

NAME _____
Course Overview/Expectations

Date:____ Perod:____
Mrs. Leitheuser, NBCT

Food as Art

.5 Credit Family and Consumer Sciences or Art Credit

Welcome to Food As Art! This is a half year class that can count as an art or elective credit. The Principles and Elements of Design will be applied to food- it will be our medium. The food we cook will look and taste good and will be graded on both. Much of the work completed in here will be individual, although there will be some group assignments. It is a performance based class where good attendance is critical, so if attendance is an issue, than perhaps another course may be a better fit.

This is a visual arts class, so the students will take pictures of their creations regularly and put those pictures into a digital portfolio. There will be written reflections to complete as well as a portfolio presentation of their work. There will also be a written final as well as an individual cooking final at the end of the course.

➤ **Supplies needed: a 1” binder or folder for handouts due by:_____**

Grades are weighted in the following way:

Food Labs: 25 %

Tests/Quizzes: 25 %

Digital Portfolio Assignments: 50 %

Food as Art Units:

Unit 1- Elements and Principles of Design (2 weeks)

How the principles are used to organize the basic elements

Unit 2- Basic food photography techniques (use their phones to build a portfolio of their work) (1 week)

Techniques and photography will be used throughout each unit

Unit 3 – Plating/Garnishing Techniques (2 weeks)

History / types of garnishes/tools of the trade/ plating

Current trends examined

Unit 4 - Basic safety & sanitation & basic knife skills(1 week)

Unit 5- Desserts- prepare and garnish desserts (4 weeks including practice before and making desserts to garnish)

Fruit garnishing techniques (including fruit sauces)

Chocolate artistry techniques

Piping

Practice each dessert technique and prepare 2 desserts that incorporate those techniques

Take pictures and complete rationale for portfolio

Unit 6 - Fruit/ vegetable Creations (1-2 weeks)

- planning, drawing, producing
- guest speaker possibly from Edible Arrangements
- create/take photos and complete rationale for portfolio

Unit 7- Savory Dish Garnishing (4 weeks)

- Prepare a soup or appetizer with featured garnish used
- Prepare main course using savory garnish/plating techniques (meat, starch & vegetable)

Take pictures of both and write rationale for portfolio

Unit 8- Table Setting and Napkin Artistry (1 week)

Unit 9- Careers/ college bound Food As Art (research and present)

Stylist/ blogger/ others (1 week)

Unit 10- portfolio rationales and presentations (1 week)

Final Exam- Written and garnishing final (1 week)

Please don't hesitate to call or email with any concerns. I maintain an Ed-line account and post notes and hand-outs there. I can be reached via email:

bleitheuser@acsdny.org or the high school: (845) 486-4860

Thank you,

Mrs. Leitheuser, NBCT

Student name_____

Food As Art

Period_____

Mrs. Leitheuser, NBCT

Please acknowledge with your signature below that you understand the expectations and have received the grading structure for Food as Art.

Student signature_____

Parent name (print):_____

Parent/guardian signature_____

Date_____

Best time to call?_____

Please feel free to address any concerns you have with regards to allergies, medications or conditions I should know about that will impact your child in a foods room:
