

**Southern Regional High School**  
Manahawkin, New Jersey  
**Course Syllabus**

**Department:** Family & Consumer Sciences

**Course:** Culinary Arts

Marking Period 1

Topics/Units to be covered:

- Classroom Expectations/Grading
- Introduction to the profession, food safety, sanitation, HACCP, & OSHA
- Equipment identification
- Knife care, use and storage
- Mise En Place
- Practical cooking experiences focusing on cooking methods, vegetables and fresh herbs
- Quarterly

Marking Period 2

Topics/Units to be covered:

- Nutrition & food science
- Menus
- Standardized recipes
- Culinary challenge
- Practical cooking experiences focusing on cooking methods and baked products
- Quarterly

Marking Period 3

Topics/Units to be covered:

- Utilization of technology in cooking
- Planning a themed party
- Culinary challenge
- Practical cooking experiences focusing on cooking methods , meat, poultry & fish
- Quarterly

Marking Period 4

Topics/Units to be covered:

- Planning and catering an event
- Cake decorating
- Culinary challenge
- Practical cooking experiences focusing on cooking methods, sandwiches and fruits
- Final exam

\* *Syllabus is subject to change according to the needs of the students and may not be done in sequential order.*