

FINE & APPLIED ARTS

APPLIED ARTS

817 INTRODUCTION TO FOODS Semester ½ Credit 9,10

Note: Fee will apply

This course is designed for students to learn kitchen basics, the Food Guide Pyramid, the importance of eating three meals per day, safety and food preparation techniques; cooking and measuring terms; the use of convenience foods; and how to prepare simple and nutritious foods. Some of the favorites are: muffins, Pillsbury churros, apple sauce, pizza, monkey bread and chicken noodle soup.

818 INTRODUCTION TO CLOTHING Semester ½ Credit 9,10

Students will learn basic sewing machine operations, proper use of sewing supplies, sewing terms, pattern layout and cutting. Students sew a fleece hat and scarf, a drawstring bag, and shorts. Students purchase their own fabric, thread, and patterns, after being informed about the sales and the importance of saving money. These purchases will cost about \$15.00 to \$20.00, depending on your fabric choices. This is a great opportunity to develop a skill that will last a lifetime and a talent that will give you much satisfaction and joy!

820 FOODS AND CULINARY ARTS All year 1 Credit 10,11,12

Note: Fee will apply

The world of cooking, food science, the Food Guide Pyramid, reading recipes, using basic math skills to measure ingredients and calculate cost as well as exploring the nutritional value of various foods will be some of the things that students will experience in this course. Student responsibility includes mastering concepts and techniques presented in class, in demonstrations, videos, and guest presentations. Students become familiar with how carbohydrates, protein, fats, vitamins, minerals, and other nutrients impact health and wellness. There will be a minimum of six opportunities in each nine-week quarter to work in small groups to prepare food in the Foods Lab, evaluate it, and then enjoy eating what they have made. This course is a must for students who dream of a career in the Culinary Arts or about becoming a Top Chef.

824 BAKING/PASTRY I Semester ½ credit 11, 12

Prerequisite: Successful completion of Foods and Culinary Arts OR Successful completion of Introduction to Foods and teacher approval

Note: This course is offered in alternate years; it will be offered in 2009-10 but NOT in 2010-2011.

Fee will apply

The study of the scientific behavior of ingredients in baked goods will be explored. Students will develop skills and knowledge essential in baking. Measuring, learned in previous foods courses, will be reviewed. Mixing, blending, and the proper manipulation of ingredients to achieve success in baking will be emphasized. Methods of mixing will include the conventional, the quick mix, and others as they relate to yeast dough, breads and batters. Students will have a minimum of six opportunities in each nine week quarter to work in small groups in the Foods Lab. The topics to be covered in this semester course are quick breads, yeast breads, cakes, and frostings.

827 BAKING/PASTRY II Semester ½ credit 11, 12

Prerequisite: Successful completion of Foods and Culinary Arts OR Successful completion of Introduction to Foods and teacher approval

Note: This course is offered in alternate years; it will be offered in 2009-10 but NOT in 2010-2011

Fee will apply

This course can be a follow-up to Baking/Pastry I or it can be taken without having taken

Baking/Pastry I. Students will continue to develop their skills and knowledge in baking and pastry while focusing on theory about how ingredients combine to produce certain effects. There will be a minimum of six opportunities in each nine week quarter to work in small groups in the Foods Lab. The topics to be covered in this semester course are pies and tarts, pastries: cream puffs, éclairs, crème brulee, cake decorating, creams, sauces, mousses, and candy.

825 GLOBAL FOODS I Semester ½ credit 11,12
Prerequisite: Successful completion of Foods and Culinary Arts OR Successful completion of Introduction to Foods and teacher approval

Note: This course is offered in alternate years; it will NOT be offered in 2009-2010.

Fee will apply

Foods unique to the various regions of the United States: New England, Mid-Atlantic, South, Midwest, West and Southwest, the Pacific Coast, the Hawaiian Islands, will be studied as well as those particular to Canada, Latin America, and the Caribbean. Students will have a minimum of five opportunities in each nine week quarter to work in small groups in the Foods Lab to prepare food that is particular to those areas.

GLOBAL FOODS II Semester ½ credit 11,12
Prerequisite: Successful completion of Foods and Culinary Arts OR Successful completion of Introduction to Foods and teacher approval

Note: This course is offered in alternate years; it will NOT be offered in 2009-2010.

Fee will apply

This course can be a follow-up to Global Foods I or it can be taken without having had Global Foods I. The culture and cuisine of Southern Europe, Eastern Europe and Russia, Southwest Asia and Africa as well as Southern and Eastern Asia, Australia and Oceania will be explored. In the Foods Lab, students will have at least five opportunities each quarter to prepare food that is particular to these countries.

822 CLOTHING I All year 1 Credit 10,11,12

Note: Fee will apply

This course provides instruction in techniques of clothing construction. Students learn to select appropriate patterns, fabric, notions, as well as how to adjust a pattern to fit their measurements. Following the pattern guide sheet, the basic skills of hand sewing and using a sewing machine are included in this course. Students sew three garments during the year. The garments include: flannel pants, a fleece jacket, and a skirt. Students are responsible for purchasing the pattern, fabric, and supplies needed to sew their garments. Students are informed of pattern sales and fabric sales. Supplies will cost approximately \$20 to \$25 per garment, or a total of about \$75 for the year. The students sew garments which become their property. Students should be prepared to remain after school to make up absences or to catch up on work if they are behind.

826 BEGINNING CLOTHING Semester ½ Credit 11,12

Note: This course is the First Semester Only of the course entitled Clothing 1.

Fee will apply

This course provides instruction in techniques of clothing construction. Students learn to select appropriate patterns, fabric, notions, as well as how to adjust a pattern to fit their measurements. Following the pattern guide sheet, the basic skills of hand sewing and using a sewing machine are included in this course. Students sew flannel pants during the first quarter and fleece jacket during the second quarter. Students are responsible for purchasing the pattern, fabric, and supplies needed to sew their garments. Students are informed of pattern sales and fabric sales. Supplies will cost approximately \$20 to \$25 per quarter, or a total of about \$50 for the semester. The students create garments which become their property. Students should be prepared to remain after school to make up absences or to catch up on work if they are behind.

832 CLOTHING II All Year 1 credit 11, 12

Prerequisite: Completion of Clothing 1 with a C or above.

Note: This course will NOT be offered in the 2010-2011 school year.

Fee will apply

This course is for the student who is interested in developing the skills taught in Clothing1, learning additional techniques, using different types of fabrics, and mastering pattern alterations. Garments will include: a knit top, a lined jacket with lapels, and a plaid, check, one-way design or repeating design. Four garments will be sewn during the year. Students are responsible for purchasing the patterns and fabrics and encouraged to buy them on sale. Supplies will cost approximately \$25 to \$35 per quarter, or a total of about \$120 for the year. Students should be prepared to remain after school to make up absences or to catch up on work if they are behind.