

**MVLA
2025-26
COURSE INFORMATION SHEET**

Course Title: **Culinary Arts**

CTE Pathway Sequence: **Hospitality, Tourism and Recreation**

School: **LAHS**

UC/CSU requirement: **No.**

MVLA Graduation Requirement: **Practical Art**

Textbook and/or other learning resources: **Various texts published by online sources such as America's Test Kitchen, Serious Eats and others, various visual aides and recipes, other texts and internet resources as assigned.**

Student Learning Outcomes:

Students in Culinary II will put what they learned in Culinary I into practice by catering various on-campus events for real paying customers.

Students will receive a theoretical and practical introduction to:

- 1) Safety and Sanitation, including the study and implementation of HACCP (Hazardous Analysis Critical Control Point) and ServSafe methodologies. (Standard 6.0). Please note that a Serv Safe Food Handler Certificate is a requirement for many aspects of the course, and students will be given the opportunity to earn theirs within the first few weeks of the course.
- 2) Fundamentals of cooking, including (Standard 1.0, 10.0)
 - a) Basic cooking techniques, including sauteing, searing, grilling, folding, making emulsions, frying, poaching, steaming, etc.
 - b) Knife skills for efficiency and safety
 - c) Baking, particularly yeasted doughs, and the science of baking doughs and confections
 - d) Knowledge of measurements in weights and volumes
 - e) Purchasing foods, including the skill of reading nutritional labels before purchase
 - f) Cultural cuisine
 - g) Selection, understanding and execution of recipes.
- 3) Application of learned skills for culinary independence in the following: (Standard 2.0, 5.0, 9.0)
 - a) Critical thinking and time management
 - b) Creativity
 - c) Problem solving
 - d) Communication
 - e) Collaboration.
- 4) Current cuisine trends, such as (Standard 10.0)
 - a) Nutritional and healthy foods
 - b) Gluten free, vegetarian and allergy-friendly foods
 - c) Sustainable and locally grown foods
 - d) Recycling and composting.
- 5) General skills, such as (Standard 1.0)
 - a) Culinary math, including proportioning recipes and food costs
 - b) Culinary science, particularly basic chemistry
 - c) Culinary literacy, including writing recipes for clarity and concision
- 6) Restaurant specific skills, such as (Standard 10.0)
 - a) Budgeting and pricing menu items
 - b) Food production at scale, using industry-standard equipment such as high capacity mixers, dough sheeters, immersion circulators, etc.

Course Outline/Units of Study/CTE Industry Standards(If applicable to your course):

Because of the production nature of this course, it does not follow curricular units as one might expect in many other courses on campus, including Culinary One. Instead, students can expect to cycle through various aspects

of a professional chef's professional life, including:

Kitchen Porter Duty (one week of six week cycle). Students will perform cleaning duties and maintain our supply of foundational ingredients like stocks, mirepoix, pickles and canned goods.

Baking / Other Catering (two weeks of six week cycle). Students will have the opportunity to develop their baking skills through repeated practice, eventually producing baguettes, croissants and other baked goods for sale to staff. Students in this group will also occasionally take on outside catering events that do not align with our typical Friday lunch schedule.

Feed Me Friday (three weeks of six week cycle). Students will plan a menu, develop recipes, test and evaluate procedures and finally execute a meal to serve to usually 30 members of staff by the end of this cycle.

Along the way, we will cover all of the CTE Industry Standards for the Hospitality, Tourism and Recreation Sector.

Assessment and Grading ([BP 5121](#) / [AR 5121](#)): To ensure that every student has an equal opportunity to demonstrate their learning, the course instructors implement aligned grading practices and common assessments with the same frequency.

1. Grading categories and their percentage weights:

Student grades are comprised of the following weighted categories:

60% Catering Projects

40% Class Participation

2. Achievement evidence collected within each grading category:

Students will be informed of the aligned quantity, weight, and due dates of assignment/assessments in each grading category as much in advance as possible. Recipes completed in class will be weighted based on the time spent on each.

3. Grading scales:

	A	93-100	A-	90-92	
B+	87-89	B	83-86	B-	80-82
C+	77-79	C	73-76	C-	70-72
D+	67-69	D	63-66	D-	60-62
				F	0-59

4. Homework/outside of class practices ([AR 6154](#)):

Very little homework is assigned in this class. Many outside of class opportunities are available, however, including catering opportunities for on-campus events organized through the Culinary Club. If students are absent for a particular activity, they should speak to the instructor about the opportunity to make up that credit by cooking at home.

Students are encouraged to cook for the people they live with as often as practical. There is not enough time in class for students to get the repeated practice at certain culinary skills to master them. If students find a particular concept, procedure or skill useful, they should practice it at home.

5. Excused absence make up practices ([Education Code 48205\(b\)](#)):

Attendance may affect a student's grade. Do not cut class. You cannot make up work missed for unexcused absences, including quizzes and presentations. If you have an excused absence, check with your group mates, on Canvas and with your instructor for what you missed. It is your responsibility to find out about make up work.

When a student's absence from school is excused, the student's teacher shall determine identical or reasonably equivalent assignments and tests to those missed during the absence which the student shall be permitted to complete for full credit within a reasonable amount of time. (Education Code 48205(b), 48225.5)

Per MVLA AR 5121: "Make-up work and late assignments are accepted within a reasonable time frame established at the course level to ensure students' equal educational opportunity."

The following absences do not require the instructor to provide make-up work:

- Unverified Unexcused (U)
- Verified Unexcused (X)
- Tardy (T)
- Tardy Truant (Y)

However, students with excessive absences will be supported to the extent possible to limit the impact of absences on the student's grades.

6. Academic integrity violation practices ([LAHS Academic Integrity Policy](#)):

Honesty, trust and integrity are vital components of the education process. The Governing Board believes that

academic honesty and personal integrity are fundamental components of a student's education and character development. The Board expects that students will not cheat, lie, plagiarize or commit other acts of academic dishonesty. Students and families should understand and act upon the values of academic integrity and should encourage the highest standards of academic behavior from themselves and their peers. It is expected that all work completed for a class is original work created for that class, for a specific assignment. Students are reminded that the use of AI (Chat GPT or others) without the specific permission of the instructor is a violation of the academic integrity policy.

7. Late work practices:

Because of the production aspect of the class, late work will be graded down significantly, and work not turned in by its due date without an excused absence will receive no credit. If students are absent for a particular activity, they should speak to the instructor about the opportunity to make up that credit by cooking at home.

8. Revision practices:

There are no opportunities for revision, though grades are often based on a student's reflection about skills acquired and methods for improving a particular recipe.

9. Extra credit practices:

No extra credit is available, though involvement in extra curricular catering opportunities can make up for missed assignments.

10. Additional Grading Practices:

Please note that some students may at times be required to attend catering events outside of school hours to complete assignments for grades.

11. LMS Used: Canvas.

Instructor's email addresses:

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This class is taught by Career Technical Education certified teachers in Hospitality, Tourism and Recreation.