

WILCO AREA CAREER CENTER

CULINARY ARTS PROGRAM • COURSE SYLLABUS

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COURSE INFORMATION

CA 105 — Culinary Arts Principles & Applications I 3 JJC Credit Hours	CA 106 — Sanitation 2 JJC Credit Hours upon successful completion of required examination
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COURSE DESCRIPTION

The Wilco Culinary Arts Program is a dual-credit program with Joliet Junior College (JJC) and follows college-level expectations. Students develop essential culinary techniques, academic knowledge, and professional skills through classroom instruction and hands-on experience in a commercial kitchen. Major topics include foodservice history; food safety and sanitation; equipment; culinary techniques; nutrition; classical cooking; purchasing, receiving and inventory; workplace math and accounting; career paths; customer relations; and professionalism. Classes are approximately two hours.

CA 106 — SANITATION & CERTIFICATION

Students study foodborne illness prevention, personal hygiene, cleaning and sanitizing, pest prevention, food safety, and HACCP fundamentals. **All students must pass the Food Handler examination before participating in the lab.** To complete CA 106 and receive JJC dual credit, students must successfully complete the ServSafe Manager and Allergen examinations. If the initial ServSafe exam is not passed, one additional attempt is available; students who do not pass the second attempt must pass the Food Handler exam to remain in lab. Students are responsible for scheduling required follow-up ServSafe exams within the established parameters.

PREREQUISITES & PROGRAM INFORMATION

A Foods I course at the home school is highly recommended. Students must pass the required sanitation/food handler examination before participating in lab. Spanish may be beneficial for students pursuing foodservice careers. Depending on the home school, students may earn 1½–4 elective credits per year toward high school graduation. Students who successfully complete the Culinary Arts curriculum and required ServSafe and Allergen certifications may earn 5 JJC dual credits through CA 105 and CA 106.

COMMUNITY SERVICE — 10 CSH PER SEMESTER

Each student must complete a minimum of 10 Community Service Hours (CSH) per semester. Students are responsible for tracking and completing their hours. Opportunities may include the following:

Activity	CSH
Fall Open House	3
Plainfield Homecoming Parade	2
Romeoville Trunk or Treat	2
Feed My Starving Children	3
Approved after-school fundraising event	2
Full-day Culinary Arts Buffet/Event	Up to 6
Affy Tapple sales	1 per 5 apples
Small / Medium / Large candle sale	1 / 2 / 3
Chocolate bars — 2nd semester	1 per 10 bars
5 non-perishable food items	1

If the 10-hour requirement is not completed, remaining hours must be completed on the student's own time through a food pantry, soup kitchen, Feed My Starving Children, or another instructor-approved organization. Documentation may be required. Culinary SWAG/Big Frog opportunities will be announced during the year.

COURSE PHILOSOPHY & PROFESSIONAL EXPECTATIONS

Students are expected to meet course goals through academic learning, hands-on practice, professionalism, and practical application. Instruction may include lecture, demonstrations, discussion, readings, math applications, labs, projects, role-playing, internships, and outside activities. Students are expected to demonstrate professionalism, dependability, punctuality, communication, teamwork, cooperation, safe work practices, sanitation, responsibility, and a positive work ethic.

COURSE GOALS

Apply safety procedures; demonstrate workplace and job-readiness skills; apply food safety and sanitation; practice time management and accounting; safely use culinary tools, equipment and technology; apply math, science and arts concepts to foodservice; demonstrate food preparation and nutrition knowledge; and identify Culinary/Hospitality career opportunities.

STUDENT LEARNING OUTCOMES

CA 105 — Culinary Arts	CA 106 — Sanitation
Communicate effectively; apply professional culinary techniques; work professionally with coworkers/employers; use critical thinking; demonstrate knowledge of commercial kitchen equipment; apply procurement basics; use culinary terminology and preparation techniques; manage culinary operations; select quality products; apply math to recipe conversion/costing/purchasing; demonstrate professionalism and industry awareness.	Analyze foodborne illness evidence; identify potentially hazardous foods and contaminants; demonstrate handwashing; prevent time-temperature abuse and cross-contamination; identify approved food sources and thawing/storage methods; recognize when HACCP/plan review is required; identify approved sanitizers; recognize pest infestation; recognize key inspection components.

MAJOR PROJECTS & LABORATORY ACTIVITIES

Laboratory Activities • Demonstration Presentations • Research Projects • Team Projects • Individual Culinary Projects • Final Practical Exam. Labs connect classroom theory to commercial-kitchen application, including recipe conversion, costing, production timelines, ordering, mise en place, equipment use, food safety, sanitation, teamwork, communication, time management, and waste/cost control.

The Final Practical is an individual assessment combining recipe conversion/portioning, costing, measuring/weighing, mise en place, food preparation, knife skills, equipment/tool knowledge, safety and sanitation, time management, problem solving, professionalism, and final presentation. Exam parameters are provided in advance.

ASSESSMENT

Evaluation Area	Weight
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Class Participation	30%
Laboratory Participation	30%
Written Tests & Quizzes	20%
Team Project — Semester 1	10%
Basic Skills Practical — Semester 1	10%
Individual Project — Semester 2	10%
Final Practical	10%

Assessment Methods: Laboratory Activities—Rubric • Demonstration Presentations—Rubric • Final Practical—Evaluation Score Sheet.

PERFORMANCE STANDARDS

Grade	Performance Standard
A — 90–100%	Independent Learner — exceptional organization, motivation, technical skill, problem solving and independence.
B — 80–89%	Semi-Independent Learner — good organization, motivation, technical skills and time management; minimal assistance.
C — 70–79%	Adequate Learner — average performance; may require regular prompting or assistance.
D — 60–69%	Dependent Learner — frequent assistance/prompting; inconsistent organization, participation and technical application.
F — Below 60%	Failure — insufficient completion, participation, preparation or application of required skills/procedures.

TEXTBOOKS & RESOURCES

Culinary Arts Principles and Applications — American Technical Publishers, Inc. (2018)

Applied Foodservice Sanitation / ServSafe — National Restaurant Association Educational Foundation

Student Success: Come prepared. Work safely. Work professionally. Support your team. Take pride in your work.