**Instructor Information:**

Instructor: Jane Dill e-mail: dillj@nzisd.org  
Phone: 936-241-7100 Extension: 1804   
Tutorial Times: After School Room #: 804  
Conference Period: 6th period - 11:43-12:29

**Introduction & Course Overview**  
  
Introduction to Culinary Arts will emphasize the principles of planning, organizing, staffing, directing, and controlling the management of a variety of food service operations. The course will provide insight into the operation of a well-run restaurant. Introduction to Culinary Arts will provide insight into food production skills, various levels of industry management, and hospitality skills.

**Classroom Expectations**

To ensure a productive and respectful learning environment, all students are expected to:

* **Be on time** for class and ready to learn.
* **Show respect** to classmates, the instructor, and the learning space.
* **Bring a charged computer** or necessary technology each day.
* **Complete and submit assignments on time.**

**Required Materials**

**The required materials are pens or pencils, paper, and computers.**

**Technology Use**

Students may be expected to complete a variety of activities on digital platforms such as Schoology, Microsoft Word, Microsoft PowerPoint, Kahoot, Canva, etc. To complete online coursework, students must use their district assigned laptop. Technology use is restricted to class activities ONLY to prevent additional distractions in the classroom.

**Academic Dishonesty & Plagiarism**

Our district has a zero-tolerance space for cheating and plagiarism. Any submitted work that is not your own will receive a zero as well as warrant parent contact and an office referral. This includes the use of Artificial Intelligence (AI) such as ChatGPT and plagiarism of another’s work. Please see the student handbook for the formal definition(s) of cheating.

**Grades, Extra Credit, & Late Work Policy Grades**

Grades will be determined by various assessments, quizzes, essays, homework, and class participation.

Assignments will be graded and entered in the gradebook in a timely manner in accordance with the student handbook.

Students will be offered the required time period to make up assignments for which they are absent.

Due dates for assignments will be provided at the time they are assigned. Students are expected to complete work in a timely manner and communicate with the teacher if they are unable to meet the given deadline.

Late work may be accepted with the following penalty:

1 day late – 90% of the value of the graded assignment  
 2 days late – 80% of the value of the graded assignment  
 3 days late – 70% of the value of the graded assignment  
 No late work will be accepted after 3 days.

**Email Communication Expectations (Parents/Guardians AND Students)**

Please allow 1-2 business days for responses to your queries via email.

**Topics covered during the course**

### Unit 1: Introduction to Culinary Arts (Weeks 1-4)

* **Topics Covered:**
  + Overview of the culinary industry
  + Career opportunities in culinary arts (TEK 130.253(b)(1)(A))
  + Importance of culinary arts in various cultures (TEK 130.253(b)(1)(B))
* **Activities:**
  + Guest speakers from different culinary professions
  + Research project on culinary careers

### Unit 2: Safety and Sanitation (Weeks 5-8)

* **Topics Covered:**
  + Kitchen safety practices (TEK 130.253(b)(2)(A))
  + Foodborne illnesses and prevention (TEK 130.253(b)(2)(B))
  + Personal hygiene in food handling (TEK 130.253(b)(2)(C))
* **Activities:**
  + Safety demonstrations
  + Hands-on practice of sanitation techniques

### Unit 3: Kitchen Equipment and Tools (Weeks 9-12)

* **Topics Covered:**
  + Identification of kitchen equipment (TEK 130.253(b)(3)(A))
  + Proper techniques for using kitchen tools (TEK 130.253(b)(3)(B))
  + Maintenance and care of kitchen tools (TEK 130.253(b)(3)(C))
* **Activities:**
  + Equipment identification exercises
  + Hands-on practice using various tools

### Unit 4: Basic Cooking Techniques (Weeks 13-20)

* **Topics Covered:**
  + Basic cooking methods: baking, boiling, grilling, sautéing (TEK 130.253(b)(4)(A))
  + Knife skills and cutting techniques (TEK 130.253(b)(4)(B))
* **Activities:**
  + Cooking labs to practice different techniques
  + Knife skills workshops with feedback

### Unit 5: Food Preparation and Presentation (Weeks 21-26)

* **Topics Covered:**
  + Meal planning and recipe development (TEK 130.253(b)(6)(B))
  + Food plating and presentation techniques (TEK 130.253(b)(4)(C))
* **Activities:**
  + Create and present dishes based on learned techniques
  + Plating competitions

### Unit 6: Nutrition and Wellness (Weeks 27-30)

* **Topics Covered:**
  + Nutritional guidelines and dietary needs (TEK 130.253(b)(5)(A))
  + Importance of balanced meals and portion control (TEK 130.253(b)(5)(B))
* **Activities:**
  + Nutritional analysis of meals
  + Guest lectures from nutritionists

### Unit 7: International Cuisines (Weeks 31-36)

* **Topics Covered:**
  + Ingredients and dishes from various cultures (TEK 130.253(b)(6)(A))
  + Preparation of international dishes (TEK 130.253(b)(6)(B))
* **Activities:**
  + Themed cooking days focusing on different cultures
  + Research presentations on international cuisines

### Unit 8: Culinary Management and Entrepreneurship (Weeks 37-40)

* **Topics Covered:**
  + Components of a successful culinary business (TEK 130.253(b)(7)(A))
  + Menu planning and cost control (TEK 130.253(b)(7)(B))
* **Activities:**
  + Develop a mock menu and calculate costs
  + Present business plans for a culinary venture