Culinary Arts

Rm E 108

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Course Outline:

Cooking is both a skill and an art. With a solid foundation of the basics is the beginning of understanding of what it means to be a culinary professional. This course is designed to introduce students to different methods, ingredients, and ideas that will better equip them to be self-directed and take an active part in their education.

Description:

The course begins with the fundamentals of cooking methods and the science of baking. A strong emphasis is placed on time management and food production techniques. This course is offered in a lab based enviormrnt with both classwork and applied cooking.

Students who are interested in the Food and Beverage will be introduced to the following:

* Career Paths in Food Production, Management, and Service
* Menu Planning based on Standardized Recipes
* Use and Maintenance of Commercial Equipment
* Selection and Use of Various Products for Educational Exposure
* Explore Customer Service and Employability Skills

This course lays the foundation for progression through the Career Pathway. The next tier in the pathway is Lifetime Nutrition and Wellness, follow by Culinary Arts, and finally the capstone course of Advanced Culinary Arts.

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).

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:

1. Your Full Name
2. Period
3. 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.

7. 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.

You must learn to handle knives, hot pans, and the different implements of the kitchen. Once again, hesitancy on your part indicates that perhaps this class is not for you.

A kitchen is a fun place, but is also a dangerous place. Knives are sharp, stoves and ovens are hot, and floors may be slippery. You are expected to act in a manner in which does not put yourself and others in harm’s way.

Finally

This is a classroom.

If you have food allergies, I will require a written note from a doctor or a nurse. A letter from your parents will not suffice.

Because you do not like a particular food item does not automatically dismiss you from the lesson.

Do not open cabinets, refrigerators, and cupboards because you believe that you are free to eat whatever is in the room. These items do not belong to you. They were either purchase from my Instructional Budget or another individual.

An incidence of this type will require immediate write up.

I am an Educator, I am not here to entertain/feed you.

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 that to become a Reality, I need your co-operation.

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
1. 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.
2. 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.
1. 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.
1. 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 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.
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1. 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

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Printed Name

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Signature

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Date