



# UNITED INDEPENDENT SCHOOL DISTRICT

## AGENDA ACTION ITEM

**TOPIC:** Request for approval of Culinary Arts I and II

**SUBMITTED BY:** Alicia G. Carrillo **OF:** CTE Director

**APPROVED FOR TRANSMITTAL TO SCHOOL BOARD:** \_\_\_\_\_

**DATE ASSIGNED FOR BOARD CONSIDERATION:** March 26, 2008

**RECOMMENDATION:**

Administration recommends that the Board approve Culinary Arts I and II as a new CTE program offering.

**RATIONALE:**

Culinary Arts I and II is a program designed to train students in restaurant and food/beverage services. The course is designed to provide opportunities for employment in the hospitality and tourism industries. Training is designed to develop knowledge and skills in the area of culinary arts. Instruction includes training in the fundamentals of hygiene and sanitation, baking, saucier, Garde manager, line cook, vegetable cook and breakfast cook. Instruction includes the operation and management of food service establishments, quantity food production skills, food presentation and service techniques, marketing strategies, and technology applications in the food service industry. Safety and career opportunities are also included.

**BUDGETARY INFORMATION:**

Culinary Arts I and II does not require additional budgetary considerations as they would be funded through the existing Career and Technical Education program budget.

**BOARD POLICY REFERENCE AND COMPLIANCE:**



## Innovative Course Application 2008-2009

### Instructions:

1. Complete this application with care, remembering that if the course earns state approval, this application will be made available on the internet and may be accessed and referenced by the public.
2. Obtain the approval of your local board of trustees prior to submitting your application.
3. Submit your application via email as an attachment. Use "Innovative Course Application" as your subject line, and address the email to [curriculum@tea.state.tx.us](mailto:curriculum@tea.state.tx.us). **Submit your 2008-2009 application no later than March 21, 2008.** Expect a receipt confirmation within 5 business days.

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Name of applying district or organization: United Independent School District

Complete mailing address: 201 Lindenwood, Laredo, TX 78046

Contact person: Alicia G. Carrillo

Contact person's email address: [acarrill@uisd.net](mailto:acarrill@uisd.net)

Contact person's phone number, area code first: 956-473-2018

County District Number (if applicant is a Texas school district): 240903

Superintendent (if applicant is a Texas school district): Mr. Roberto J. Santos

Date of local board of trustees' approval of this innovative course application: Pending Board Approval March 26, 2008



Name of innovative course(s): Culinary Arts I and II

Number of credits that may be earned: 1-3 credits per course

Brief description of the course (150 words or less):

**Culinary Arts I and II** training is designed to develop knowledge and skills in the area of restaurant and food/beverage services. Instruction includes training in the fundamentals of hygiene and sanitation, baking, saucier, Garde manager, line cook, vegetable cook, and breakfast cook. Instruction also includes the operation and management of foodservice establishments, quantity food production skills, food presentation and service techniques, marketing strategies, and technology applications in the foodservice industry. Safety and career opportunities are also included. Universal business skills will be developed using a restaurant as the business model.

The recommended sequence of courses includes Nutrition and Food Science, Food Science Technology, and Culinary Arts I and II. Students learn about careers in the restaurant industry. Upon completion of the program, students will have experienced all aspects of running a business, including but not limited to working in the front or back of the restaurant, ordering and preparing food, money management and event planning.

## **CULINARY ARTS I AND II**

B. Rationale and justification for the request in terms of student need.

The Hospitality industry is one of the fastest growing industries in our community. The local community college will be adding a Culinary Arts program to their inventory of course offerings. UISD has determined that adding Culinary Arts I and II to our high school program offerings will help meet the needs of our community as well as the interests of our students. UISD will work closely with the community college to provide students with the opportunity to get Tech Prep credit for our high school offerings.

C. Description of activities, major resources, and materials to be used.

Curriculum materials and guidelines for instruction will be obtained from the Home Economics Center at Texas Tech University. Additionally, the district will obtain textbooks and resources that align with the curriculum requirements of articulated programs.



Activities will include field experiences to establishments in our community in the Hospitality/Tourism industry. Students will establish school-based enterprises where they will apply concepts learned regarding marketing and management aspects of the industry, including food preparation, money management and event planning.

#### D. Methods of evaluating student outcomes

Student outcomes will be evaluated through teacher-made tests and standardized tests. Students will keep portfolios of their work.

#### E. Qualifications of the teacher.

Certified to teach Vocational Home Economics/Family and Consumer Sciences or Hospitality, Nutrition, and Food Science.

Or Certification through Trades and Industrial Education with Culinary Arts as a teaching field.

The teacher should meet the requirements for teaching occupational family and consumer sciences education or have a strong background of training or experience as a Chef in the Culinary Arts or in Food Production industry.

#### F. Amount of credit requested

1-3 credits per course

### **Essential Knowledge and Skills:**

## **CULINARY ARTS I**

### **(I) Exploring the Culinary Arts industry**

The student is expected to:

(A) identify career opportunities, including entrepreneurship, and preparation requirements in the field of culinary services, including the specialties of:

- (1) bakery and pastries;
- (2) saucier;
- (3) Garde manger;
- (4) line cook;
- (5) vegetable cook;
- (6) breakfast cook;



- (B) demonstrate the principles of teamwork and leadership related to citizenship and career preparation;
- (C) identify employer's expectations and appropriate work habits;
- (D) apply the competencies related to resources, information, interpersonal, systems, and technology in appropriate settings and situations; and
- (E) demonstrate knowledge of concepts and skills related to health and safety in the workplace, as specified by appropriate government regulations.

**(2) The student relates academic and technical skill requirements of culinary services.**

The student is expected to:

- (A) demonstrate effective verbal, nonverbal, written, and electronic communication skills with individuals from varied cultures, including fellow workers, management, and customers;
- (B) successfully complete work orders and related paperwork;
- (C) estimate supplies, materials, equipment, and labor requirements for a work assignment; and
- (D) read and interpret appropriate directions, recipes, ingredients, charts, manuals, and bulletins.

**(3) The student is able to demonstrate concepts and skills which form the core knowledge of culinary services.**

The student is expected to demonstrate knowledge of:

- (A) hygiene and control;
- (B) the fundamentals of food preparation; and
- (C) proper techniques for cleaning, storing, and use of various cooking utensils.

**(4) The student is able to demonstrate the function and application of the tools, equipment, technologies, and materials used in culinary services.**

The student is expected to:

- (A) safely use the tools, materials, and equipment commonly employed in the field of culinary services;
- (B) properly handle and dispose of humanly and/or environmentally hazardous materials used in the field of culinary services; and
- (C) demonstrate knowledge of new and emerging technologies which may affect the field of culinary services.



**(5) The student applies the concepts and skills of culinary services in simulated and actual career related experiences.**

The student is expected to:

- (A) describe the different types of food service units within the food service industry;
- (B) describe and follow appropriate food safety, sanitation, and emergency procedures;
- (C) identify, select, use and care for small and large food service equipment;
- (D) perform "front of the house service" and wait staff duties;
- (E) prepare breads, dinner rolls, sweet dough products, Danish pastry, and croissants;
- (F) prepare leading and secondary sauces;
- (G) prepare cold foods, salads and dressings, and pate's;
- (H) roast, broil, grill, and fry;
- (I) prepare vegetables;
- (J) prepare eggs, omelets, and souffles;
- (K) prepare breakfast quick breads;
- (L) prepare crepes, bagels, coffee and coffee drinks; and
- (M) apply the essential knowledge and skills in culinary services to career learning experiences including, but not limited to, cooperative training, job shadowing, mentoring, and apprenticeship training.

**(6) Students will be involved in entrepreneurship activities as well as operating a business.**

The student is expected to:

- (A) provide cost analysis on student developed menus;
- (B) follow purchasing and receiving guidelines;
- (C) develop a successful marketing plan; and
- (D) develop positive customer service skills.



## CULINARY ARTS II

**(1) The student demonstrates the employability characteristics of a successful culinary professional.**

The student is expected to:

- (A) integrate the principles of teamwork and leadership related to citizenship and career preparation;
- (B) apply employer's expectations and appropriate work habits;
- (C) apply the competencies related to resources, information, interpersonal, systems, and technology in appropriate settings and situations; and
- (D) integrate knowledge of concepts and skills related to health and safety in the workplace, as specified by appropriate government regulations.

**(2) The student integrates academic and technical skill requirements of culinary services.**

The student is expected to:

- (A) demonstrate effective verbal, nonverbal, written, and electronic communication skills with individuals from varied cultures, including fellow workers, management, and customers;
- (B) create work orders and related paperwork;
- (C) select supplies, materials, equipment, and labor requirements for a work assignment; and
- (D) select appropriate directions, recipes, ingredients, charts, manuals, and bulletins.

**(3) The student applies the concepts and skills which form the core knowledge of culinary services.**

The student is expected to:

- (A) explain the fundamentals of hygiene and control;
- (B) formulate a plan for the continuous development of knowledge and skills for advanced food preparation; and
- (C) explain the proper techniques for cleaning, storing, and use of various cooking utensils.



**TEA (4) The student demonstrates the function and application of the tools, equipment, technologies, and materials used in culinary services.**

The student is expected to:

- (A) safely use the tools, materials, and equipment commonly employed in the field of culinary services;
- (B) plan for the proper handling and disposal of humanly and/or environmentally hazardous materials used in the field of culinary services; and
- (C) formulate a plan for the continuous development of knowledge of new and emerging technologies which may affect the field of culinary services.

**(5) The student applies the concepts and skills of culinary services in simulated and actual career related experiences.**

The student is expected to:

- (A) select appropriate food safety, sanitation, and emergency procedures;
- (B) identify, select, use and care for small and large food service equipment;
- (C) assess one's performance of "front of the house service" and wait staff duties;
- (D) prepare cakes, icings and decorating;
- (E) prepare cookies;
- (F) prepare stews;
- (G) prepare cold hors d'oeuvres;
- (H) prepare soups;
- (I) prepare hot hors d'oeuvres and saute;
- (J) prepare pie and pastries;
- (K) prepare creams, custards, puddings, frozen desserts, and sauces;
- (L) prepare buffet; and
- (M) apply the essential knowledge and skills in culinary services to career learning experiences including, but not limited to, cooperative training, job shadowing, mentoring, and apprenticeship training.

**(6) Students will be involved in entrepreneurship activities as well as operating a business.**

The student is expected to:

- (A) develop a business plan;
- (B) compare cost analysis on student developed menus;
- (C) generate marketing plan for business;
- (D) formulate a plan for the continuing development of positive customer service skills;
- (E) maintain financial records; and
- (F) create a balance sheet for business from the financial records