



Culinary Arts

Course: Creativity and Innovation in the Culinary Arts
High School: Grade 11-12

Essential Course Information

- Course Revision
- Half Year - 2.5 Credits
- Prerequisites: Global Cuisine 2

Course Overview

This is the third level course in our Culinary Arts CTE program. Students will continue to fine tune their culinary skills in the kitchen. This unit takes a global look at both the the front of the house and back of the house areas and job responsibilities in each. Students will prepare specialty dishes which stimulate the palate, sharpen meat fabrication techniques, experiment with plating of food, explore food photography, and practice front of the house service. Dual credit with Hudson Community College is available to students if they meet specific requirements for a fee.

Unit	Estimated Class Time	Overview
Unit 1 Front of the House	5 weeks	This unit will take a deep dive into the “other” side of restaurants and the hospitality industry, known as the Front of the House. Unit 1 will cover the various types of banquets, and service styles presented worldwide. Students will be presenting a variety of service styles, coffee/ tea services, as well as a range of banquet scenarios.
Unit 2 Back of the House	5 weeks	Restaurants are structured around modifications of the French Brigade System which organizes the kitchen staff in a hierarchy to most efficiently prepare food. This unit will cover the hierarchy of Back of the House (BOH) positions, as well as the responsibilities of each station/position. Students will learn about procedures/techniques, mise en place and cooking of foods from various stations of the kitchen system.
Unit 3 Garde Manger	5 weeks	This unit covers the various cooking techniques when preparing items from the Garde Manger station, (cold kitchen) of a kitchen. The focus will be on foods that are typically served off of the Garde Manger station, and that have different elements than one is typically used to in a kitchen. During this unit, the students will learn about different cooking techniques such as emulsification, pickling, and cheese making.
Unit 4 Food Presentation	5 weeks	In the foodservice and hospitality industry, it is important to make and present food that is as appealing to the eyes as to the palate. Food presentation has evolved into an art form where plates are transformed into canvases, with culinary experts using various techniques to create stunning displays. This transition has made food more than just a functional necessity and has turned it into an impressive visual experience. This unit will cover the principles in food and plate presentation. Students will learn about theory, procedures/techniques to modern plating and food presentation.

CTE Culinary Arts Program

9

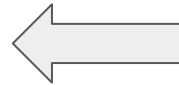
Introduction to the Culinary Arts Level 1
Production and Culinary Arts Level 2

10-11

Global Cuisine 1
Global Cuisine 2

12

Creativity and Innovation in the Culinary
Arts
Bakeshop



INSTRUCTIONAL / SUPPLEMENTAL MATERIALS

1. *Professional Cooking* 9th Edition by Wayne Gisslen
2. Use of Google Apps, Online Resources:
3. Instructor will utilize live demonstrations and visual aids to help guide the learning experience.

KEY FEATURES OF REVISION

- Implementation of the new Career Readiness, Life Literacies, and Key Skills Standards
- Includes recommendations from CTE Culinary Arts Advisory Committee
- Student access to digital resources has expanded greatly.
- Integration of performance based assessments.
- Incorporation of activities and assessments that develop 21st century skills.

Students completing all of the courses in this Culinary Arts program may take the NOCTI exam in Culinary Arts Level 1. which may result in a certificate of competency and a credential from NOCTI for 3 college credits

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