



Atlantic Technical College Professional Culinary Arts & Hospitality Program Syllabus 2017-2018



Instructor Name: David Barbieri
Department Name: Commercial Foods and Culinary Arts
Office/Classroom Location: Building 3, Room 141D
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Instructor Office Hours:
M-F: 1:50 PM – 3:05 PM
 By appointment only

Student Hours:

Monday – Friday

Class Hours: 7:05 AM – 10:05 AM
Break: 10:05 AM – 10:20 AM
Lunch: 10:20 AM – 10:50 AM
Class Hours: 10:50 AM – 1:50 PM
Testing, Computer Lab & Tutoring:
 1:50 PM – 2:35 PM

Program Name: Commercial Foods and Culinary Arts		
OCPs	Course Names	Hours
B	HMV0170, Cook/Restaurant	300
ACF	Garde Manger	

Course Description:
 This course is designed to give you an introduction to the artistic and decorative side of food preparation. Students will master the ability to read and follow directions in the Culinary field, while being introduced to the basic skills of Garde Manger. Students will gain competency in culinary terms, equipment, utensil use and preparation of various salads and gourmet creations such as fruit and vegetable carvings, canapes, hors d'oeuvres and charcuterie skills. You will develop the basic job employability skills utilized in a commercial cold/salad kitchen with an emphasis on professionalism while preparing meals for the Café, cafeteria and catered events. You will understand the basic characteristics and functions of the major nutrients and be able to apply nutrient principles to menu planning and food preparation.

Technical College Policy/Adult Student Attendance:

- A student must be withdrawn after being absent for six (6) consecutive days.
- Two (2) additional absences may be allowed under certain circumstance with appropriate documentation.
- Please refer to the Student Handbook for postsecondary students.
<http://www.atlantictechcollege.edu/atc-student-handbook/>

Magnet High School/Attendance Policy:
 A student who has had at least five unexcused absences, or absences for which the reasons are unknown, within a calendar month, or 10 unexcused absences, or absences for which the reasons are unknown, within a 90-calendar-day period, may be exhibiting a pattern of non-attendance according to (F.S.1003.26 (1) (b)) and the School Board of Broward County, Policy 5.5.

Required Book(s) and/or Online Access:

- *On Cooking* textbook, 5th Edition
- *On Cooking* activity book, 5th Edition
- *Manage First Nutrition*, 2nd Edition

Required Materials/Supplies:

Purchased from the ATC Bookstore:

- Professional knife kit
- Garnishing kit
- Thermometer
- Chef pants, chef coat, apron and chef hat. Notebook and writing utensils including pens, pencils and permanent marker.

Not Purchased from ATC Bookstore:

- Non-slip closed shoes

*All required books and most materials/supplies can be purchased from the ATC bookstore.
 Stop by during operational hours for pricing and purchasing information.*

Grading System: A 90 - 100% B 80 - 89% C 70 - 79% D 60 - 69% F 0 - 59% I Incomplete	Additional Program Specific Grading Information: Class/Lab Participation: 50 % Practical Exam: 15 % Attendance: 10 % Weekly Quiz: 10 % Written Final Exam: 10 % Activity Book/Research Paper: 5 %
Online Course Grading Policy: Late submission of online work will result in one full letter grade reduction.	
View Your Grades: Grades can be viewed online by following the directions below: 1. Go to https://browardfocus.com (access FOCUS using Chrome, Firefox or Safari) 2. Student ID which is on your student schedule. 3. Passcode: Student's date of birth formatted as YYYYMMDD. <i>Four digits for the year, two digits for the month and two digits for the day.</i>	
Classroom/Lab Rules: Refer to classroom management handout.	
Industry Certification & State Credential Exam Cost:	Outstanding Student Recognition Information: A gold seal will be applied to a Program Completion Certificate or an Applied Technology Diploma if the student has earned a 3.5 GPA or higher in their Career and Technical Education (CTE) classes.

Program Name: Commercial Foods and Culinary Arts	
Course Number: HMV0170 Course Name: Cook - Restaurant Occupational Completion Point: B Intended Outcomes: (From FL DOE Curriculum Framework) The student will be able to: 09.0 Describe the basic principles of nutrition. 10.0 Identify and explain front-of-the house and back of the house duties. 11.0 Prepare and present food and beverage items to meet creativity aspects as well as quality standards. 12.0 Exhibit and utilize safe, secure, and sanitary work procedures. 13.0 Apply principles of food science in cooking and baking techniques. 14.0 Apply principles of nutrition in menu planning, cooking, and baking. 15.0 Perform front-of-the-house duties. 16.0 Perform back-of-the-house and inventory duties. 17.0 Research college and career advancement opportunities in professional cooking and baking. 18.0 Follow food identification, selection, purchasing, receiving, storing, and inventory guidelines. 19.0 Practice advanced cooking and baking techniques. 20.0 Apply scientific principles in cooking and baking.	

Intended Outcomes from American Culinary Federation Education Foundation:**Garde Manager**

The student will be able to:

1. Identify tools and equipment used in garde manger, emphasizing safety and sanitation procedures.
2. Define and describe hors d'oeuvre, appetizers, and canapes.
3. Explain the importance of presentation and garnishing for hors d'oeuvres, appetizers, and canapes.
4. Prepare a variety of hors d'oeuvre, appetizers, canapes and basic garnishes.
5. Evaluate the quality of hors d'oeuvre, appetizers, canapes and basic garnishes.
6. Define aspic jelly and describe its functions. Demonstrate fundamental skills in the preparation and uses of aspic.
7. Evaluate the quality of aspic jelly and items coated with it.
8. Define and describe forcemeat and its various forms including pate, terrine, galantine, mousseline, and sausage.
9. Prepare and present a variety of forcemeat products.
10. Evaluate the quality of forcemeat products.
11. Demonstrate food presentation techniques using a variety of plates, platters and trays.
12. Evaluate the quality of prepared plates, platters and trays.
13. Produce decorative centerpieces.
14. Define and describe various methods in which food is preserved.
15. Prepare foods for preservation and prepared preserved foods.
16. Evaluate the quality of preserved foods.
17. Define and describe a variety of cheese categories.
18. Discuss how various cheeses are made and their uses.
19. Use cheese as an ingredient in recipes.
20. Taste various cheeses and evaluate their quality.

The School Board of Broward County, Florida, prohibits any policy or procedure which results in discrimination on the basis of age, color, disability, gender identity, gender expression, national origin, marital status, race, religion, sex or sexual orientation. Individuals who wish to file a discrimination and/or harassment complaint may call the Director, Equal Education Opportunities/ADA Compliance Department at 754-321-2150 or Teletype Machine (TTY) 754-321-2158. Individuals with disabilities requesting accommodations under the Americans with Disabilities Act Amendments Act of 2008, (ADAAA) may call Equal Educational Opportunities/ADA Compliance Department at 754-321-2150 or Teletype Machine (TTY) 754-321-2158.

Student Acknowledgement for Cook/Restaurant HMV01700

I have carefully read the syllabus for this course as well as the Broward Technical Colleges Student Handbook and the Commercial Foods and Culinary Arts Program General Guidelines and Regulations. I understand the school, program, and course expectations as well as the consequences for not following these expectations.

Student Name (printed)

Date

Student Signature

Parent Signature
(For high school students only)