

COMPLETER: Culinary Arts

CREDITS: 6

- Guideline for Course Selections
- Refer to Graduation Requirements in the Program of Studies for specific course requirements in each content area

Grade →	9	10	11	12	
Exact scheduling depends on student's plan and school's master schedule.	English 9 (1)	English 10 (1)	ϕ AP Language and Composition	English 12 (1)	
	US Government (1)	US History (1)	World History (1)		
	Conceptual Physics (1)	Chemistry (1)	Biology (1)		
	Algebra I (1)	Geometry (1)	Algebra II (1)	Higher Level Math (1)	
	PE (.5) / Health (.5)		PE (.5) / Financial Literacy (.5)		
	Fine Arts (1)	Foundations of Technology (1)			
	French I (1)	French II (1)			
Completer Program Requirements			Culinary Arts I: Culinary Basics (3)	Culinary Arts II: Professional Baking & Pastry (3) or Culinary Arts II: Professional Cooking (3)	
Career Specific Electives (may be taken any year offered after prerequisites have been satisfied) 8 credits possible per year	ϕ Recommended AP Connections: AP Chemistry (1), AP World Language and Culture (1) Advanced Foods (1), Science Elective (.5-1), Honors Accounting I (1), Accounting II (1), Business Law (1), Principles of Business Administration and Management (1), Business Communications & Keyboarding (1), Honors Economics (.5), Food & Nutrition Science (1), Health II (.5), Human Anatomy & Physiology or Honors Human Anatomy & Physiology (1), Psychology I or Honors Psychology I (1), Sociology (.5), Internship (.5-1)				
Value Added: From: Program:	Up to 10 Articulated Credits Howard CC Hospitality Management	American Culinary Federation (ACF) Certification	Up to 18 Articulated Credits Stratford University Culinary Arts	3 Articulated Credits Anne Arundel CC Hotel, Culinary Arts & Tourism	6 Articulated Credits Frederick CC Culinary Arts & Hospitality
End of Program Test: Industry: Taken:	ACF – Culinary Arts, Cook Level 2 American Culinary Federation At the end of Culinary Arts II: Professional Cooking		ACF – Retail Commercial Baking American Culinary Federation At the end of Culinary Arts II: Baking and Pastry		

**CULINARY ARTS – AMERICAN CULINARY FEDERATION (ACF) – Six Credit Completer****CULINARY ARTS I – CULINARY BASICS**

Course: 558837 (Articulated) 3 credits

This course is the introduction to the fundamental concepts and techniques in the profession of culinary arts. It provides hands-on clinical experience through school-based enterprises, giving the students the opportunity to develop the technical skills required in future culinary and baking courses as well as the foodservice industry. Students will be introduced to professional standards of the industry, safety and sanitation procedures, knife skills, including handling and care, cooking processes and procedures, product identification, vocabulary and terminology, industry equipment, recipe costing and quantity adjustments. Students participate in demonstration and group exercise to supplement their development of technical skills and knowledge.

Prerequisites and other notes: This course is part of the Culinary Arts completer program. At the end of this course, students take the American Culinary Federation (ACF) Culinary Arts Cook Level I exam.

CULINARY ARTS II – PROFESSIONAL COOKING

Course: 558937 (Articulated) 3 credits

This course continues to build on the foundation concepts and techniques from the Culinary Basics course. Students will be instructed on the fundamental concepts, techniques, theories, ingredients, and methodologies involved in the preparation of basic menu items. Students rotate through food handling methods and techniques, portion control, costing, production, plating and garnishing of soups, salads, starches, vegetables, and entrees. Students participate in demonstrations, group exercises and school-based enterprises to supplement the students' development of technical skills and knowledge.

Prerequisites and other notes: Culinary Arts I. This course is part of the Culinary Arts completer program. At the end of this course, students take the American Culinary Federation (ACF) Culinary Arts Cook Level 2 exam.

CULINARY ARTS II - PROFESSIONAL BAKING AND PASTRY

Course: 559237 (Articulated) 3 credits

Students in this course explore the fundamental concepts and techniques in baking. They will be instructed in the fundamentals of baking science, terminology, equipment, ingredients, weights and measurements, formula conversion and costing of recipes while maintaining the professional standards of the foodservice industry. Students will prepare a variety of baked goods including breads, rolls, pastries, cakes, tortes, pies, and cookies. Students participate in demonstrations, group exercise and school-based enterprises to supplement the students' development of technical skills and knowledge.

Prerequisites and other notes: Culinary Arts I. This course is part of the Culinary Arts completer program. Students are required to take the American Culinary Federation (ACF) Retail Commercial Baking exam.