COURSE DESCRIPTION:

Introduction to Culinary Arts is the foundational course designed to introduce students to fundamental food preparation terms, concepts, and methods in Culinary Arts where laboratory practice will parallel class work. Fundamental techniques, skills, and terminology are covered and mastered with an emphasis on basic kitchen and dining room safety, sanitation, equipment maintenance and operation procedures. The course also provides an overview of the professionalism in the culinary industry and career opportunities leading into a career pathway to Culinary Arts.

REQUIRED MATERIALS:

For this class, students will need the following items on a daily basis unless otherwise notified by teacher.

a. Notebook of choice

b. Pen & Pencils

GRADING POLICY:

Grades will be based on participation in class and food lab, test, homework, projects, presentations and various assignments.

CLASSROOM PROCEDURES:

a. Be on Time with Supplies for class: Pen/Pencil, Paper, Folder; Follow Direction 1st time Given; Raise hand & wait to be recognized before Speaking; be seated in Assigned Seat; Be Respectful Always

b. 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 rely information accordingly if an emergency arises that needs your immediate attention! First time offenders Items will be taken up by instructor and returned at the end of class; second offenders items will be reported & sent to front office and handled according to handbook policy. Your initials indicate you understand this policy and rule.

Parent Initials: \_\_\_\_\_\_\_\_\_\_\_ Student Initials: \_\_\_\_\_\_\_\_\_\_.

c. \*\*\*\*No Touching, PDA, Sleeping, Yelling, Name Calling, Teasing, Profanity, Horse Playing, or Playing with equipment: Knives, Pots/Pans, Side Towels

d. No Non-topics reading, or conversation not associated with Culinary Arts and or its materials; No Outside Food & Beverages; Do NOT open Refrigerators, Stoves, or Pots; Do Not Remove items out of the Refrigerators Without Permission. DO NOT TOUCH ITEMS ON TEACHER’S DESK! DO NOT SIT AT TEACHER’S DESK or TOUCH TEACHER’S COMPUTER.

CHEATING POLICY

Cheating is considered inexcusable and will be dealt with strictly by following the code of conduct.

MAKE UP POLICY:

Makeup work is given to students that have excused absents. These students have three days to complete the assignment. If assignments are not completed in the time frame; student will receive an “F” / “Zero” on that assignment. It is Students Responsibility to see instructor before, during or after school to receive missed assignments. No excuses will be accepted

DRESS CODE FOR LABS:

**When working in the food labs, students must follow all safety rules, which include wearing close toed shoes when in the lab, and also no shorts or jeans with holes.**  In addition, students are expected to act in a calm and controlled manner in the kitchen. Failure to behave in labs will result in a grade of 0 for the day.

PLANNED SCHEDULE

We do cook and eat in this class, but not every day! This class is designed to prepare students to work in the food industry. Do not eat food from the kitchen without permission.

FILM & PHOTO PERMISSION:

During the semester we may show curriculum related videos. There may be movies rated PG-13. In addition, I often take pictures of the students in class. If you wish for your child not to be photographed or watch the curriculum related videos, please make notation on the agreement form below.

Parents and Students: Please sign this letter to indicate that you have read and understand the information presented in this syllabus and that you allow your child to be recorded, photographed, view videos pertaining to how food is processed, manufactured/produced and on occasions how animal cruelty occur in the process. Please return to the instructor after signing.

List foods you are Allergic to & Physical Issue: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

My student and I have read the syllabus for Culinary Arts and agree to help encourage my child to work to the best of his/her ability.

Student Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Parent Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Phone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Email:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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Student Signature Date

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Parent Signature Date