

## Culinary Arts 20

Instructors: Ms. Booker & Chef Sheets

### -Course Outline-

Welcome to Bert Church High School's Culinary Arts Program!

**Practical Marks:** These are assessed through your Daily Kitchen Evaluation. Any day we are in the kitchen you will receive a mark out of 10 - based on Punctuality, Uniform, Mis en Place, Professionalism, Health and Safety and Basic Skills. If you are absent from the class, you will receive a 0. You have the opportunity to make up for missed classes.

**Assignments:** The second year of Culinary Arts is all about refining and maintaining the fundamentals learned in your first year while obtaining new knowledge and skills. During this year you will be responsible for modules booklets and any other assignments that Ms. Booker assigns.

**Lunch Service:** Students are required to work during lunch while they are in Main Meal.

**Attendance:** As Culinary Arts is an apprenticeship course and the majority of marks are obtained through hands-on experience, prompt attendance is necessary in order to receive instruction and have the ability to complete tasks associated with modules.

**Exams:** At the end of each module students will write a module exam. At the conclusion of the semester each student is required to complete four exams, these are a combination of practical and theoretical. These include the following tests: scaling ingredients, tools and equipment, cleaning, and a knife skills exam.

**Hospitality:** Students are required to work one week per rotation in dish over the course of the semester.

### Lab Marking Criteria

Punctuality	/2
Uniform (including hair up, socks, and hat)	/1
Mis en Place (setting up your station & having a chef sign off) Developing good work habits	/1
Professionalism -Treating others and the work environment with respect. -Being responsible for your actions -Striving for excellence -Positive Attitude	/2
Health and Safety (no long fingernails, washing hands, washing tables, no fingernail polish)	/1
Basic Skills Reading recipe, knife skills, measuring, following instruction	/3

**Intervention:** In consultation with the teacher opportunity will be given to be reassessed up to 2 weeks after the date the assignment/ lab was due. A second opportunity will be given in January to reassess/ complete assignments or alternate assignments.

## **MODULE MARKS BREAKDOWN**

### **BAKER 3900 APPRENTICESHIP SAFETY BKA 3900**

Foods Safe Exam	-25%
Booklet	-10%
Portfolio of Pictures	-10%
Module Exam	-15%
Lunch Service	-10%
Knife Skills Exam	-20%
Cleaning Day	-10%

### **TOOLS AND EQUIPMENT BKA 3400**

Hospo Prac. # 1	-13%
Hospo Prac. # 2	-13%
Hospo Prac. # 3	-13%
Lunch Service	-15%
Tools & Equipment Booklet	-16%
Tools and Equipment Exam	-16%
Module Exam	-14%

### **BAKING MATH BKA 3460**

Booklet	-25%
Sanitation	-10%
Scaling Exam	-20%
Cleaning Exam	-20%
Baking Math Module Exam	-25%

### **THICKENERS AND SAUCES CKA 3436**

Booklet	-10%
Practical #1	-21%
Practical # 2	-21%
Practical # 3	-21%
Lunch Service	-17%
Module Exam	-10%

### **STARCHES AND SALADS CKA 3446**

Booklet	-10%
Practical #1	-18%
Practical # 2	-18%
Practical # 3	-18%
Lunch Service	-12%
Chef's Challenge	-14%
Module Exam	-10%

**COOKING PROTEINS 2 CKA 3426**

Booklet	-10%
Practical #1	-18%
Practical # 2	-18%
Practical # 3	-18%
Lunch Service	-12%
Chef's Challenge	-14%
Module Exam	-10%

**BREADS AND COOKIES CKA 3461**

Booklet	-10%
Practical #1	-18%
Practical # 2	-18%
Practical # 3	-18%
Lunch Service	-12%
Chef's Challenge	-14%
Module Written Exam	-10%

**BAKING AND FRYING BKA 3425**

Practical #1	-25%
Practical #2	-25%
Practical #3	-25%
Lunch Service	-15%
Written Exam	-10%