



**Academy of Arts, Careers and Technology (AACT)
Culinary and Hospitality Academy
2020/2021
World Cuisine Syllabus**

Total Units of Course Credit

.5 Credit

Course pre-requisite(s), Co-requisite(s)

None

Mode of Instruction and class meeting time(s) Class meeting will vary based on personal or district schedule

In Person Class meets face to face, period 1 or 2 on A days for 85 minutes in room 321 and Kitchen 371.

Hybrid program will meet in person one day and remotely one day. Students will be expected to complete most classwork and textbook work during remote time, using teams and one note, as to allow for kitchen lab time on in person days.

Distance learning will be conducted entirely through teams and one note with some kitchen activity taking place at home with both parent involvement and pictures submitted via teams.

Instructors Name and Contact Information:

Fred Wright MCFE, CEC, WCEC, AAC.

Email: fwright@washoeschools.net

Office 775-327-3937

Office location 380 Edison Way Suite 101 RM 373 (inside kitchen) Reno NV 89502

Office hours 6:30am-8:00 and 3:00-3:30 Daily or by appointment

Course Purpose

The purpose of World Cuisine is to explore regions of the world through their food. This year we will be exploring TIERRA DEL FUEGO, THE STRAITS OF MAGELLAN TO THE RIO GRANDE, (MEXICO AND SOUTH AMERICA) Students will train to apply hands-on skills and knowledge in the food service. However, this is an elective class, this program will begin to prepare students for an entry-level position within the culinary industry by introducing topics such as kitchen safety, sanitation, and nutritional concepts. Students will also apply technical skills by operating commercial equipment, preparing various foods and recipes. This industry is one that makes a \$1,000,000 a minute, with the current and projected growth of tourism and hospitality business. The demand continues to be great for qualified, food and beverage management graduates with motivation, experience and formal education. By examining real life situations related to restaurant operations, the students can make decisions based on knowledge of the theory, rather than being told what to do.

Course Objectives

1. Students will be able to explain the history of the foodservice industry, how it effects foodservice today.
2. Students will be able to demonstrate safety and sanitation procedures that follow state and local health regulations in the food preparation area at all times, as well as complete the food handler certification exam with an 80% or higher, and the Serve Safe Manager exam with a 75% or higher.

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3. Students will be able to perform safety procedures and practices, including fire prevention and the proper use of Safety Data Sheets (SDS), for the protection of guests and employees at all times in foodservice area.
4. Students will be able to identify, explain the uses and characteristics of, and demonstrate the proper use of various pieces of equipment, cookware, and bakeware.
5. Students will be able to identify various types of knives, their care and uses, as well as demonstrate 8 various industry knife cuts with 100% accuracy.
6. Students will practice proper station set up and mise en place and remain professional at all times while in the kitchen.
7. Students will be able to identify, describe and demonstrate the principles of cooking as applied to grain and starch products including cereals, rice, and pasta.
8. Students will be able to identify, describe and demonstrate the principles of cooking as applied to fruit and vegetable products.
9. Students will be able to identify, describe and demonstrate the principles of cooking as applied to chicken and seafood.
10. Students will be able to describe and demonstrate the dry, moist, and combination cooking methods and their appropriate uses.
11. Students will be able to identify, describe and demonstrate basic baking principles of yeast breads, quick breads and muffins.
12. Students will be able to describe and demonstrate the principles of stocks, and sauces including the 5 mother sauces and demonstrate at least two derivatives of each.
13. Students will be able to read, utilize, change yield and adapt recipes for use in kitchen production.
14. Students will be able to demonstrate dining room set-up and place settings for American service.

Assignments/Assessments of student learning outcomes

Culinary arts builds upon itself throughout the educational and employment periods. Student outcomes are expected to be ongoing throughout the class. Much of the assessments are hands on in the kitchen. From sanitation to product assessments. Many assessments will be by observation and product review.

Class assignments

There will be a series of assignments required in class, which will include required research and textbook material in order to assess comprehension of material.

Kitchen Labs

Kitchen labs will be graded by a series of rubrics as well as individual evaluation lab forms, for each lab project. Assessments will include safety and sanitation, mise en place, cleanliness of workspace. Teamwork, knife skills, time management, use of equipment, and product waste and technique. The lab form will include a copy of the original recipe, a standardized recipe and a self-reflection of the project.

Participation

Participation in class is a significant part of the education process. From class discussions, demonstrations, kitchen labs, uniform accuracy and cleanliness, and professionalism.

Quizzes and tests

There will be a series of quizzes and tests throughout the year in order to assess learning beyond the recipe. These will include sanitation certification exams, textbook quizzes, and district mandated final exams.

Grading System

The grading system is designed on a point system for individual items in a weighted category by Washoe County School District and Nevada state mandates. Final grades are calculated by category grades.

Semester 1

Type	Title	Points available	Grade Percentage
Assignments	Food handler packet	100	15%
	Kitchen Safety and equipment	100	
	Total	300	
Participation	10 points per class	450	15%
Labs			35%
Quizzes and Tests	Food Handler test	100	15%
	Area geography and history quiz	25	
	Safety quiz	25	
	Cooking methods	50	
	Total	200	
Final Exam	Written and Practical	300	20%

Semester 2

Grading Scale

90-100%	A
80-89%	B
70-79%	C
60-69%	D
0-59%	F

Required Textbook

Videos and Reading material in teams and Onenote

Class Outline and Tentative Schedule

Labs are subject to change based on curriculum and availability of product. We will try to go in order but based on this year's projected schedule exact dates are unavailable.

COURSE OUTLINE CUCINA SOUTH AMERICA

TIERRA DEL FUEGO, THE STRAITS OF MAGELLAN TO THE RIO GRANDE

AUG 17 – 21 Orientation

HACCP and Food Safety, COVID 19 Precautions

HISTORY AND FOODS OF THE AMERICAS

Influence of the Aztecs, Mayans, Inca

Spanish and Portuguese, Italians

AUG 24- 28

BASIC SOUTH AMERICAN COOKING SKILLS AND EQUIPMENT

COMMON FOODS In SOUTH AMERICA

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BEANS, RICE, TUBERS

PRODUCE FRUITS AND VEGETABLES

AUG 31-SEP 4

BREADS yeast, quick, flat breads

Tortillas/Empanadas

SEP 8-11

DESSERTS AROUND THE CONTINENT

SEP 14-18

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SOUTHERN COASTS

Chile and Argentina- sopas, estofado, ensaladas

SEP 21- 25

SOUTHERN COASTS - SEAFOODS

SEP 28- OCT 2

ANDES MOUNTAINS

Peru, Ecuador, Bolivia, West Columbia

OCT 12 - 16

Brazil and Argentina plains GAUCHO COCINA- meats and roasts

OCT 12- 16

Eastern Brazil and Caribbean - North Columbia, Amazonas, Venezuela, Guyana...

OCT 19 -23

Caribbean- Guatemala, El Salvador, Nicaragua, Cuba, Costa Rico Influence of African Cuisines

OCT 26- 29

CENTRAL AMERICA- Panama, Honduras, Guatemala, EL Salvador, Costa Rica

MEXICO

NOV 2-6

SOUTHERN STATES OF MEXICO Yucatan, Vera Cruz, Oaxaca, Tabasco

NOV 9- 13

CENTRAL STATES OF MEXICO

Jalisco, Michoacán, Mexico City, Sinaloa

NOV 16-20

NORTHERN REGIONS OF MEXICO

Chihuahua, Sonora, Nueva Leon, Monterey

FINAL EXAM

DEC 1- 4

Planning and Preparation for the FIESTA GRANDE

DEC 7- 11

THE FIESTA GRANDE

DEC 14- 17

EXAMS Kitchen Cleaning

Class Policies

Classroom Rules

1. Be in the classroom in an approved, full, complete, clean, and **pressed uniform**, for that day's activities, before class starts. (On time)
2. Be prepared: In the classroom- Notebook, pen, pencil, paper, etc. In the kitchen – Knives, sharpie pen, thermometer, etc.
3. Pay attention. (No talking, operation equipment, and etc. while I'm speaking to the class.)
4. Be familiar and follow all procedures (Attendance, buy-backs, make-ups, tardiness, Operations of equipment, etc.
5. All students will conform and follow the sanitation, health, and safety standards. (Hair, **jewelry**, shoes, drinking or eating in a food preparation area, i.e. no glass, etc.)
6. All students will conform to W.C.S.D. and the Culinary Program standards, rules, regulations, and policies. (Including)
 - a. Clean shaven
 - b. Dress Code (Rule #1)
 - d. Not leaving the classroom or lab without permission. (Including cars)

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- e. Not operating any Lab, classroom, or kitchen equipment until they have completed the equipment safety checklist
 - f. No smoking when representing the academy or AACT
 - g. No food taken from the lab kitchen, or classroom without permission.
 - h. No outside food to be eaten in the lab or kitchen, or classroom without permission.
 - i. Keep notes every day
 - j. No electronic devices, such as, radios, phones, cd, ipods, mp3's, computers, etc used without permission.
 - k. Proper language
 - l. Represent the academy and AACT well
 - m. No visible jewelry in lab, kitchen, or dining room.
 - n. Use appropriate web sites.
 - o. No Long, Fake or Painted nails or students must supply & cover w/food gloves.
 - p. Non-natural colored hair is not an industry standard and will not be allowed while serving the public.
7. Be **appropriate, respectful, and prepared** at all times.
 8. Students are responsible for cleaning up the labs. Failure to clean, to specifications from a lab project, will result in the loss of points and can effect grades.
 9. Rules may be changed or added at any time by the Chef instructor.

Attendance, Participation, and Attitude:

Attendance, participation, and a positive attitude are required in this class. In the work world, you are not allowed to be late to work and since we are developing your work skills in culinary, tardiness may not be tolerated. If you are going to be late for class, you may call the teacher in advance to notify him. Attendance in all classes is expected; However, just as in the work world absenteeism occurs; the difference is, you are not paid when you don't work. If you are going to miss a class, you may call the teacher, in advance, to notify them. Notifications can be via e-mail but must be time marked one hour prior to class starting. If you fail to notify the teacher of a late arrival or pending absence, you may not be allowed to make up the work missed unless otherwise excused. Student may earn up to 20 points per class.

- Each tardy may lower your grade 5 points and up to 10 of your daily work points. (participation points)
- Each absence may lower your points and up to 10 of your daily work points. Eight unexcused absences may result in a failing grade. Ten absences of any kind may result in a failing grade
- Each absence results in zero points for your daily work grade (20 participation points) for the day.
- The school may notify your home upon each absence from this class
- Tardiness may affect your daily work point total.
- Students arriving 1-15 minutes tardy may only receive a maximum of half their daily work points for that day. Students arriving later than 15 minutes may lose all daily work points for that day but may not be marked absent.
- Students may make up their work points and participation points, but not their absences through the Culinary make up Extra credit policy.
- When you understand the attendance policy for this class, please have your parents and you sign below and return it to class.

Academic Honesty/ Plagiarism Policy:

AACT's Honest/ Plagiarism Policy may be adhered to in this class. Students in this course, as well as all courses, should be aware of strong sanctions against plagiarism as stated in the current Student Handbook. Plagiarism may result in an automatic "F" in the course work and possible expulsion from AACT. In this context, forms of academic dishonesty include but are not limited to:

1. Cheating on tests, examinations, case studies, and other class work.

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2. Involvement in plagiarism (the appropriation of another work and the unacknowledged of that work in one's own written work offered for credit.)
3. Collusion (the unauthorized collaboration with another person in preparing course work.)

A written statement of the official policies, procedures, and processes related to Academic Honesty/Plagiarism can be found in the [Student / Parent Handbook](#).

Special Accommodations:

In accordance with the American with Disabilities Act and section 504 of the Rehabilitation Act of 1973, students with a documented disability are eligible for support services and accommodations. Services for students with disabilities are offered through the WCSD. Possible accommodations for disabilities include extended testing time, test-taking in isolation, computer use for test taking, tape recorders in class, study skills counseling and shared note-taking in classes. If a student wishes to request an accommodation in one of his or her classes, the student may call WCSD.

In Class Distractions:

During the program involvement time, the attention of all participants is demanded. Cellular phones and pagers may be turned off unless an emergency call is expected. As for the laptops, PDA's, Smart Phones, they can be used for taking notes and for accessing the Internet if you are using it for this class. However, sending e-mails or surfing the web, during class may not be tolerated. Please keep in mind that we are developing your Culinary Management skills and attempting to replicate what takes place in that environment

Extra Credit Possibilities:

Make up in community service
Plus, one area job shadow of choice
Make-up policy

A Culinary student may make up points lost for absences, work in lab, studies, and lost time upon the instructor's pre-approval through either of two methods:

- 1) Complete 3 hours of maintenance in the classroom to make-up 10 points or one 85-minute class.
- 2) Complete 3 hours of instructor pre-approved community service to make-up 10 points or one 85-minute class.

The student must provide the instructor with a letter on letterhead with the name and phone number of the supervisor in charge of the community service event with a brief description of the activity number of hours given and the date of the event. The instructor may have final approval on whether the service was performed is acceptable or not. Make-ups should be turned in at least 2 weeks before each grading period.

Late Work:

All students are expected to adhere to the assignment due dates as outlined in class syllabi and/or given in class. It is highly recommended that students maintain a calendar or day planner to help them manage and balance the workload associated with eight classes, along with extracurricular activities and responsibilities.

Occasionally, a student may not meet an assigned due date. In such cases, work may be accepted, and credit granted based on the following:

- 1) If the student has notified the teacher that his/her work is incomplete at the time it's due, the teacher may agree to accept the work prior to the beginning of the next class period for full credit earned (no deduction of points for lateness).

Note: The teacher must receive the work prior to the beginning of the instruction of the next class period. Work turned in at the beginning of that period which results in a disruption of new instruction or loss of instructional time may be considered late and be subject to the late work point deduction.

- 2) Late work may be accepted for reduced credit for three weeks from due date. At the conclusion of the three-week cycle, all assignments due during that period may sunset and, though students are encouraged to complete work to master the subject, no points may be awarded.

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- 3) Work received after the due date and after the beginning of the next class period may be accepted, as noted above.
Work may be accepted for 50% of earned points.
- 4) Work received after the three weeks has ended may earn no credit.

Student Responsibilities

Students are expected to be aware of assignment due dates for each class and plan their time accordingly in order to complete it by that date. Students who do not understand or need extra help to complete assignments are expected to seek help before the assignment is due.

Parent Responsibilities

Parents are expected to be aware of due dates and support their student in managing his/her time in order to meet them. Parents are expected to regularly monitor progress on Infinite Campus. Parents are expected to encourage and support their student to seek help, when necessary.

Institutional Policies

For more details of the policies at the Academy of Arts, Careers and Technology, or the Washoe County School District view the [Student / Parent handbook](#)