

Introduction to Entrepreneurship and Culinary Arts Class Syllabus

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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. It integrates a commercially equipped laboratory and classroom instruction to teach basic culinary and restaurant management skills. The skills learned in this class will give students the tools to successfully continue their foodservice education and/or thrive in a competitive foodservice environment

Primary Objectives

- To successfully demonstrate the ability to pass a Certified Food Protection Management Program (ServSafe)
- 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 perform tasks to a minimum standards
- To be able to communicate clearly and respectfully with co-workers, instructors, and customers
- To exhibit the ability to safely and effectively operate and maintain lab tools and equipment
- To demonstrate an introductory knowledge of basic business principles
- To demonstrate proficiency in standard business and food production mathematics

Secondary Objectives

- To correctly identify and describe the use of foodservice ingredients
- To correctly recognize and use foodservice terms
- To correctly set up and break down a work station
- To correctly cut and portion foods
- To correctly cool and store foods

Resources

- Professional Cooking 5th Edition, Gisslen
- ServSafe Essentials 5th 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 door by the time the tardy bell rings or they shall be counted tardy. Each tardy will result in a detention as per school policy. Excessive tardies will result in a deduction on the students conduct grade.

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

Failure to comply with these expectations will result in:

1st Offense- Verbal warning

2nd Offense- Verbal warning and possible removal from situation

3rd Offense- Call home to parent

4th 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 50.

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 taken. A student will be given a 50 for all assignments not turned in. Consistent missed assignments will be communicated to parents and deans. Disciplinary action may be taken.

Grading

No student shall receive a grade lower than a 50 for any assignment, excluding the ServSafe Certification Exam and 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 (10 points)- Bookwork, class activities, daily work, etc

Quizzes (30 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 (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

Tutorials will be provided wednesdays and Thursdays during lunch, or by appointment

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 Introduction to Entrepreneurship and Culinary Arts.

_____ Student's Name

_____ Student's Signature

_____ Parent/Guardians Name

_____ Parent/Guardians Signature

Uniforms

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

- Chef Coat- white, long-sleeved, with E-101 logo
- Hat- Outback E101 cap
Cost- \$28.00

- Black, closed-toed shoes or sneakers with non-skid soles
- Denim jeans or black work pants
- Stem Thermometers- *optional*

All parts of uniform should be clean and in good repair