

CTE

INNOVATION
EDUCATION
OPPORTUNITY

CULINARY ARTS

2020-21

COURSE SYLLABUS

CAREER AND TECHNICAL EDUCATION
FRANKLIN-ESSEX-HAMILTON BOCES • ADIRONDACK EDUCATIONAL CENTER

CTE IS A DIVISION OF THE FEH BOCES
711 NY-3 • SARANAC LAKE, NEW YORK 12983 • 518-891-1330
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CULINARY ARTS



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Course description	Culinary Arts implements an industry-based program that prepares students for careers in the restaurant and food service industry. The curriculum includes kitchen basics, safety and sanitation, purchasing and inventory control, customer service, and food and cost control.
Prerequisites	Prior experience in the Hospitality Industry is recommended. Current medical record with proof of required vaccinations is required. Students should commit to the completion of the 2-year program.
Program length	2-year, half-day program
Location	North Franklin Educational Center (NFEC) and Adirondack Educational Center (AEC)
Course objective	The Culinary Arts program prepares students for careers in the hospitality industry and for post-secondary opportunities.

Course topic outline	<ul style="list-style-type: none">• Kitchen basics• Nutrition• Breakfast foods• Salads and garnishes• Fruits and vegetables• Potatoes and grains• Desserts and baked goods• Meat• Poultry• Seafood• Stocks• Soups• Sauces• Service• Customer relations• Menu planning and development• Food and cost control
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Student course requirements	Students complete 2 years of instruction and must pass national assessments. Students must also complete a minimum of 10 hours of unpaid internship.
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In order for the student to gain national recognition he/she must obtain at least 85% or better for six marking periods. (No more than thirteen absences in six marking periods.)

Textbooks & resources	Culinary Essentials, 2 nd ed. McGraw-Hill Education, 2009. Portfolio binder, pens, pencils Student study guide Thermometer Various industry-related articles and literature
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Assessments	Program assessment through tests, quizzes, internship evaluations, culinary practical exams, and portfolio development NOCTI Culinary Arts Level 2 National Restaurant Association Servsafe Food Safety Certification is offered as an additional option.
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Grading system	Practical 66.6% Written assignments 33.3%
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Attendance & class participation	The FEH BOCES attendance policy requires students to conform to their component district's policy. For those times when it is necessary to be absent, a written note from the parent/guardian will be expected the next class day.
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CULINARY ARTS

Activities/labs/projects/clinics Community service and banquet events
Internships
Competitions
Post-secondary career and college exploration

Required materials Students are required to wear black pants and non-slip black shoes for front-of-the-house activities.

Industry certification NOCTI (National Occupational Competency Testing Institute)
ServSafe Food Management and ProStart certifications are optional.

Articulation agreements Each Career and Technical Education (CTE) program prepares students for the world of work and for the rigors of post-secondary coursework. Each program partners with area colleges to obtain articulation agreements that allow for advanced standing or the issuance of credit to those CTE students meeting all program requirements and articulation agreement standards. FEH BOCES has an articulation agreement in Culinary Arts with the following colleges:

- Alfred State College
- The Culinary Institute of America
- New England Culinary Institute
- Paul Smith's College

Related careers/Post-secondary training Students completing a rigorous culinary program can seek many entry-level employment opportunities in the hospitality industry. They will qualify to work as line cooks; prep cooks; front of the house positions such as head waiters and waitresses; bakers; catering staff; receiving; and stewards. Many students gain experience through WBL Internships and can pre-qualify for some of these positions.

ELA/math/science credit integrated academic overview Each CTE program offered at FEH BOCES includes four major curriculum elements for students to receive credits: CTE, math, science, and English Language Arts (ELA). CTE instructors collaborate with certified science and math instructors. The ELA curriculum element uses a co-teaching model between the CTE subject experts and a certified English instructor. Topics in English, science, and math are tied to specific business and industry course content to show students how academic material relates to real-world business knowledge and skill. English, science, and math elements are taught at the commencement level and meet Next Generation Standards for students to obtain one (1) credit for each over a two-year period.

Curriculum Elements	11th Grade Credits	12th Grade Credits
Career and Technical Education (CTE)	2.5	2.0
Commencement Level Math	0.5	0.5
Commencement Level Science	0.5	0.5
English Language Arts	0.5	0.5

Career & financial management credit overview Each CTE program offered at FEH BOCES offers a career & financial management credit to all students who successfully complete a CTE program. This curriculum element is composed of two major parts: (A) Introduction to Occupations and (B) Nature of Industry. Part A is delivered through integrated class assignments, while Part B is automatically delivered due to the nature of CTE.

Student-affiliated organizations There are different student-affiliated organizations that the students have the opportunity to be involved with, including Student Council and National Technical Honor Society.

- National Technical Honor Society nomination requirements**
- Maintain a cumulative CTE average of 85% or higher based upon the first six quarter grades.
 - Maintain a record of excellent attendance in CTE (13 days over the first six quarters).
 - Plan to pursue a career in their field of training.
 - Maintain an outstanding record of employability skills as judged by the CTE instructor.
 - Nomination by the CTE instructor with no reservations.
 - Instructor nomination must include a "yes" answer to the following characteristics established by the national office: follows instructions, safety conscious, dependable, trustworthy, responsible, honest, works well with others, takes pride in work, exhibits a good attitude, exhibits leadership, and exhibits good citizenship.

WBL experiences & requirements Each CTE program has a Work-Based Learning experience. This means that all students prior to the end of the second year are given the opportunity to be exposed to the operation of a business and specific job duties related to careers in their CTE area. This internship is designed to connect the skills and knowledge learned in the CTE classroom with the real world requirements of a business. Students must demonstrate good attendance, attitude, internship records, and work ethics, as well as respect for others and property.



CTE

MISSION:

Provide high-quality educational programs and shared services for our students, schools and communities.

VISION:

Maximize the potential of each individual so today's learners become tomorrow's skilled professionals.

CORE BELIEFS:

- Everyone can learn and grow.
- We place students at the forefront of all decisions.
- We model integrity, positivity, hard work and professionalism.
- We value creativity and innovation.
- We embrace diversity and treat each other with respect, compassion and dignity.
- We offer multiple pathways to success.
- We build effective partnerships through collaboration and shared decision-making
- Safety is everyone's responsibility.



NOTES:



The Franklin Essex Hamilton BOCES does not discriminate on the basis of an individual's actual or perceived race, color, religion, creed, ethnicity, national origin, citizenship status, age, marital status, partnership status, disability, predisposing genetic characteristics, sexual orientation, gender (sex), military status, veteran status, domestic violence victim status or political affiliation, and additionally does not discriminate against students on the basis of weight, gender identity, gender expression, and religious practices or any other basis prohibited by New York State and/or federal non-discrimination laws in employment or its programs and activities.

The District provides equal access to community and youth organizations. Inquiries regarding the District's non-discrimination policies should be directed to:

Civil Rights Compliance Officer, 23 Husky Lane, Malone, NY 12953
(518) 483-6420
civilrightscompliance@fehbm.org

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