



**Ephrata High School
Course Syllabus
Culinary Arts
5312**



I. Course Description

Prerequisite: Foods and Nutrition

Put on your chef's hat and prepare to enter the exciting world of gourmet and foreign foods. Study the culture and customs of oriental countries, Mexico, China, Italy, France, and Greece and learn food preparation techniques associated with each. You will also learn to present and serve foods in an attractive manner while practicing good social etiquette. *An \$8.00 Lab Fee will be charged.*

II. Materials & Equipment

The World of Food, Medved, Prentice Hall (1990)

Guide to Good Food, Largen & Bence, Goodheart-Wilcox, (1996)

III. Course Goals & Objectives

- Learn advanced cooking and preparation skills.
- Determine what factors are important in meal planning and preparation.
- Determine the effects of odor and texture on taste.
- Identify how Regions and terrain of the United States influence our food choices
- Identify the migratory influences on American cooking
- Identify and describe food choices available in various regions of select foreign countries.
- Identify the cultural and historical influences on foods in select foreign countries.
- Explain the influences of climate or geography on the agriculture and cuisine of the country.
- Describe characteristics that influence the foods prepared in the country.
- Describe foods and methods of preparation unique to the country.
- Describe the different regions with in the country and describe the differences they represent.
- Investigate the traditional styles of serving and meal patterns.
- Explain how and why food customs have evolved.

IV. Course Topics (Summary Outline)

- Food and Aesthetics
 - Senses and Food Preparation
 - Meal Planning
 - Presentation
 - Garnishing Techniques
 - Place settings
 - Using Herbs and Spices
 - Cake decorating
- American Regional Cooking
- Foreign Foods
 - Chinese Cuisine
 - Italian Cuisine
 - French Cuisine
 - Mexican Cuisine
 - A country of their choosing

V. Assignments & Grading

A combination of tests, quizzes, classroom assignments, homework, projects, food preparation labs, and participation may be used to evaluate students. Assessments of food preparation and projects are guided by rubrics that show a set of criteria on which the judgment of performance is based. All work will be assigned a point value. At the end of each marking period, a comparison between points accumulated and total points possible will determine percentage grade for the quarter.