



***Vision: To create an environment where our learners grow as individuals while gaining professional expertise and skills.***

***Mission: To offer inspiration through advanced instruction and authentic experiences.***

**Instructor:** Chef Marques Watkins  
Email me at [marques.watkins@henry.k12.ga.us](mailto:marques.watkins@henry.k12.ga.us) Please allow 24 hours for a response.  
Office hours: 1:30- 2:30pm Monday - Thursday

## **Culinary Arts II**

As the third course in the Culinary Arts Pathway, the prerequisite for this course is Culinary Arts I. Culinary Arts II is an advanced and rigorous in-depth course designed for the student who is continuing in the Culinary Arts Pathway and wishes to continue their education at the postsecondary level or enter the food-service industry as a proficient and well-rounded individual. Strong importance is given to refining hands-on production of the classic fundamentals in the commercial kitchen.

## **Course Objectives**

### **1. Employability Skills**

- Develop effective communication skills through writing, speaking, listening, and reading.
- Foster creativity, critical thinking, and problem-solving abilities.
- Emphasize work readiness traits like integrity, accountability, punctuality, time management, and respect for diversity.

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### **2. Career Skills and Certifications**

- Explore various culinary arts schools and understand admission requirements.
  - Learn about American Culinary Federation (ACF) certifications and other industry-related certifications.
  - Investigate job titles, duties, and employment opportunities at local, state, and national levels.
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### **3. Commercial Food Preparation**

- Gain competency in preparing a variety of regional, ethnic, and international cuisines.
  - Learn techniques for fabricating meats and preparing stocks, sauces, and soups.
  - Master the preparation of grains, legumes, vegetables, and fruits using various cooking methods.
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### **4. Garde Manger**

- Understand and practice buffet display techniques and food preservation methods.
  - Prepare cheese and fruit displays, fresh cheeses, and a variety of salads.
  - Explore the art of charcuterie and sushi preparation.
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### **5. Baking and Pastry**

- Demonstrate principles of baking and produce a variety of baked goods, pastries, and desserts.
  - Learn to melt and temper chocolate for garnishes and candies.
  - Focus on dessert presentation and plating to maximize visual appeal.
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### **6. Dining Room Operations**

- Understand the roles and responsibilities of dining room personnel and various service delivery styles.
  - Learn customer service techniques and procedures for processing guest checks.
  - Practice tableside preparations and sales techniques.
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### **7. Conceptual Food-Service Operation**

- Develop a conceptual restaurant theme, menu, marketing plan, and facility layout.
  - Identify requirements for successful restaurant management, including budgeting and startup expenses.
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### **8. Student Organizations**

- Engage with Family, Career, and Community Leaders of America (FCCLA) for leadership development and community service.
- Participate in conferences, competitions, and other FCCLA activities to enhance professional growth.

Required Supplies
<ul style="list-style-type: none"> <li>● Fully charged Chromebook and Chromebook Charger</li> <li>● 3-ring binder</li> <li>● Writing utensil and black marker</li> <li>● Calculator</li> <li>● White Culinary Chef Jacket</li> <li>● Checkerboard baggy Chef pants</li> <li>● Black kitchen slip resistant shoes, no holes</li> <li>● Students must wear black Chef hat to fit all their hair styles.</li> </ul>

Expectations for Academic Success
<ul style="list-style-type: none"> <li>● Attend class on time daily</li> <li>● Be prepared for class.</li> <li>● Respect yourself and others.</li> <li>● Ask questions.</li> <li>● Contribute new ideas.</li> <li>● Work hard, and give your best effort.</li> </ul> <p><b>Lab Etiquette</b></p> <ol style="list-style-type: none"> <li>1. Culinary Attire must be worn everyday to class except for non-slip shoes which must be worn during lab days.</li> <li>2. Each associate will line up for inspections before each lab</li> <li>3. All associates must clean up during and at the end of each lab. Associates are not permitted to leave the lab until the Chef Instructor has given permission.</li> <li>4. No acrylic, polished, painted, pressed, sns nails are permitted.during labs, or banquets</li> <li>5. No cell phones, earphones/Airpods are permitted during labs</li> <li>6. Associates must collaborate with fellow students to complete required tasks.</li> <li>7. Associates must demonstrate Worth Ethic Traits during the course. Communication, Cooperation, Organizational Skills, Appearance, Attendance, Attitude, Character, Productivity, Respect, and Teamwork</li> </ol>

### Grade Calculation

Summative Assessments = 40%	Formative Assessments = 40%
<ul style="list-style-type: none"> <li>● Authentic learning projects, exams, presentations, essays, Practical labs</li> </ul>	<ul style="list-style-type: none"> <li>● Practice Work: classwork, homework, quizzes, labs, employability skills</li> </ul>

<b>Culminating Final Exam/Project= 20%</b>
All courses will have a culminating exam or project that assesses associate learning of the semester's course content. This exam/project will be 20% of the overall course grade. Passing score 70 or better ServSafe Manager Certificate

**Attendance**

Your presence in class matters. Associates must complete all required lab hours.

**Make-up Work**

Absent associates are required to contact the instructor for make-up work. The associate will have the same number of days that they are absent to complete the make-up work. Associate assignments are located in Google classroom which can be accessed anytime.

**Late Work Policy**

A deduction of 10% of the total grade per day for late assignments or quizzes. Make-up tests are taken on a case-by-case basis. Any work that is given in a 4.5 week term must be turned in by the end of the 4.5 week term.

**Career and Technical Student Organization [CTSO]**

In addition to course integration, we will have a once-per-month activity schedule where associates will have an opportunity to participate in their CTSOs.

**Mission:**

To promote personal growth and leadership development through Family and Consumer Sciences education. Focusing on the multiple roles of family member, wage earner, and community leader, members develop skills for life through character development, creative and critical thinking, interpersonal communication, practical knowledge, and career preparation.

**Purpose:**

To provide opportunities for personal development and preparation for adult life.

To strengthen the function of the family as a basic unit of society.

To encourage democracy through cooperative action in the home and community.

To encourage individual and group involvement in helping achieve global cooperation and harmony.

To promote greater understanding between youth and adults.

To provide opportunities for making decisions and for assuming responsibilities.

To prepare for the multiple roles of men and women in today's society.

To promote Family and Consumer Sciences and related occupations.

**Parent/Guardian & Associate Acknowledgment**

I, \_\_\_\_\_ have received, read, and understood the syllabus and acknowledged its contents. The associates and parents understand the Chef's uniform, shoes and headgear are

needed to participate in class. Associates will adhere to the expectations for academic success and understand the grade calculations. The associate understands that the makeup work and late work policies are set by the district and not subject to change.

As an associate, I will follow the school's guidelines for academic success and demonstrate strong work ethics and student integrity while participating in a CTAE pathway.

## SIGNATURES

X  
Associate

X  
email address

X  
Parent/Guardian

X  
email address

X  
Parent/Guardian

X  
email address