

Culinary Arts and Hospitality I

Course Syllabus

FOOD IS OUR
COMMON
GROUND, A
UNIVERSAL
EXPERIENCE
- JAMES BEARD



Instructor: Ms. Charisma Clements
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Google Classroom Link:

1st: <https://meet.google.com/lookup/gmqdecy7hd?authuser=0&hs=179>

2nd: <https://meet.google.com/lookup/b2v7hkotpe?authuser=0&hs=179>

4th: <https://meet.google.com/lookup/holymtmjg2?authuser=0&hs=179>

Course Description:

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. Mastery of standards through project-based learning, technical skills practice, and leadership development activities of Family, Career and Community Leaders of America, (FCCLA) will provide students with a competitive edge for either entry into the education global marketplace and/or the post-secondary institution of their choice to continue their education and training. The pre-requisite for this course is advisor approval.

Materials:

- Folder (Two Pocket, Plastic)
- 3 Ring Binder
- Notebook/paper
- Pens/Pencils
- SHARPIE MARKERS
- Chrome Book (only when needed)
- Markers/ Colored Pencils

Dress:

The instructor is NOT responsible for any damage due to stains or damaged clothes. Students are to wear CLOSED TOE shoes while in the kitchen. Hair MUST be pulled back and either wear a hat or a hair net. Finger nails are to be kept short, cleaned and preferably polish free. If there are artificial nails or polished nails, you are REQUIRED to wear gloves with preparing and cooking food. Masks are strongly encouraged, especially when preparing food.

Any student who does not meet these requirements will receive a ZERO for the day and a make-up assignment will be issued.

Grading:

	90-100	A
Assessments-50% (Tests-25%, Quizzes 10%, Projects 15%)	80-89	B
Class work-35%	70-79	C
Homework-15%	60-69	D
	0-59	F

Daily Professionalism:

You should treat this class like a JOB.

1. Attitude. Have appropriate interactions with everyone
2. Punctuality. Be on time and ready to go
3. Safety & Sanitation. Clean and orderly work stations and uniform. Clean as you go
4. Preparation. Complete assignments ON time. Class materials
5. Production level. You should gain speed throughout the course.

Areas of Study (subject to change):

Week 1	FCCLA/ Safety and Sanitation
Week 2	Safety and Sanitation
Week 3	Safety and Sanitation
Week 4	Knife Skills
Week 5	Cooking Methods
Week 6	International Foods
Week 7	Salads/Sustainability
Week 8	Nutrition
Week 9	Nutrition
Week 10	Front of House/Etiquette
Week 11	Professionalism/History
Week 12	History/Employability
Week 13	Equipment and Small Wares/ Culinary Math
Week 14	Handling and Storage
Week 15	Food Truck
Week 16	Food Truck
Week 17	Preparing for final
Week 18	Written Final

Classroom & Kitchen Rules: Students are expected to adhere to the below policies.

- I. RESPECT everyone no matter WHO they are. Leave the drama at the door.
- II. Be on time. Ms. Clements is treating this class like it is a JOB that you can get fired from.
- III. There is NO CELL PHONE USE in my class, unless it is used to take photos of your food or I grant you permission.
- IV. Students are expected to bring to class all supplies needed for the class: Pencils, pens, paper, etc...)
- V. NO CHROME BOOKS, unless I assign you a project/work for them. You are NOT to come to class, sit down and open them.
- VI. No EARBUDS. AT ALL.
- VII. All work and projects are to be completed and turned in ON TIME. If you do not finish the work on time 10 points will be deducted for everyday that it is late.
 - a. See attached Missing assignment policy
 - b. Students are to make up work on their own time OR if there is extra time allotted during class
- VIII. Everyone should have their work and study areas CLEAN.
- IX. DO NOT line up at the door before the bell, remain seated.
- X. If you are caught cheating (test, assignment, google doc sharing) you will automatically receive a ZERO (0) and be sent to ISS.
- XI. There is NO HORSEPLAY or running in my kitchen. This is a SAFETY ISSUE.

- XII. There will be no foul language in my kitchen. If you say something and I hear it, you will be sent to administration.
- XIII. Ms. Clements will assign ALL students to productions groups. Students will not choose for themselves. This is to promote employability skills and working with people you may never have on your own. Groups may change throughout the semester to work with everyone.
- XIV. When we are in production mode, students will only work with their groups.
- XV. You will have group grades. Individual grades will be adjusted based on your: attitude, professionalism, participation, skills, productivity, finished products and most of all, SANATITION.
- XVI. CLEAN AS YOU GO!!!! This makes cleaning up at the end of your shift easier and less stressful. It also will not make you late your next class. Chef will not clean up after you.
- XVII. If you do not know how to properly use a piece of equipment, ask the Chef
- XVIII. If you're using a piece of equipment that has multiple pieces, take it apart, clean it and put it back together.
- XIX. NO pots/pans/dishes/equipment/etc... are to be left in the dish pit at the end of class! You are responsible for putting EVERYTHING back where it came from. Chef is not going to clean up after you.
- XX. All employees (students) will participate in critiques

At ANY time Chef can change or add new policies and procedures without notice.

Sign and return for a grade.

Parents MUST sign, REGARDLESS of students age.

Syllabus:

Parent: _____ Date: _____

Student: _____ Date: _____

Parent Contact information:

PLEASE provide a CURRENT, updated e-mail and phone number. Chef will be sending out e-mails and I need the CORRECT information.

Mother:

E-mail: _____

Phone: _____

Father:

E-mail: _____

Phone: _____

Other Guardian:

E-mail: _____

Phone: _____

Food Allergy Information:

Please sign and return to Chef so that she can file it

Professional/Commercial Equipment use:

On the same form as the food allergy

Culinary Arts Food Allergies Form

Please fill out, sign and return.

Students' name: _____

Age: _____ Current Grade: _____

Participation in the Culinary Arts program is a privilege and not a right for every student. I am asking for your cooperation in helping your child understand the importance of being careful and following ALL of the safety procedures that I have put into place. Failure for the student to follow/obey will result in a loss of said privilege and being able to participate in the kitchen.

Due to this being a culinary class and we do cook/bake an assortment of foods, I am asking you to list any known food allergies or chemical allergies that your child has.

_____ My child **DOES NOT** have any KNOWN allergies or restrictions

_____ My child **DOES** have allergies and/or restrictions
Including: _____

Commercial Equipment Use

In this class, your child WILL be using:

- a. Commercial Grade Equipment
- b. SHARP knives and other sharp objects
- c. Deep fryers
- d. Chemicals
- e. Lifting and moving HEAVY objects 25-50+ lbs.

Parent's signature: _____ Date _____

By signing, I have read the above food allergy agreement and commercial equipment use acknowledgement use form. I understand that type of program that culinary arts is. I will stress all of the safety aspects of the program and encourage my child to full be involved in the work that affects them.

Missing Assignment Policy

If a student is missing 3 or MORE assignments they are not allowed to cook or eat in the culinary lab on the days we are cooking as a class. They will sit in their seat and should work on missing assignments.

Since they are missing the lab (that is also counted as a grade), they will get a zero on that as well. To make up on the cooking lab day, they must: Cook a meal for their family, print out the recipe they used and write a paragraph on why they couldn't finish their work on time.

If none of these things are done the Zero will remain in the grade book.

This is to make sure that all of the handouts, worksheets and all work posted on the google classroom is completed and turned in, in a timely manner.

This helps all of the students from getting Zero's on the missing assignments. However, if these are still not turned in the zero remains.

All of the work that is handed out is classwork only, and not meant to be done at home. The students are given ample time during the class (and multiple days) to finish everything.

****Please check Google Classroom for missing assignments****

Forms MUST be signed and returned by August 27, 2021

Parents Name (printed): _____

Parent's signature: _____

Students Name (printed): _____

Students Signature: _____

Date: _____