# Anchor Bay Culinary Arts/Hospitality Management I, II, III, IV

**Syllabus**

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| Class | Chapter | Papers | Projects | Assessments |
| **Hospitality 1** | 1.) Welcome to the Restaurant and Foodservice industry. | Study guide and Learning Journal | Iconic Culinary Historical Figure | Name key historical figures |
| **Hospitality 1** | 2.) Keeping food safe | Study guide and Learning Journal | Macomb Health Department | Identify causes of food borne illness |
| **Hospitality1** | 3.) Workplace Safety | Study guide and Learning Journal | TBA | Identify categories of nutrients |
| **Hospitality 1** | 4.) Professionalism and understanding standard recipes. | Study guide and Learning Journal | Menu Construction | Convert recipe yield amounts |
| **Hospitality 1** | 5.) Equipment and Techniques | Study guide and Learning Journal | Equipment Identification | How to use various tools and equipment to help in the job place. |
| **Hospitality 1** | 6.) Stocks, Sauces and Soups | Study guide and Learning Journal | TBD | Prepare a variety of classic stocks and sauces. |
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| **Hospitality 2** | 7.) Communication | Study guide and Learning Journal | TBD | TBD |
| **Hospitality 2** | 8.) Management Essentials | Study guide and Learning Journal | TBD | TBD |
| **Hospitality 2** | 9.) Fruits and Vegetables | Study guide and Learning Journal | Students will prepare a variety of products using fresh, frozen and canned items. | Understand the basic principles of various cooking methods. |
| **Hospitality 2** | 10.) Serving Your Guests | Study guide and Learning Journal | Serving the table successfully. Counting down a drawer successfully | Students will be assessed on proper etiquette |
| **Hospitality 2** | 11.) Potatoes and Grains | Study guide and Learning Journal | Students will prepare a variety of recipes. | Prepare a variety of recipes and graded using a rubric. |
| **Hospitality 2** | 12.) Building a Successful Career in the Industry | Study guide and Learning Journal | TBD | Understanding the dedication to becoming successful. |
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| **Hospitality 3** | 1. Breakfast Foods and Sandwiches | Catering cost chart. | Cost analysis of a catering event | List the Characteristics of milk and identify ways to keep it safe. |
| **Hospitality 3** | 1. Nutrition | Study guide and Learning Journal | Prepare recipes using the proper cooking methods and alternates | Explain the six basic types of nutrients found in food. |
| **Hospitality 3** | 1. Cost Control | Study guide and Learning Journal | Cost out our Shoreliner menu and give accurate mark up figures based on given food cost percentages. | Identify the types of costs incurred by a foodservice business and give examples of each |
| Class | Chapter | Papers | Projects | Assessments |
| **Hospitality 3** | 1. Salads and Garnishing | Study guide and Learning Journal | Prepare vinaigrettes and other emulsions. | Identify and describe the various ingredients used to make salads. |
| **Hospitality 3** | 1. Purchasing and Inventory | Study guide and Learning Journal | Students will purchase inventory used in our student operated restaurant. | List the types of goods and service that a foodservice operation might buy. |
| **Hospitality 3/4** | 1. Meat, Poultry, and Seafood 2. Marketing | Study guide and Learning Journal | Prepare recipes using the proper cooking method with the proper cut. Develop a marketing plan for our students operated restaurant. | Match various cooking methods with different forms of meat. List the factors that affect a marketing environment. |
| **Hospitality 4** | 1. Desserts and Baked Goods 2. Sustainability in the Restaurant Foodservice Industry | Study guide and Learning Journal | Prepare different types of bakery products using common mixing, proofing and cooking methods. | Identify common ingredients in baking, Define the terms sustainability and conservation. |
| **Hospitality 4** | 10.) and 11.) Global Cuisine- Americans, Europe, the Mediterranean, the Middle East, and Asia | Study guide and Learning Journal | Create a variety of common dishes served in Global cuisine. | Identify common ingredients and influences used in regional cooking |

**Grading Policy**

100-95 is an A 76-73 is a C

94-90 is an A- 72-70 is a C-

89-87 is a B+ 69-67 is a D+

86-83 is a B 66-63 is a D

82-80 is a B- 62-60 is a D-

79-77 is a C+ 59-0 is an E

Per district policy, semester grades are computed by averaging the first and second marking period plus final examination grades in the following proportions:

**1st Quarter 40%, 2nd Quarter 40% and final exam 20%**

**Grading**

**30% PARTICIPATION\***

**25% PROJECTS**

**20% EXAMS**

**15% HOMEWORK**

**10% LABS**

**\*PARTICIPATION WILL CONSIST OF:**

1. **Attendance**
2. **Interactive Question & Answer sessions during lectures**
3. **Productive Note Taking**
4. **Station Management – (Front of the House, Cooks, Bakery, Sandwiches, Salads,**

**Pots & Pans, DMO, Clean-Up)**

**Test-out Test will include the following requirements:**

Students will be responsible for successfully completing a sample of the labs, projects, study guides, quizzes, chapter tests, bell ringers and research papers that will indicate that the student has fulfilled content expectations at a satisfactory level.