



**Palm Springs Unified School District  
Secondary Course Description**

**District Office Use Only**

Cabinet/BOE Approval Date: January 24, 2017

Transcript Title(s)/Abbreviation: Culinary III Course Code(s)/Number(s): 5662

**Section 1: Course Content**

1. Course Title: **Culinary III**
2. CALPADS Code: 4361 Date submitted to Curriculum Advisory: 11/16/16
3. Re-write?  No  Yes (If "Yes," what is the District Course Code)
4. Is this a dual Enrollment course?  No  Yes (If so content cannot be changed)
5. Subject area: College-Preparatory Elective ("g")/Interdisciplinary
6. PSUSD Department: CTE
7. Grade: 12
8. Unit Value: 10 PSUSD credits (one year/two semesters)
9. PSUSD weighted GPA?  No  Yes
10. Is this an "online" learning course?  No  Yes  
If "Yes," list the online provider:
11. Alternative Education Program course?  
 No  Yes
12. Career Pathway Relationship  
Is this course an Industry and Career Pathway-related course?  
 No  Yes  
If "Yes," which Industry? Hospitality, Tourism, and Recreation  
Which Pathway? Food Service and Hospitality  
What sequence level? 19-Advanced (Capstone)
13. Is this course an Academy-related Course?  
 No  Yes  
If "Yes," which Academy? CAFÉ—Culinary Arts

**School and District Information**

School Information

14. School Name: Rancho Mirage High School School District: Palm Springs Unified School District  
City and State: Palm Springs, California District Web Site: http://www.psusd.us

School Course List Contact Information (Name of AP of Curriculum or Principal)

15. Name: Teresa Haga Position/Title: Assistant Principal  
Email: [thaga@psusd.us](mailto:thaga@psusd.us) Phone #: 760-202-6455 Ext: \_\_\_\_\_

Teacher Contact Information (Name of teacher/administrator who authored this course)

16. Name: Howard Merrick Position/Title: CTE Teacher  
Email: [hmerrick@psusd.us](mailto:hmerrick@psusd.us) Phone #: 760-202-6455 Ext: \_\_\_\_\_

17. Course Overview [Provide a brief summary/snapshot (3-5 sentences) of the course's content]:

Culinary III presents students with a comprehensive curriculum that includes laboratory and academic preparation using food and gastronomy to better understand aspects of chemistry and biology. Students will develop a working knowledge of the elements involved in establishing and managing a food service operation. Students will be exposed to the Hospitality and Tourism industry through exploration of front of the house and back of the house careers.

18. Texts and Supplemental Instructional Materials

Texts: The Culinary Professional Edition/Year: 2<sup>nd</sup> Edition, 2010  
Author: John Draz & Christopher Koetke Primary Textbook:  No  Yes  
Publisher: Goodheart-Wilcox Publisher Website/URL: \_\_\_\_\_  
Supplemental Materials:



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**19. COURSE CONTENT:**

For each unit of the course, provide:

1. A brief description (5-10 sentences) of topics to be addressed that demonstrates the critical thinking, depth and progression of content covered.
2. A brief summary (2-4 sentences) of at least one assignment that explains what a student produces, how the student completes the assignment and what the student learns.

**Unit 1** - Introduction to Advanced Culinary Arts and Management

Students will gain a perspective of the history of culinary arts with current and emerging trends in the food industry. Students will understand the organization and function of a professional kitchen. Students will explore soft skills necessary in the management of a professional setting. Students will develop an understanding of the operation and function in a culinary environment such as work responsibilities and the organization of tasks in a professional kitchen. Students will develop academic language associated with menu terms, formats and layouts.

**Assignment Summary:**

Students will research and investigate an emerging trend in the restaurant industry using industry periodicals. Students will identify the trend and a career associated with that trend. Students will write a brief a paper and present their findings to the class.

**Unit 2** - Safety and Sanitation

Students will review food borne illnesses and food spoilage. They will also review the requirements of personal hygiene and safety and sanitation practices and techniques. Students will apply standardized culinary laboratory procedures and safety regulations utilized at the local and national level.

Students will practice proper handling, preparation and storage (flow of food). Students will learn the food safety and management system, Hazard Analysis Critical Control Point (HACCP) as practiced in the restaurant industry. Students will also demonstrate proper knife skills.

**Assignment Summary:**

Students will integrate and apply their knowledge by obtaining a county approved food handlers' permit or equivalent and passing a food safety and sanitation test. This certification is used by the students for future employment in the food service industry. Students are evaluated on their techniques throughout the course through teacher observation and self-evaluation.

**Unit 3** - Advanced Principles of Food Production and Science

Students will practice equivalents, measurements and recipe conversions. Students will determine procedures for calculating food costs and percentage yield and cost per portion. Students will analyze how this affects profit margins. Students will calculate and practice recipe costing forms and market orders. Students will utilize industry standard equipment and technology for meal planning and the preparation of food. Students will analyze the cause and effects of advanced cooking methods on nutritive value, texture color and aroma on prepared foods. Students will synthesize cooking terminology in classroom activities and during laboratory experiences.

**Assignment Summary**

In small collaborative groups, students will be assigned a piece of small equipment. The students will research the equipment for proper use and safety procedures. The groups will then select a recipe specific to the equipment, create a market order and then demonstrate to the class how the equipment is used. The groups will be required to use proper lab procedures and terminology as they give the demonstration. The students observing the demonstrations will evaluate the presentations.

**Unit 4** - The Art of Seasoning, Flavoring, Stocks, Sauces and Soups

Students will distinguish and analyze the use of different flavorings and seasonings, including extracts, herbs and



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spices. Students will determine when to season and when to flavor foods, including making the distinction of when to use fresh herbs as opposed to dried.

Students will prepare the basic stocks for culinary application in dishes such as sauces and soups. Students will categorize and prepare the mother sauces and distinguish the small sauces that are derived from each of the five mother sauces. Students will compare and contrast the sauces to summarize the taste, texture and appearance of the sauces.

Students will also critique reductions, glazes, emulsifications, roux and other thickening agents as used in recipe development. Students will categorize and create the various classifications of soups.

Assignment Summary

Students will plan, prepare and serve representative meals with a sauce and/or a soup. Meals will demonstrate proper food preparation techniques and skills that enhance the flavor and appearance of food applying the principles of contrasts in flavors and textures.

**Unit 5 - Vegetables, Fruits and Starches**

Students will review and identify the classifications of vegetables, fruits and starches. Students will analyze the effect of cooking and heat on vegetables and fruits through browning, pigment and color changes. Students will distinguish between various market forms of vegetables and fruits. Students will understand the seasonality of both fruits and vegetables.

Students will identify and classify different starches according to function and use in prepared dishes. Students will differentiate various starch products.

Students will research the cultural influences on various vegetables, fruits and starch preparations.

Assignment Summary

Students will use the scientific method in starch preparation to determine the proper ratio of starch to liquid to prepare a dish such as rice. Students will critique the completed dish then make modifications if needed.

**Unit 6 - Understanding Proteins**

Students will categorize various types of poultry and meats in their market forms. Students will demonstrate poultry fabrication. Students will identify between the primal and retail cuts of beef. Students will apply specific cooking methods to the various proteins used in the restaurant industry. Specific cooking methods will be determined based on the anatomy of the animal being prepared. Students will assess the various cooking methods to achieve the optimum quality in the preparation of specific proteins.

Assignment Summary

Students will diagram the primal cuts of a side of beef. They will label the specific retail cuts available in market form. The students will then determine the appropriate cooking methods used to prepare retail cuts for the highest standard and quality.

**Unit 7 - Food Service, Hospitality, Management and Careers**

Students will research sectors of the hospitality industry. Students will prepare a resume to be incorporated into a portfolio. Students will investigate the differences amongst the various careers in the industry. They will then determine the avenues that best suits their interests and skills. Students will participate in catering events, field trips, job shadowing and competitions utilizing skills mastered in the classroom.

Assignment Summary

Throughout the content of the curriculum, students will be creating a portfolio to use in industry to gain employment. The portfolio will include a cover letter, a resume, and a job application, sample evidence of created recipes and visuals of prepared dishes. Students will use the portfolio in both job interviews and



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college admission interviews.

**Section 2: Course Information**

- 1. Was this course "Previously Approved" by UC?  No  Yes  
If "No," proceed to the Course Description Section (Section 4).  
If "Yes," indicate which category applies:
- 2. Is this course modeled after an UC-approved course from another high school outside of our district?  No  Yes  
If "Yes," list which school and the school's ATP code: Edison High School (051218)  
Exact Course Title: Advanced Culinary Arts and Management
- 3. Is this course modeled after an identical course approved by UC for the current year at another high school in PSUSD:  
 No  Yes (If "Yes," what school?)  
Exact Course Title:
- 4. Is this course being reinstated after removal within 3 years:  No  Yes  
If "Yes," what year was the course removed from the list?  
Exact Course Title:
- 5. Has this course been provided program status, is not an online course, and is it listed below?  No  Yes  
If "Yes," Program Status:
- 6. If "Advanced Placement," has it been authorized by the College Board through the AP audit process?  
 No  Yes  In Progress If "In Progress," date submitted to AP:  
Exact Program Course Title:
- 7(a). Is this course provided by one of the UC-approved online curriculum providers listed in #8?  
 No  Yes
- 7(b). Have you signed the appropriate partnership agreement with the provider regarding methods of delivery and instruction?  
 No  Yes
- 8. If the answer to either 7(a) or (b) is "No," UC will not approve this course. If "Yes" to both 7(a) and (b), then select the appropriate option from the Online Provider List below:

**Section 3: Course Description**

- 1. Seeking "Honors" Distinction: NO
- 2. Subject Area: \_\_\_\_\_ Category: \_\_\_\_\_

**Section 4: Course Attributes**

- 1. Is this course classified as a Career Technical Education Course?  
 No  Yes
- 2. Is this course classified as a Career Technical Education Course?  
Industry: Hospitality, Tourism, and Recreation Career Pathway: Food Service and Hospitality