Advanced Culinary Arts

Laurence Davies Rm. E 108

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The Fourth and Final Course in the Hospitality and Tourism Pathway is designed around business models and encouraging students to apply their prior experiences. Students should expect an engaging and challenging class in which the individual explores the different possibilities offered by the Foodservice Profession.

Students will focus on employability skills, which include financial and budget activities, communication skills, and career portfolio development. In order for the course to provide rigorous and relevant instruction, students are expected to prepare research projects, team projects in food preparation, and adhere to standards to prepare for college/career success.

Each Six Weeks grading period will be built around a central project. As class progresses, the project will become flexible in order to allow the class as a whole and the individual student to delve deeper into cuisines, cultures, and the different issues in the Culinary Profession.

The individual student should be prepared to come to class daily with ideas related to the materials being covered at that time.

1. Menus and Recipe Development
2. Resumes
3. Career Preparedness
4. Business Plan Development
5. International Cuisines, Chefs, and Opportunities
6. Cooking Methods and Specific Design

The Binder acts as the Major Tool for Grades

Each student is to provide a 2 inch 3-ring Binder for classwork. The upkeep and organization 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).

Grading Policy:

A project will be discussed in class, relevant materials presented and used in a co-operative environment. This leads to research and assignment given. This allows for flexibility on both my part and the student. Rough drafts and periodic checks will be taken. These will account for daily work. The students, as young adults, are responsible for keeping yourself organized, up to date, and able to fulfill deadlines.

In order to streamline making up of grades, students must submit in writing a request, signed by a parent or guardian, in order to encourage students to remain on track. A prospective date will be given, materials handed in, and an updated grade given. As per policy, the highest grade expected can be a Seventy (70).

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. I will assign seats if I become aware of any behavior which impedes the instruction of the class.

5.All Electronic Devices are to be put away, including ear buds, during instruction and assessments. I will collect devices which are a distraction.

6. Excessive tardiness will not be tolerated. A written pass must be presented from an Administrator or the student’s previous period instructor.

Your behavior is my concern at all times. I will expect appropriate behavior and language at all times. If a circumstances arises, I will reprimand and document as deemed necessary.

On a rotating basis, with students broken into teams, cleaning duties will be assigned for a participation grade. This is done to ensure the overall cleanliness of our classroom. Duties will include:

* Cleaning and sanitizing Countertops and Prep Area
* Wiping down Cabinet Doors and Stove Top
* Washing dishes, pots, and pans

Refusal because of your personal hesitancy indicates that perhaps that you do not belong in this class.

I want a Positive and Active Learning Environment. We all have Shortfalls when it comes to everyday life. I want you to succeed, but in order for tht to become a Reality, I need your co-operation.