerequisite: Successful completion of 12 segments in Culinary Arts 1, with at least a 2.0 GPA each semester and completed work-based learning.

Cooking and Related Culinary Arts II is a continuation of Culinary Arts I. This course offers the student an opportunity to improve performance objectives, specialize in specific advanced skill areas and gain limited management experience.

Segment Q Standards:

- Considers the environmental, social, and economic impacts of decisions
- Leads and manages small teams
- Organizes and prepares catering logistics
- Demonstrates the use of technology to enhance productivity
- Creates menu and includes nutritional information
- "Recognize, explain and provide meal suggestions for cultural (e.g. Halal, Kosher) and medical (e.g. Celiac, Diabetic) dietary restrictions."
- Independently create and execute a meal and its service
- Conduct a demonstration for first year students Identify the purpose and impact of food-related safety recalls.
- Independently execute a given recipe successfully.
- Explain portfolio with recipe to current year 1 students

Specialized Equipment:

- Rotary bake oven
- Convection oven
- Food Processor

- Broiler/griddle/fryer
- Pressure fryer/steamer
- Slicer
- Commercial Mixers Automatic
- Dish Machine
- Meat grinder
- Touch screen POS restaurant system

Occupational Options:

- Cook
- Short order cook
- Pantry goods maker
- Pastry helper
- Cook helper
- Waiter/waitress
- Cashier
- Dining room attendant
- Kitchen helper
- Baker helper
- Conference service attendant

Post-Secondary Articulated Credit

Students may be eligible to receive free college credit from William D Ford courses they have successfully completed. The qualifications and number of college credit hours available varies by program and the college with which it is affiliated. This course has articulated credit agreements with a variety of post-secondary institutions.

Work-Based Learning: Work-based learning is a valuable experience in which every student in Career and Technical Education Q segment can participate. All students will be given opportunities to attend a minimum of one field experience each school year.

****Those students who do not attend the scheduled experience(s) can find a site where to spend a minimum of one class period in a business related to their program of study. The student will be required to

get the teacher's signed permission, the parent/guardian's signed permission, fill out a training agreement to be signed by the site supervisor, and provide their own transportation to and from the site. Upon completion of the field experience, the student will turn in a question and answer assignment provided by the teacher regarding the experience.

Student Leadership: Students are encouraged to participate in various leadership activities that include classroom competitions, as well as regional, state and/or national SkillsUSA competitions.

Extra Help: The Instructor will be available for extra help. Feel free to schedule a time that's convenient for both you and your instructor. This could possibly be before or after school. Test/ Quizzes may be read aloud and extended time may be permitted under certain circumstances. Seating arrangements may be adjusted based on student needs.

Assessment:

Daily Participation 40%

Workbook/Chapters 40%

Test/Quizzes 10%

Final Exam 10%

Grading Scale:

- A (90-100)
- B (80-89)
- C (70-79)
- D (60-69)
- E (59 and below)

Competency/Certificate: Students will be expected to take a test through Precision Exams. This is an end-of-course certification exam that demonstrates entry to mid-level industry knowledge and skills. Earning this certificate is a great addition to any resume.

Students in this course may also be eligible to sit for the ServSafe Food Protection Manager exam, which provides an industry credential that will support students in gaining employment in the future. William D. Ford Career Technical Center's students with a grade of C or higher are eligible. These opportunities are offered at no cost to families.

List of competencies achieved

Certificate of Completion (with 70% or higher of skills at Level 2)

Certificate of Completion - Excellence (with 80% or higher of skills at Level 2)

No Certificate of Completion will be issued to anyone with more than 20 absences in the school year. This includes suspensions but not school related absences.