Introduction to Culinary Arts

Syllabus and Overview

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Conference Period: First Period (8:50-9:30)

Introduction to Culinary Arts emphasizes the principles of business management, organization and development of job skills, and an introduction to a variety of modern Foodservice Operations. The course will provide insight into the operation of a well-run restaurant. Introduction to Culinary Arts will provide insight into food production skills, various levels of industry management, and hospitality skills. This is an entry level course for students interested in pursuing a career in the food service industry.

Hospitality and Tourism is a dynamic industry. Employment opportunities are always increasing and changing in interesting ways. The student will be introduced to concepts of career preparation, employability skills, food service and lodging businesses. These will be presented in a classroom environment which will challenge the student to develop basic job skills and critical thinking.

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.

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

The Binder acts as the Major Tool for Grades

* 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.