

CTE - Culinary Skills 1

Culinary Arts will prepare students to provide professional chef and related cooking services in restaurants and other commercial food establishments. Includes instruction in recipe and menu planning, preparing and cooking of foods, the management of food supplies and kitchen resources, aesthetics of food presentation, and familiarity or mastery of a wide variety of cuisines and culinary techniques. We have partnered with Columbia Gorge Community College to create a culinary track aligned from High School to College courses. This course provides opportunities for a student to achieve relevant and rigorous skill based education. The CTE Culinary Skills curriculum prepares students for post-secondary education related to culinary arts, food service and/or food production and prepares them with practical skills needed to start a career in the food service industry.

There are 2 components to this course:

Classroom Component - This component of the curriculum is required by the student to learn the knowledge and skills associated with the learning outcomes of the curriculum. We will use a variety of teaching strategies to engage students in the content and make connections to existing knowledge and/or other course content.

Skill Development Component (Lab) - This component of the curriculum is required by the student to apply the knowledge and develop the skills related to the learning outcomes of the curriculum. This component represents the bulk of the instructional time and is designed to allow students to develop the skills that will lead to a deep understanding of the curriculum. Students will be encouraged to take ownership of this section of the course by engaging in Project-Based Learning, Design/Inquiry-based Learning, and/or Service Learning opportunities.

Course time frame: 18-22 weeks (1 trimester)

Daily: 60 minutes

Credit: Applied Arts/CTE or Elective

Google classroom: <https://classroom.google.com/u/0/c/NjY0MjQ5NDgwOTBa>

Course FAQs

What are my technology needs?

You will login to Google Classroom and utilize this platform for work submission. You will also need to be proficient in the use of Google Drive (GoogleDraw, GoogleSlides, GoogleSheets, and GoogleDocs) as well as a video making platform called WeVideo. You will also need a kitchen to cook in and will check-out a culinary kit (chef knives, apron, chef tools, etc.).

What are the prerequisites I need in order to take this class?

None.

Why should I take this course/What are the benefits?

The Career and Technical Education (CTE) Culinary Skills curriculum is designed to provide students with opportunities to enrol in relevant programming leading to post-secondary training, education, and technical certification (when available). Culinary Skills (CTE) will help to address the current and future needs by contributing to the development of an adequate supply of skilled workers in the Columbia Gorge. The culinary skills curriculum will develop the students' skills, knowledge, and competencies within a career environment. The curriculum is designed to enhance the students' literacy and numeracy skills, and to develop Essential Skills and Employability Skills relevant to the workplace and lifelong learning. The curriculum explains the value and process of the apprenticeship system, the value of post-secondary education, and the logistics of eventual certification. Students will be encouraged to take pride and ownership in their learning journey.

What standards do you cover?

Culinary Skills 1 falls under Career Technology Education (CTE) and adheres to the CTE standards in the state of Oregon as well as Federal standards. Specific standards for Agriculture Food and Natural Resources are as follows:

AG-FD 1 - Develop and implement procedures to ensure safety, sanitation, and quality in food product and processing facilities.

AG-FD 2 - Apply principles of nutrition, biology, microbiology, chemistry, and human behavior to development of food products.

AG-FD 3 - Select and process food products for storage, distribution, and consumption.

AG-FD 4 - Explain the scope of the food industry and the historical and current developments of food products and processing.

How do you grade my work in this class?

Wahtonka Community School uses a proficiency based grading system. Your grade is based upon rubrics with specific standards and requirements. In order to gain credit for this class you must meet these standards at the proficient or mastery level. The majority of this course will be conducted in a learning lab format in which the student must apply knowledge learned in the classroom portion of the course.

Course grades are usually broken down as follows:

Mastery

Letter = A+, A, A-

GPA = 4.0, 3.75, 3.5

Credit = 0.33

Proficient

Letter = B+, B, B-

GPA = 3.25, 3.0, 2.75

Credit = 0.33

Developing

Letter = C+, C, C-

GPA = 2.5, 2.0, 1.75

Credit = 0.15 - 0.05

Basic/Emergent

Letter = D, F

GPA = 1.5, 0

Credit = 0