Introduction to Culinary Arts

Syllabus

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Conference First Period (8:45-9:30)

The Introduction to Culinary Arts curriculum provides students with opportunities to explore career options and entrepreneurial opportunities within the food service industry. Students investigate food safety and sanitation, explore culinary preparation foundations, practice basic culinary skills, explore diverse cuisines and service styles, investigate nutrition and menu development, and examine the economics of food. The curriculum places a strong emphasis on science and mathematics knowledge and skills.

Students will identify this course as part of a Career and Technical Education (CTE) program of study. This course is the Second Component in the Hospitality Pathway. Successful completion allows the student to proceed to Culinary Arts.

This course built around the purpose of encouraging the growth of the individual student in:

* Core academic skills
* Employability skills
* Job specific technical skills

This course is the Second Component in the Hospitality Pathway.

Successful completion allows the student to proceed to Culinary Arts.

Each student is to provide a 3-ring binder (3”) for class work. The upkeep and organization of the binder is a weekly class grade.

Grades will be earned through daily work, class participation, and assessments for each course section covered.

Make-up for class work will be assigned as needed.

Make up for major assessments will be given at the earliest opportunity set by the student. These can occur either in the morning (First Period), during 7th period lunch, or after school.

The binder will be assessed regularly throughout the course. The expectation is that classwork will be completed in a timely manner. Incomplete work will be assessed. Finishing work after grading does not alter the grade.