

Introduction to Culinary Arts
Syllabus and Overview

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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.

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 section covered.
- Make-up for classwork due to absences will be assigned as needed and is up to the student to collect.
- Make up for Major Assessment will be given at the earliest opportunity set by the student. These can occur either during the Instructor's Conference Period (1st Period), during 6th period lunch, or after school.

- The student has up to four class meeting to make-up missed Major Assessments after returning from an absence. After this grace period, the student will have a Major Assessment grade of Zero (0).
- If the student chooses not to honor the appointment to take the missed Assessment, it is graded as a Zero (0).

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.

Policies:

1. Do not open cabinets, drawers, or refrigerators unless directed to.
2. Please behave and speak in a manner which your parents, grandparents, or guardians would expect you to.
3. This is a classroom and a lab. The kitchen/lab is not to be used for any reason other than instruction. It is not your personal commissary.
4. Class work assigned in class is to be done in class, turned in with the following information:
 - a) Your Full Name
 - b) Period
 - c) Date

If this is not regular done, 5 points will be deducted beginning the second week of the first grading period. This ensures that assignments can be graded and handed back to the right person in a timely manner.

5. I will assign seats if I become aware of any behavior which impedes the instruction of the class.
6. All Electronic Devices are to be put away, including ear buds, during instruction and assessments. I will collect devices which are a distraction.

Rules for the Kitchen Lab

1. Participation is mandatory in order to receive the maximum benefit from the demonstrations.

- Class will be divided into teams. The instructor will assign teams. Conflicts will be dealt with on a case by case basis. Learning to work with others is an essential skill in the Professional Workplace
 - In successive classes, time will not be spent on skills already covered and students are expected to have a familiarity with them.
 - If you are unable to participate for a legitimate reason, a written note from your parent/guardian / administrator/ or the nurse is required. Otherwise, a Zero (0) will be received for the assignment
2. Questions are encouraged and can lead to furthering your education. Asking questions just to show how “smart” or to de-rail instruction are sincerely discouraged. This is due to the time constraints of class schedule.
3. Focus on the task at hand.
- Lack of preparation because the student was distracted or playing around will come with a point deduction (5 points for each incident)
 - Team work is essential. If the instructor observes that one team member is not contributing to the learning process of the others, a warning will be given. If the behavior or general lack of enthusiasm continues, student will be asked to leave the lab and receive a Zero (0) for that daily assignment.
4. Mise en Place is an essential skill to being successful in a Professional Kitchen.
- Gather all equipment and ingredients prior to beginning.
 - Mise en place and recipe guidelines are part of the overall grade
 - Take out what you need from the Reach-in Refrigerator and Cabinets. Place them on a tray so that you can remain organized.
5. Please refrain from eating the Mise en Place. Yes, I know. You’re hungry. It is alright to taste, but do not stand around and eat the product needed for the assignment. This is Money and is used for your education
- One verbal warning will be given for eating the prep.
 - Ten points will be deducted from the team’s overall grade for lack of following guidelines.

6. Keep the kitchen clean. Keeping yourself and your team organized and clean are essential skills to master.
- The students are responsible for cleaning all dishes, utensils, and equipment in the lab. This includes items that the student did not personally use. The student assigned clean-up must clean as the class progresses and be done by the end of the class.

Each team will have a member of the instructors choosing responsible for maintaining the cleanliness of the lab. If this person refuses or is not up to the assignment, the student will be removed from the lab and receive a Zero (0). Another team member will then be assigned the task.

The lab is expected to be cleaned by the end of the period or there will be a point deduction for the students responsible, the group, or the entire class.

- ❖ Work Clean
- ❖ Work Together
- ❖ Be Prepared
- ❖ Be Constructive

All these Guarantee Success

Printed Name

Signature

Parents/Guardian Signature

Date