



Introduction to Culinary Arts

SYLLABUS

Chef Sue Gibbons

Room 333

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Course Description:

The Introduction course introduces students to fundamental preparation terms, concepts, and methods in Culinary Arts where laboratory practice parallels class work. There is 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 industry and career opportunities leading into a career pathway in Culinary Arts.

FCCLA: Family, Career, and Community Leaders of America

FCCLA is the student organization affiliated with this class. Mrs. Gibbons and Mrs. Allen are the chapter advisers. All students will learn basic information about FCCLA and are encouraged to join. Opportunities for leadership, competition, community service, and field trips are available through membership in FCCLA. Membership dues are \$14 for the year and entitle the student to all that FCCLA has to offer. For more information:

<http://www.fcclainc.org/>



Textbook:

The Culinary Institute of American. (2007) Introduction to Culinary Arts. Boston, Massachusetts: Pearson/Prentice Hall.

Closed Toe Shoes:

Students will be provided a locker beside the Culinary Arts lab to store shoes. Students WILL NOT be allowed in the kitchen without proper footwear. House shoes DO NOT count as proper footwear. Borrowed shoes that are too large DO NOT count as proper footwear. IF students do not have on proper footwear they will receive a "0" for that lab grade. If a student wishes to make up the grade, they must do so at home and bring in photographic evidence showing student at the beginning, middle and end of lab.

Hair restraints: Students will not be allowed in the kitchen with hair down.

Cell Phone Policy: All electronics devices will be taken up at the beginning of each class and locked until the last 5 minutes of class. If you need to reach your child you may call the front office at 706-253-1800 and be transferred to my classroom phone.

Culinary Arts Grading Policy

Summative:

Labs and Test 60%

Formative:

Class Work 40%

18 Weeks total Average 100%

18 Week Total Average = 80%

Final Exam = 20%

Overall Class Grade = 100%

Make up work:

Students will have 3 days to make up from when absent.

Students will have 10 days to turn in work that is overdue. I will take 10 points off for everyday that it is late.

Final Exam Exemption Procedures

To be offered the opportunity to exempt a final exam, a student must:

A. Have zero absences for the entire semester in that class and a semester average for that class of at least 80%

B. Have not more than one absence for the entire semester in that class and a semester average for that class of at least 85%.

C. Have not more than two absences for the entire semester in that class and a semester average for that class of at least 90%.

D. Have not more than three absences for the entire semester in that class and a semester average for that class of at least 95%.

E. Be free and clear of all fines, charges, etc.

NOTE: Being suspended from school, assigned to ISS, or having more than five tardies and/or early checkouts or a combination of both in any class during the semester makes a student ineligible for exemption. **Note, this policy does not include any course that requires an EOC/Milestone assessment; those are always mandatory).**



Syllabus



Week #	Content	GPS #	Chapter #
1	Introduction to Kitchen	HOSP-ICA:1,2,3,13	In the Kitchen
2	Knives and Smallware	HOSP-ICA:5,8,13	Chapter 4
3	Knives and Smallware	HOSP-ICA:5,8,13	Chapter 4
4	Sanitation	HOSP-ICA:4,13	Chapter 1
5	Sanitation	HOSP-ICA:4,13	Chapter 1
6	Kitchen Safety	HOSP-ICA:6,13	Chapter 2
7	Kitchen Safety	HOSP-ICA:6,13	Chapter 2
8	Food Service Equipment	HOSP-ICA:5,13	Chapter 3
9	Food Service Equipment	HOSP-ICA:5,13	Chapter 3
10	Standardized Recipes	HOSP-ICA:7,13	Chapter 5
11	Standardized Recipes	HOSP-ICA:7,13	Chapter 5
12	Seasonings	HOSP-ICA:7,13	Chapter 6
13	Getting Ready to Cook	HOSP-ICA:10,13	Chapter 7
14	Cooking Methods	HOSP-ICA:10,13	Chapter 8
15	Cooking Methods	HOSP-ICA:10,13	Chapter 8
16	Working in a Restaurant	HOSP-ICA:11,12,13	Chapter 20
17	Nutrition	HOSP-ICA:9,13	Chapter 22
18	REVIEW		Chapters 1, 2, 3, 4, 5, 7, & 8

Culinary Syllabus Signature:

If you have any questions, please do not hesitate to ask. On occasion, pictures and/or videos will be taken of students and their participation in activities and projects. Parents must contact me if this is not acceptable for their child.

Signing this syllabus not only signifies that both student and parent/guardian have read the syllabus and accept the responsibilities and requirements of this course, but it also signifies parental acceptance of their student possibly being captured on film for digital scrapbook (website) or program marketing purposes.

I understand the closed toe shoe policy, the hair restraint policy, the no cell phone policy and grading policy.

Student Name (printed) _____ Block _____

Student's Email Address _____

Student Signature _____

Parent Name _____

Parent's Phone # _____ Parent's Email _____

Parent Signature _____ Date _____

PICKENS COUNTY NON-DISCRIMINATION POLICY

Federal law prohibits discrimination on the basis of race, color, or national origin (Title VI of the Civil Rights Act of 1964); sex (Title IX of the Educational Amendments of 1972 and the Perkins Act of 1998); or disability (Section 504 of the Rehabilitation Act of 1973 and the Americans with Disabilities Act of 1990) in educational programs or activities receiving federal financial assistance.

Students, parents, employees, and the general public are hereby notified that the Pickens County Board of Education does not discriminate in any educational programs or activities or in employment policies.