CULINARY ARTS SYLLABUS

## Grade 10

Proficiencies:

Upon completion of this course, having been given the necessary instruments, equipment, materials and instruction, students should be able to meet the following Proficiencies:

1. Practice safe work habits and follow safety procedures.
2. Practice and develop an appreciation for personal and shop hygiene and sanitation as described in Chapter 24 of the New Jersey Sanitary Code.
3. Demonstrate an awareness of the career opportunities and job requirements in the culinary arts field.
4. Identify and safely use or operate basic tools, utensils, machinery and equipment in the culinary arts shop.
5. Practice good work habits and demonstrate cooperation with co-workers and instructor.
6. Function effectively and efficiently at each of the work stations and in the performance of skills.
7. Follow recipes in the preparation of foods according to acceptable standards.
8. Become proficient on computer skills in the food service industry.
9. Demonstrate employability skills and work habits, such as work ethic, dependability, promptness, and getting along with others, needed to get and keep a job.
10. Identify career interests, abilities, and skills.
11. Describe the importance of academic and occupational skills to achievement in the work world.
12. Access and assess information on specific topics using both technological (e.g. computer, telephone, satellite) and print resources available in libraries or media centers.
13. Recognize and define a problem, or clarify decisions to be made.
14. Use the library media center as a critical resource for inquiry and assessment of print and non-print materials.
15. Identify and evaluate the validity of alternative solutions.
16. Interpret and analyze data to draw conclusions.
17. Evaluate the effectiveness of various solutions.
18. Set short and long term goals.
19. Work cooperatively with others to accomplish a task.
20. Evaluate their own actions and accomplishments.
21. Describe constructive responses to criticism.
22. Describe actions which demonstrate respect for people of different races, ages, religions, ethnicity and gender.
23. Use time efficiently and effectively.
24. Describe how ability, effort, and achievement are interrelated.