

# Culinary Arts I Class Syllabus

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Office Hours: By Appointment

## Program Summary

This is a three-year program designed to teach students how a business operates. This experience will give them an inside look at both production and sales of goods/services through hands-on work in a student run restaurant.

## Course Summary

This course is designed to introduce students to a career in the foodservice industry. Through the integration of a commercial lab and dining room, the students will gain first-hand knowledge of business through production of food for service and beginning management functions.

## Primary Objectives

- To demonstrate a working knowledge of a professional foodservice kitchen
- To describe and follow food safety, sanitation, and emergency procedures
- To demonstrate the ability to be part of a team
- To describe and demonstrate the components associated with personal responsibility for work
- To demonstrate the ability to follow spoken and written commands
- To perform tasks to a minimum standards
- To be able to communicate clearly and respectfully with co-workers, instructors, and customers
- To demonstrate an introductory knowledge of basic business principles
- To demonstrate proficiency in standard business and food production mathematics
- To demonstrate proficiency in creating and following a food preparation sheet

## Secondary Objectives

- To correctly identify and describe the use of foodservice ingredients
- To correctly set up and break down a work station
- To correctly cut and portion foods
- To correctly cool and store foods
- To successfully demonstrate the ability to pass a Certified Food Protection Management Program (ServSafe)
- To demonstrate correct procedures for product specification, ordering, and receiving
- To demonstrate a working knowledge of effective menu planning, writing, and execution
- To effectively calculate food cost

## Resources

- Professional Cooking 5<sup>th</sup> Edition, Gisslen
- ServSafe Essentials 5<sup>th</sup> Edition (class set)

## supplies

Binder, pen (blue/black only), pencils, calculator

## Course Requirements

The student will be expected to meet the same physical demands and be exposed to the same working conditions typical of the foodservice business

- Standing and walking on hard surfaces
- Working with hot surfaces, steam, and wet floors
- Heavy lifting
- Handling sharp knives and potentially dangerous equipment
- **Heavy cleaning** of floors, work-surfaces, tools, and equipment

## Course Policies

### Attendance

It is imperative that students are in class. After 10 unexcused absences, credit for the course will have been lost.

### Tardies

Students must be in the classroom by the time the tardy bell rings or they shall be counted tardy. Each tardy will result in a detention as per school policy.

### Class Participation

This is a very hands-on class. In order to get the most out of it you **MUST** participate. A participation grade will be taken everyday and be counted on your report card. Each day's participation will be worth 10 points.

### Student Expectations

- Come to class prepared everyday (school supplies, uniforms, homework assignments, etc)
- Active Participation
- Professional behavior towards instructor and classmates
- **45 minutes of before or after school duty 3 days a week**

Failure to comply with these expectations will result in:

**1<sup>st</sup> Offense**- Verbal warning

**2<sup>nd</sup> Offense**- Verbal warning and possible removal from situation

**3<sup>rd</sup> Offense**- Call home to parent

**4<sup>th</sup> Offense**- Call home to parent and send discipline referral to dean

### Missed Exams

All missed exams must be made up within one week of the absence or it will be a zero.

### Missed Assignments

Missed assignments must be turned in within 2 class days after the absence to receive full credit.

### Late Assignments

Late assignments will not be accepted. A 50 will be recorded for all assignments not turned in. Excessive missed assignments will result in disciplinary action

# Grading

No student shall receive a grade lower than a 50 for any assignment, excluding Final Exams.

Grades will be calculated on a total points system. To determine your grades you will divide the number of points earned by the total number of points possible. (I.e. you receive 20 points on an assignment worth 25,  $20/25= 80$ )

**Homework/ Class participation (20 points)** - Bookwork, class activities, daily work, etc

**Quizzes (40 points)** - will be given throughout the course, covering culinary, food safety, and business theory.

**Practical Examinations (100 points)** - will occur upon the completion of a culinary unit or during restaurant service (example- Knife basics).

**Written Exams (100 points)** - will be given throughout the course on culinary food safety, and business theory

**Projects (100 points)** - To Be Announced

## Midterm/Final exams

**Practical exam** - a team practical will be given at the end of every semester. It will require a combination of the skills learned over the course of the semester/year

**Written exams**- These will be comprehensive exams covering culinary practices, business principles, culinary math, food safety, and general safety principles

**Please return the portion below to Chef Barton within 2 class days**

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I have read and understand the policies and procedures of Culinary Arts I and agree to abide by them.

\_\_\_\_\_ Student's Name

\_\_\_\_\_ Student's Signature

\_\_\_\_\_ Parent/Guardians Name

\_\_\_\_\_ Parent/Guardians Signature

## Uniforms

will be provided by the students, and will be required everyday to maintain grades and participation privileges.

- Chef coat- white, long-sleeved, with E-101 logo (2 are recommended)
- Chef cap

Cost- \$28.00

- Black, closed-toed shoes or sneakers with non-skid soles
- Checked Chef Pants- checked out to student
- Stem-thermometers-

**All parts of uniform should be clean and in good repair**