

# Culinary Arts

Academic Representative



Technology Education Concepts

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## Description

Students learn how to weigh and measure food, how to properly prepare the food and then present the food in an interesting way. By using equipment and techniques similar to those used by actual culinary artists, students follow recipes to create simple foods that introduces them to this exciting field. Students also apply weighing and measuring skills, safety and sanitation guidelines, and creativity to the completion of recipes for quesadillas, cookies, soup, and even a basic oil and vinegar dressing.

## Skills

- Follow proper food handling and safety techniques
- Follow recipes
- Demonstrate ability to weigh and measure ingredients
- Demonstrate proper use of culinary equipment
- Demonstrate proper way to arrange place settings
- Demonstrate creative food presentation
- Demonstrate various ways to fold napkins

## Knowledge

- Discuss different cooking methods
- Identify various types of culinary equipment
- Understand cooking terminology and abbreviations used
- Discuss how science is used in the kitchen

## Activities

- Activity 1 - Introduction
- Activity 2 - Weighing and Measuring
- Activity 3 - Safety and Sanitation
- Activity 4 - Culinary Equipment
- Activity 5 - Science in the Kitchen
- Activity 6 - Kitchen Math
- Activity 7 - Menu Planning
- Activity 8 - Food Presentation
- Activity 9 - Place Settings
- Activity 10 - Post-Test and Wrap-Up
- Activity 11 - Bonus Activities
- Activity 12 - Challenge
- Activity 13 - FCCLA®
- Activity 14 - Careers
- Activity 15 - Internet

## Standards

Food Production and Service FCCLA Integration

### Module Includes:

Student Workbook, Instructor's Manual, Installation CD, Can Opener, Measuring Spoons, Cloth Napkin (2), Small Plastic Spatula (2), Placemat (2), Skillet (2), Garnish Tool Set, Apron (2), Glo Germ Black Light, Soup Bowl (2), Plastic Doily (2), Seasoning Shaker, Paring Knife (2), Dish Towel (2), Scrub Brush, Ladle, Measuring Cup, Vegetable Peeler, Table Knife (2), Table Spoon (2), Small Food Processor, Mixing Bowl Set, Measuring Cups, Glass (2), Spatula, Hot Pad (2), Cheese Grater, Sauce Pan, 1/2 Cup Container (2), Crepe Maker, Chopping Knife, Cutting Board, Bottle (2), Dish Cloth (2), Scrubber, Meat Thermometer, Small Whisk, Fork (2), Teaspoon (2), Container (2), Dinner Plate (2), Salad Plate (2), Mixing Spoon, Strainer, Convection Oven, Buffet Range, Headphones (2), Module Box (4), Culinary Arts Supply Kit for 100 Students

### Requirements

Module requires: Food, water supply, refrigerator  
Computer and supplies are required and sold separately.

### Curriculum Specifications

The student workbook contains concise hands-on procedures, illustrations, screen captures, and photographs which reinforce the multimedia content. Special attention is placed on interesting and relevant graphics to encourage visual learning. DEPCO Studio is an effective curriculum delivery system that uses the power of the computer to deliver educational content. By using interesting digital videos, full-color animations, professional quality narrations, challenging interactions, relevant photographs, and Computer Aided Instruction (CAI), DEPCO has modernized the way subject matter is taught. Modules are 15 units consisting of: - 10 basic activity days with Pre-Test, Post-Test, and Activity Review Questions - 5 enrichment activities include: vocabulary reinforcement, problem-solving, open-ended challenges, careers, and Internet activities An instructor's section includes: lesson plan outlines, installation instructions, and answer keys

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