

FORSYTH COUNTY COURSE SYLLABUS
South Forsyth High School

COURSE TITLE: CULINARY I
TEACHER NAME: Dawn Martin, RD,LD
ROOM: 157

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Course Description: Culinary Arts II is an advanced and rigorous in-depth course designed for the student who has continued the Culinary Arts Pathway and wishes to continue their education at the post-secondary level or enter the foodservice industry as a proficient and well-rounded individual. Strong importance is given to refining hands on production of the classic fundamentals in the commercial kitchen.

Standards: Course Standards can be found at <http://www.gadoe.org/Curriculum-Instruction-and-Assessment/CTAE/Pages/cluster-HT.aspx> or students can access the standards through Its Learning under Course Information.

Learning Resources/Textbook(s): Textbooks include: Becoming a Restaurant and Foodservice Professional Year One, from the National Restaurant Association Education Foundation, 2011(replacement cost \$62.00); Introduction to Culinary Arts from The Culinary Institute of America, 2007 (replacement cost \$75.00)

Classroom and Lab Requirements:

Three ring binder for completed work, paper, pen and a small calculator. The binder will be kept throughout the entire pathway (Cul I and II).

Closed toe non-skid shoes are a MUST for lab. Students will receive a zero for any lab that shoes are not worn. Lockers are provided for their shoes.

Chef coat \$30.00 Hat and apron will be on loan. \$10.00 fee if not returned or returned in bad shape at the end of the year. (This applies only to students who did not take the Cul I class at SFHS)

Servsafe Test \$38.00 – if the student did not take the Servsafe test in Cul I, arrangements can be made to complete the test.

LAB FEES: \$40 total for the year: \$40.00 Food Consumables (Mypaymentsplus.com preferred, Cash, Checks made out to SFHS Culinary)

Students will also participate in evening catering events for a test grade. Schedules will be given in plenty of time to make arrangements. A minimum of two caterings per semester will be expected.

Availability for Extra Help: Students should make an appointment with the instructor using the email provided above.

Makeup Work: Students who are absent, have five days after returning to school (including labs) to make up their work. If extenuating circumstances exist, the instructor may grant additional time. This does not include major projects, research papers, etc., where the deadlines have been posted in advance. If instructor agrees, a video lab may be appropriate for a lab make up at home. The maximum score will be 90%. Make up worked turned in after the deadline will receive a maximum grade of 70%.

*Formative Assessments include, but are not limited to homework, class work, practice tests, rough drafts, and sections of projects/ research papers/presentations lab activities and caterings. There will be a minimum of 6-10 per semester.

*Summative Assessments include, but are not limited to unit tests, final projects, final essays, final research papers, lab activities, caterings and final presentations. There will be a minimum of 5-6 per semester

Grading Calculations:

Non-EOC Course Average = 50% (1st Sem. Course Work) + 50% (2nd Sem. Course Work)
1st and 2nd Semester Course Work = 75% Summative + 25% Formative

*Student with a 90% for both 1st and 2nd semester may exempt the final exam.
Concept of formative assessment: <http://pareonline.net/getvn.asp?v=8&n=9>

Grading Policy:

A = 90 – 100
B = 80 – 89
C = 70 – 79
Failing = Below 70

All Career Tech classes share a common goal of preparing our students for the professional world. As such, we treat our classrooms, our labs and our clubs as professional organizations. Our standards with regard to safety, dress code and work ethic mirror those of our profession.

Dress for Success: Career and technical education pathways in Forsyth County incorporate Dress for Success Days throughout the school year. These experiences allow students to foster confidence and continue to develop a positive self-image, while understanding the importance of dressing well for their future profession. At certain intervals throughout the course, students will analyze industry standard of the profession and study the importance of dressing well for a job interview. This will culminate into being fully prepared for Community Mock Interviews which occur as students complete a career pathway.

Industry Credentialing/End of Pathway Assessments: Students are encouraged to select a career pathway beginning in the ninth grade that is connected to college and career goals. This course is one of three courses in the career pathway chosen by a student. At the conclusion of the third pathway course, students will be required to take an industry credentialing End of Pathway Assessment. This assessment provides students an opportunity to demonstrate what they have learned by completing an online, nationally recognized exam. Students who complete a pathway and earn an industry credential by passing the assessment will receive a graduation cord to signify their achievement.

IB Learner Profile: The aim of all IB programs is to develop internationally minded people who, recognize their common humanity and shared guardianship of the planet, help to create a better and more peaceful world. The IB learner profile represents 10 attributes valued by IB World Schools. We believe these attributes, and others like them, can help individuals and groups become responsible members of local, national, and global communities.

*Forsyth County Schools does not discriminate on the basis of race, color, religion, national origin, age, disability, or gender in employment decisions or educational programs and activities

By signing below, the parent and student have both read and agreed to the terms of the syllabi above and will follow the guidelines and class polices stated above pertaining to Coursework in Introduction to Culinary Arts.

I, (parent) _____, have read the above syllabus. _____ (date)

I, (student) _____, have read the above syllabus. _____ (date)