

# New Fairfield Public Schools

## New Course Proposal

**Directions:**

Before completing this form, please discuss this proposal with the appropriate administrator(s) in your school. Complete this proposal form thoroughly, and attach any supporting documentation that would help the Board of Education's Curriculum Sub-Committee understand this proposal better. Be sure that you adhere to all deadlines, and be certain to acquire all required signatures. To ensure that a course can be properly planned for, if it is intended for a coming school year, please complete it by October 31. All other proposals can be forwarded at any time of the year.

**Course Being Proposed** Culinary Practicum

**Proposal submitted by** Andrea Barkley

**School** High School

1. Indicate the department/grade level in which this course/program will run.

**This course will run in the Family and Consumer Sciences Department for 11th and 12th grade students.**

2. Please indicate if the new course or instructional program is a semester long or year long, and indicate the applicable grade levels. Please indicate the course level if applicable.

**This course is a year long course with the option to take it as a semester course. This is for 11th and 12th grade students.**

3. Please give the rationale for this proposal, and include its relationship to the past, current and future development of curricular offerings in New Fairfield.

**This course will provide in-depth knowledge and workplace skills for students looking for career opportunities. This is an advanced course focusing on catering and event planning. Students will become SERVSAFE manager certified which is a requirement in any food establishment. This course is meant to be structured in a way that students can explore their likes and take ownership in their work. This course has been offered as an independent study option for the past three years. Student demand has grown over time to make this viable for a class. The previous students have learned about advanced food safety, menu creation, food marketing, ordering guidelines and catering. This new course**

will also include national competitions through Family, Career and Community Leaders of America (FCCLA).

4. Please indicate the target population for this proposal.

**The target population is all students who are interested in Culinary Arts, Catering and Event Planning as a career. Careers in culinary arts, catering and event planning include: Restaurant Executive Chef, Sous Chef, Line cook, Banquet Manager, Banquet Chef, Banquet Server, Catering Management, Event planner, Wedding planning, Hotel Food and Beverage Manager, Pastry Chef, Front of house management and many other options.**

5. Please explain if this course or instructional program is an addition or a replacement for an existing course or program.

**This instructional program is an addition to current options offered by the FACS Department. The intent is to develop a college and career mindset where students need to be self motivated, and prepared to be challenged by the foundation of large scale catering and client relations. This course has been run as an independent study option for the last three years.**

6. List any prerequisites for this course or instructional program.

**There are prerequisites of Culinary Arts 1 and 2. There will be approval by the Culinary Arts teacher and Guidance counselor needed. Students must have passed their prerequisites. The level of work is more challenging in this practicum.**

7. Please write a short description of the new course or instructional program that would be suitable for the high school *Program of Studies* or for a curriculum document.

**This applied education course offers students multiple options available in the Culinary Arts field. This course is designed to expand on skills learned in Culinary Arts 1 and 2. Students will create menus, order guides and manage the Rebel Cafe. Students will also meet with clients, create menus and promote catering events. This course is**

**recommended for students interested in a career in culinary arts, event planning or food service management.**

8. Please list the long-term course or program goals that define the broad outcomes that this course or program seeks to help students achieve.

**In the long-term, this course will help students find their passion in the food industry. The goals of this program are to promote the industry in a way that can connect to the community and future career goals. This program will have a partnership with Naugatuck Valley Community college for students to earn credits from course experiences.**

9. Please indicate what topics, units, or material will be used to meet the long-term goals listed above. What assessment strategies will be used in this course or program? What are the unique components of this course or program content that make it a worthwhile addition for our students?

**Topics and Units being covered in this course will include: menu writing, food marketing, customer service, hospitality in a cafe setting, catering sales vs. cafe sales, and sanitation.**

10. Please enumerate the resources – both human and financial – that you anticipate will be needed to develop this course or program correctly. What impact would this proposal have on scheduling, staffing, and resources? Consider training, equipment and space needs.

**If the program is popular, it may require additional personnel in the future. The food budget for the program will come from the current culinary budget and funds raised by the Rebel Cafe.**

11. If this course will require a textbook, what is the title and cost estimate of a likely text?

**The text, *The Culinary Professional* is already in the classroom. This is an online textbook with a companion website for resources.**

12. What impact will this course/program proposal have upon other courses/programs currently being offered in the district?

**This class may have an impact on the number of sections of the Culinary 1 and 2 classes being offered depending on staff in the future.**

**Signatures of those making this proposal:**

Andrea Barkley  
Teacher

10/18/21  
Date

M. C. L. h.  
Department Chair (if applicable)

10/18/21  
Date

J. J. M.  
Principal

10/17/21  
Date

Julie Luby  
Assistant Superintendent

10/20/21  
Date