

CULINARY ARTS

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The Culinary Arts Department at NOCCA offers a four-year course of study for talented and disciplined students who aspire to be chefs. NOCCA selects students on the basis of demonstrable culinary expertise and training, overall commitment level, and desire to learn. NOCCA's Culinary Arts program was developed in collaboration with the Emeril Lagasse Foundation and supported by Johnson & Wales University, which has created the first of its kind curriculum for high school students.

In classes concentrating on hands-on training and technique, students are provided the opportunity to work side by side with leading master chefs who serve as professional mentors while delivering all aspects of curriculum. Students are treated like young professionals and held to high expectations in basic cooking techniques, uniform standards, sanitation and growth of skill set. Students are required to perform a minimum of 40 hours per school year of community service in a food service related setting that must be pre-approved by the chef instructor.

DESCRIPTION

Level I-IV

The majority of all culinary students begin their experience at NOCCA as a Level I student with limited culinary experience and skills. During their training, students engage in the discussion and application of cooking techniques with an emphasis on Grilling, Broiling, Roasting, Baking, Sautéing, Frying, Braising, Stewing and Vegetarian Cuisine. Nutritional Concepts, Safety & Sanitation and Culinary Math are reviewed and tested daily. Students are tested via practicum exams as well as written tests, quizzes and reports.

STANDARDS

Level I-IV

Adopted from: (NOCTI) & American Culinary Federation Standards

Safety & Sanitation

- 1.1 Identify microorganisms that relate to food spoilage and foodborne illnesses
- 1.2 Describe symptoms of common foodborne illnesses
- 1.3 Demonstrate good hygiene and health habits
- 1.4 Identify critical control points through the HACCP System
- 1.5 Demonstrate knowledge of local sanitation regulations
- 1.6 Conduct a sanitation self-inspection
- 1.7 Maintain a safe working environment
- 1.8 Demonstrate knowledge of proper safety and sanitation procedures for the following areas:
 - 1.8a Food handling
 - 1.8b Equipment
 - 1.8c Use of china, glassware, and silverware
 - 1.8d Floor safety
 - 1.8e Chemical usage
- 1.9 Demonstrate knowledge of fire safety regulations

Introduction to the Hospitality / Foodservice Industry

- 2.1 Demonstrate knowledge of career opportunities in the hospitality and foodservice industry
- 2.2 Identify common skills of successful hospitality and foodservice professionals
- 2.3 Identify various management and structures of hierarchy within the foodservice industry
- 2.4 Identify various equipment and tools utilized in a professional kitchen

Culinary Math

- 3.1 Apply basic level mathematics, addition, subtraction, multiplication, division, fractions, decimals, and ratios to foodservice applications

Food Preparation

- 4.1 Demonstrate knowledge of proper dry cooking methods
- 4.2 Demonstrate knowledge of proper moist cooking methods
- 4.3 Demonstrate knowledge of proper combination cooking methods
- 4.4 Demonstrate knowledge of heat transfer methods
- 4.5 Demonstrate knowledge of vegetable cookery
- 4.6 Demonstrate knowledge of protein cookery
- 4.7 Demonstrate knowledge of starch cookery
- 4.8 Demonstrate knowledge of stock, soup, and sauce production
- 4.9 Demonstrate knowledge of knife skills and vegetable cuts
- 4.10 Demonstrate knowledge of hot food plate presentation
- 4.11 Demonstrate knowledge of breakfast cookery

Garde Manager

- 5.1 Demonstrate knowledge of salad preparation
- 5.2 Demonstrate knowledge of charcuterie
- 5.3 Demonstrate knowledge of cold food platter presentation
- 5.4 Demonstrate knowledge of cold soups, appetizers, and entrées
- 5.5 Demonstrate knowledge of basic garnishes
- 5.6 Demonstrate knowledge of buffet arrangement and appearance
- 5.7 Demonstrate ability to maintain buffet appearance throughout service
- 5.8 Demonstrate knowledge of salad dressing and spread preparation

Purchasing, Receiving, Inventory, and Storage

- 6.1 Identify various fruits & vegetables
- 6.2 Demonstrate knowledge of market forms of fruits and vegetables and quality standards/grading
- 6.3 Identify various starches
- 6.4 Demonstrate knowledge of market forms of starches and quality
- 6.5 Identify various meat, poultry, and seafood
- 6.6 Identify market forms of meat, poultry, seafood and quality standards/grading
- 6.7 Identify dairy & egg products
- 6.8 Demonstrate knowledge of market forms of eggs and dairy
- 6.9 Identify various herbs and seasonings
- 6.10 Demonstrate proper inventory control FIFO
- 6.11 Demonstrate proper HACCP receiving and storage methods for each product

Nutrition

- 7.1 Demonstrate knowledge of USDA health and nutrition recommendations
- 7.2 Demonstrate knowledge of recipe modification
- 7.3 Demonstrate knowledge of healthy cooking techniques
- 7.4 Evaluate diets based on dietary recommended intakes (RDI)
- 7.5 Identify major nutrient classifications

Dining Room Service

- 8.1 Demonstrate proper setting of dining room tables
- 8.2 Identify glassware and smallware
- 8.3 Demonstrate application of services rules and various service styles
- 8.4 Demonstrate knowledge of the menu
- 8.5 Demonstrate proper sales technique and customer service
- 8.6 Demonstrate ability to process sales transactions
- 8.7 Demonstrate knowledge of proper beverage service

Recipe & Menu Development

- 9.1 Explain the importance of standardized recipes
- 9.2 Demonstrate knowledge of recipe conversion
- 9.3 Demonstrate ability to read and understand recipe formulas, cooking terminology, and ingredient identification
- 9.4 Demonstrate ability to cost analyze a recipe
- 9.5 Demonstrate ability to develop a restaurant concept and menu

Customer Relation Skills

- 10.1 Maintain quality customer service
- 10.2 Take customer reservations
- 10.3 Handle customer complaints
- 10.4 Anticipate guest needs
- 10.5 Greet guest

Baking and Pastry

- 11.1 Demonstrate understanding of basic baking principles
- 11.2 Demonstrate knowledge of proper storage of baked goods and supplies
- 11.3 Demonstrate knowledge of bread and roll production
- 11.4 Demonstrate knowledge of cake and muffin production
- 11.5 Demonstrate knowledge of pie and tart production
- 11.6 Demonstrate knowledge of cookie production
- 11.7 Demonstrate knowledge of puddings, custards, and mousses
- 11.8 Demonstrate knowledge of plated desserts

Uniform and Hygiene

Adherence to the culinary uniform policy is strictly enforced. There are no exceptions without written medical approval. The uniform consists of black oil resistant and non-slip shoes, black or white socks, checkered pants, NOCCA logo chef's jacket, white t-shirt (if worn), white skull-cap, white apron and side towels. Once issued, uniforms must be kept clean and

pressed by the student. The student is to arrive in the kitchen fully dressed and ready for the day's instruction. The student will not be allowed to participate in the class without proper shoes and uniforms and a zero will be given for the daily performance grade. Any piece of uniform missing or not to standard will result in a lowered uniform grade.

Personal hygiene must also be followed. Daily cleaning and use of deodorant is a must. Hair is to be above the collar and tightly restrained. Nails must be clipped short and free of any polish. Use of makeup is discouraged and must be kept to a minimum. Jewelry is limited to small stud earrings and one watch.

Attendance

Daily attendance is required. Unexcused absences will affect daily performance grading. Excused absences can be made up only if a qualifying event presents itself, as classes will not be repeated. An absence can only be designated excused by a parent or doctor in writing. Excessive tardiness will result in a lower grade.

Grading

Class grading is cumulative throughout the semester and based on the following breakdown.

Daily performance grades are given on a scale of 1 - 10 and averaged weekly. These weekly grades comprise 50% of the grade. Quizzes and verbal testing will make up 20%. Uniform compliance is 10% with a potential 100 points. A semester final exam will be administered in two parts - a written test totaling 50 points and a knife and practical skills test totaling 50 points - and will be 20% of the semester grade.

Visiting Artists | Field Trips

The Culinary Arts Department seeks to give students an accurate understanding of the professional realities of the culinary world by placing visiting artists in the classroom and exposing students to working kitchens and culinary facilities. The visiting chefs program supports this aim by offering students the benefit of working with self-trained and academic culinary experts who treat them as peers, sharing their experience and leading workshops that give students critical feedback on their work.

Certificates

The Culinary Arts Department offers three levels of certification: Certificate of Artistry, Certificate of Achievement and Certificate of Recognition. In all cases, the judgment by the core faculty regarding the awarding of certificates is final.