

Culinary Arts 30

Instructions: Ms. Booker & Chef Sheets

-Course Outline-

Welcome to Bert Church High School's Culinary Art Program! We hope to instill a passion for cooking while teaching you the skills needed to be a part of the Professional Cooking industry.

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

Assignments: The third year of Culinary Arts is all about refining and maintaining the culinary fundamentals learned in your first year and second year while obtaining new knowledge and skills. During this year you will be responsible for completing module booklets and any other assignments Ms. Booker assigns. Once theory, assignments, and practical lab work are completed then a module mark will be earned. If any aspect is not completed the module is considered incomplete.

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.

Exam: At the end of each module students will write a module exam. At the conclusion of the semester each student is required to complete a couple of exams. These include the following tests: knife skills, scaling ingredients, cleaning, and tools and equipment. At the conclusion of each module, you will complete a module exam.

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

*Prior to beginning the first module for the Culinary Arts 30 class, students must write and pass the online Food Safety Test.

COURSE CKA 3416: MEATS AND SEAFOODS 2

Students learn the essentials of pre-cut portions of meat, poultry, and fish products in preparing quality, cost-effective menu items.

Prerequisites: CKA 3401: Kitchen Orientation

Breakdown of Marks:

Booklet	-10 %
Practical # 1	-15 %
Practical # 2	-15 %
Practical #3	-15 %
Lunch Service	- 10 %
Chef's Challenge	-10 %
Hospo #1	-10 % (Daily kitchen evaluation while in dish pit)
Cleaning Day	- 5%
Module Exam	-10 %

COURSE CKA3441: FRUIT AND VEGETABLES

Students learn how to purchase, handle, store, cut, and cook fruits and vegetables.

Prerequisites: CKA 3401 KITCHEN ORIENTATION

Breakdown of Marks:

Booklet	-10 %
Prac. #1	-15 %
Prac. #2	-15 %
Prac. #3	-15 %
Lunch Service	- 10 %
Module Exam	- 5 %
Hospo #1	-10 % (Daily kitchen evaluation while in dish pit)
Knife skills	- 10 %
Chef's Challenge	-10%

COURSE BKA 3405: RAISED GOODS THEORY 1

Students develop skills and abilities in the baking industry as they develop safe and efficient work habits in preparing a variety of basic doughs using yeast.

Prerequisite: BKA 3400 TOOLS AND EQUIPMENT, BKA 3460: BAKING MATH

Breakdown of Marks:

Booklets	-30 %
Module Exam	-15 %
Hospo #2	-15 % (Daily kitchen evaluation while in dish pit)
Scaling Exam	-20 %
Cleaning Exam	-10 %
Tools & Equipment Exam	- 10 %

COURSE BKA:3410: RAISED GOODS PRACTICAL 1

Students develop skills and abilities in the baking industry as they develop safe and efficient work habits in preparing a variety of basic doughs using yeast.

Prerequisite: BKA 3400 TOOLS AND EQUIPMENT, BKA 3460: BAKING MATH

Breakdown of Marks:

Booklet	-15 %
Prac. #1	-17 %
Prac. #2	-17 %
Prac. #3	-17 %
Top Chef	-10 %
Module Exam	-14 %
Hospo #2	-10 % (Daily kitchen evaluation while in dish pit)

COURSE BKA 3430: CAKES

Students develop skills and abilities in the baking industry as they develop safe and efficient work habits in preparing and baking basic cake batters.

Prerequisite: BKA 3400 TOOLS AND EQUIPMENT, BKA 3460: BAKING MATH

Breakdown of Marks:

Booklet	-15 %
Prac. #1	-15 %
Prac. #2	-15 %
Prac. #3	-15 %
Lunch Service	-10 %
Hospo #3	-10% (Daily kitchen evaluation while in dish pit)
Module Exam	-10 %
Chef's Challenge	-10 %

COURSE BKA 3455: ICINGS AND PIPINGS

Students develop skills and abilities in the baking industry as they develop safe and efficient work habits in preparing and applying icing and piped forms.

Prerequisite: BKA 3400 TOOLS AND EQUIPMENT, BKA 3460: BAKING MATH

Breakdown of Marks

Booklet	-15 %
Prac.# 1	-20 %
Prac. #2	-20 %
Prac. #3	-20 %
Lunch Service	-10 %
Practice Board/Pictures	- 5 % (Daily kitchen evaluation while in dish pit)
Module Exam	-10 %