Cooking Laboratory Behavior Contract

**Cooking labs can be dangerous places. All students are expected to adhere to laboratory policies at all times. Please read over the following laboratory expectations. Signing this form means that you agree to follow these guidelines or accept the consequences for misbehavior.**

**Students: In order to have a productive and educational year in culinary arts, you are required to read and sign-off on the following list of class rules. Please read the list carefully, and initial each line indicating that you have read and understand the rule and/or consequence. Also, you are required to sign and date the bottom of the form.**

 **Parents/Guardians: Please read this form with your student, and ensure that he/she understands each item.**

**When complete, sign and date in the space provided. This form will be kept on file. The student will not be allowed to participate in lab experiences without this form on file.**

**1. Students are not to enter the classroom or kitchen with any outside food or beverage.**

**2. Students need to come to the lab prepared. No portable electronics of any kind! For example: Cell Phones, Cameras, Recorders, IPODS, IPADS, Other Tablets. Games, Earphones.  Student are to turn in cellphones upon entering into the classroom in the provided charging port and sleeves. If parent or caregiver needs to reach you, they are to call the school or email me and I will relay information accordingly if an emergency arises that needs your immediate attention! First time offenders Items will be taken up by instructor and not returned until the end of the class period; second offenders items will be reported & sent to front office and handled according to handbook policy.**

**3. Hands must be washed with soap and hot water at the beginning of the lab and after touching hands to face or hair.**

**4. Students may NOT get anything out of the refrigerator or the supply cabinets without the teacher’s permission.**

**5. Towels are to be used ONLY for drying dishes, under cutting boards, and wiping work spaces.**

**6. All spills must be wiped up as they occur. Rags and a broom and dustpan are available.**

**7. You MUST stay within your assigned kitchen area during the entire laboratory period. Students who**

**are “wandering” will have points deducted from their laboratory grade.**

**8. Use hot pads to handle hot pans, pots, or other hot equipment.**

**9. It is extremely important that we keep the foods laboratory clean and in order. Please put everything**

**in its proper place at the end of each lab.**

**10. All cleaning rotations should be completed in a timely manner. You are receiving a cleaning grade so**

**you need to put effort into each rotation. When finished with your rotation, help out where needed.**

**11. Any food or food supplies that are not used must be returned to where they are stored. Do not take food out of the classroom unless you are given permission. Doing otherwise is considered stealing and the school theft policy will be adhered to.**

**12. Sanitation is emphasized in the foods laboratory. Use HOT water and dish soap for washing dishes.**

**Rinse all dishes and dry thoroughly before putting them away. If the water is too hot for your skin, wear rubber gloves.**

**13. Soiled towels and school aprons should be put into the laundry basket at the end of the lab. Students are responsible for the cleanliness of their uniforms each day.**

**14. You must be involved in your kitchen’s participation during the lab, even if your assigned job(s) are completed. Remember if you have time to lean you have time to clean.**

**15. All food scraps and trash should be deposited in the waste cans provided.**

**16. All personal items are to be placed in the designated areas. Do not take them into your kitchen during labs.**

**17. No shouting or loud talking will be tolerated. Use “inside” voices to talk to your kitchen members.**

**18. All students are expected to taste all foods prepared in the lab unless you have notified me of specific dietary restrictions.**

**19. Absolutely no throwing of food or snapping of towels will be tolerated.**

**20. Please make sure that all equipment is turned off at the end of the hour.**

**21. You are required to label and properly store all products and leftovers. Proper labeling includes your**

**period # and your kitchen #.**

**22. Carefully rinse out sink and clean sink strainers at the end of the lab. Sinks must be dried with dish**

**towels at the end of the laboratory.**

**23. Labs are planned so that there is sufficient time for you to complete the assignment. If you work**

**efficiently you should be finished at the end of the hour.**

**24. You and the other members of your kitchen group may NOT leave the kitchen until your station and**

**rotation has been checked out by the teacher. Please alert the teacher when you are ready for this**

**checkout.**

**25. If I leave the classroom or Lab AT ANY TIME WITHOUT THE TEACHERS PERMISSION, I will**

**be written up immediately, no excuses.**

**26. I have read the tardy and attendance policies set forth by SFISD and understand that I will lose points or receive a 0 for a missed lab. Labs cannot be made up; however, an alternative assignment can be arranged.**

**27. It is important to have professional attitude with your classmates and with the instructor at all times. If you have issues, please handle them respectfully and professionally.**

**Please return this signed form to instructor before August 27, 2021, this is acknowledgement of receipt of Lab Behavior Contract.**

**Students who do not return acknowledgement form will not be allowed to participate in the lab activities.**

**Student’s Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Student’s Printed Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Parent/Guardian Signature\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Parent/Guardian Printed Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Please fill our current means of communication:**

 **Phone number \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

 **Email address \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

***\*\*Please indicate any food allergies here:***

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