



Practicum In Hospitality 36 -Week Course

STUDENT CONTRACT SIGNATURE PAGE

Hello Student Chefs and Parents/Guardians:

Welcome to Practicum in Hospitality! We are in advanced skill level class focusing on showcasing our Culinary Arts skills at the Regional, State, and National level. I'm BEYOND excited to get to know you and work with you this YEAR!! This will be a year of Teamwork, Synergy, Energy, and Leadership!

If you have any questions or concerns, please email me so we can be sure to start off on the right foot! **This document is a contract between all of us.** I'll do my best to honor it daily; please do the same :)

THE RETURN OF ALL COMPLETED & SIGNED DOCUMENTS IS WILL BE FOR YOUR FIRST MAJOR ASSIGNMENT GRADE (100 pts) Subject to MISD Grading Policy. (DUE: Tuesday August 19th, 2019). Points will be deducted according to MISD Grading policy if brought afterwards. ALSO STUDENTS WILL NOT BE ALLOWED TO ENTER THE KITCHEN UNTIL ALL SIGNED DOCUMENTS ARE RETURNED.

Please keep the attached syllabus and rubrics for daily reference.

Students are required to have their iPad or laptop in class every day. Please complete the following:

My student has/will have an MISD-issued iPad or laptop: YES___ NO___

My student will bring his or her own personal iPad or laptop each day: YES___ NO___

If you answered NO to both statements above, please explain below. *Cell phones will be stored and will not be allowed for school work or otherwise during class time.*

Student Has Food/Other Allergies: YES___ NO___

(If yes, please list below and indicate if an EpiPen is a part of your student's protocol.)

Student Name (print)

Parent/Guardian Name (Print)

Student Signature

Parent/Guardian Signature

Parent/Guardian Phone Number

Parent/Guardian EMail

Thank You! --Chef David Roberson

Instructor: Chef David Roberson

Email: davidroberson@misdmail.org

Classroom A-102 Phone: 682-314-1674 Kitchen: C-107

Conference: 10:00 am – 10:30 am (Mon-Wed-Fri)

Practicum In Hospitality: is a 36 week laboratory course designed to provide specific training leading to enhanced knowledge and skills for employment in the area of Culinary Arts. Primary objectives include, but are not limited to:

Practicum In Hospitality: will compete, work community events, charitable events.

- Professionalism (*graded every week as a **major** grade... see Professionalism Rubric*)
- Advanced Knife Skills
- Advanced Safety & Sanitation (ServSafeManagement Certification)
- Advanced Restaurant Management Skills
- Foodservice History & Careers
- Equipment ID & Operation
- Stocks, Soups, Basic Sauces
- Pastas, Grains, Vegetables, & Fruits
- Mixing, scaling, measuring, breads, pastries and desserts
- Hand tools & Large Equipment
- Culinary
- Professionalism
- Ingredient exploration
- Major Methods of Prep:
- Saute, roast, bake, knife skills, broil, braise, steam, baking, and sauces, organization, teamwork, poaching, grilling, smoking, boiling....

A large part of the Culinary Arts curriculum focuses on professionalism and workplace safety. Learning occurs both in the classroom and in our commercial kitchens. Our on-campus bistro, Savvy's, where our Practicum students work and learn, will open this fall.. Students in all levels of the program will have an opportunity to participate in catering events, competitions, and community service events.

Textbooks

Foundations of Restaurant Management and Culinary Arts Level 1 and 2, National Restaurant Association
Professional Cooking, Gisslen
ServSafe Starters, 6th Edition, National Restaurant Association

Instruction Schedule (*subject to change due to holidays, district testing, etc.*)

See attached Kitchen Schedule and Instruction Schedule.

Uniform Requirement

Purchased Kitchen Uniform is required daily, unless otherwise specified by Chef Roberson. .

See Attached Kitchen Uniform Policy.

Course Calendar/Schedule

- Will be available in Google Classroom via student's account, once student has subscribed

Supplies: Must Be With Student Each Day beginning (B-DAY, Monday August 19th, 2019)

- **CHARGED iPad or Laptop – REQUIRED, unless indicated by parent/guardian on signature page.** Review technology page.
- White 2-inch Notebook/ 3 ring binder (Clear view cover front and back)
- 100 pkg Filler Paper
- Small Calculator
- 80 pg. 1-subject Spiral Notebook
- Tabs (22 tabs minimum)
- Black Sharpie
- Pens
- Pencils
- Highlighters
- Dry erase marker
- Sheet protectors 3-hole (25 ct)
- 1 box of Kleenex
- 1 Digital or Bimetallic Stemmed Thermometer

Grading Policy

The district high schools use a weighted numerical grading system. The following reflects the MISD grading system for grades 9-12:

A	90-100
B	80-89
C	70-79
F	Below 70

Six-Week grades shall be obtained by averaging student work as detailed below. Daily assignments may count more than once, but no more than twice. An "Incomplete" (I) reflects incomplete student work and is not considered an academic grade.

- **DAILY WORK: 60%**

Students will receive a *minimum* of two grades per week based upon their *participation and performance* on assignments and projects completed in the classroom and kitchen. ***One of these grades each week will be for professionalism, based upon the attached Professionalism Rubric.***

- **MAJOR PROJECTS & ASSESSMENTS: 40%**

Students will receive a minimum of two major test/assessment grades for each six weeks grading period.

Such assessments may be in the form of a practical (lab) exam, a written exam, project, or lengthy assignment. *A professionalism grade will be given every three weeks for a major grade. (See ProStart Scoring Rubric and Professionalism Rubric.)*

- **FINAL EXAM**

The above policy will be the basis for 80% of the student's semester grade. The final exam grade will count as 20% of the student's total grade, per district policy. Per district policy, final exams may NOT be given early. If a student is absent on the day of the exam, he/she will take the exam at a date & time designated by the school. A student is expected to contact the course instructor to schedule a makeup exam for a missed first semester final. A student is expected to contact the school counseling department to schedule a makeup date & time for a second semester exam.

Posting Student Work:

Student grades will be posted in Skyward parent portal within five business days for daily grades and major grades. Special consideration is given to major projects, including lengthy writing assignments.

UIL Eligibility (“No Pass/No Play”)

Participation in all Culinary Arts events, field trips, and competitions are subject to the UIL eligibility policy. See MISD Board Policy FM (LOCAL) - Exempt Courses for more detailed information.

Active Participation

Culinary Arts is a course that requires *highly active participation* in order for learning to occur. As stated above, both performance *and* participation are a huge part of each assignment.

Attendance & Tardies

Each Ben Barber session consist of TWO BLOCKS. Attendance is submitted for *each block* of the session. A student is considered ABSENT if he or she misses 20 minutes of either block. A student is considered TARDY if he or she is not in the room at the official start time of the session. Official time will be that which is displayed on administration bell schedule.

Session 1: 7:00 a.m. - 10:00 a.m.

Session 2: 11:30 a.m. - 2:30 p.m.

DISMISSAL FROM THE KITCHEN OCCURS ONLY WHEN CHEF Rob DECLARES IT CLEAN.

Make-Up Work Policy – Student Responsibility

****Please make note: it is the student's responsibility to take care of business.**

- A student will be responsible for obtaining and completing the makeup work in a satisfactory manner and within the time specified by the teacher. When absent, the student is afforded the number of days missed plus one additional day to turn in makeup work. [A/B Block Example: A student misses Monday and Tuesday of the week and he/she returns on Wednesday of that same week. Student work from Monday's absence is considered late after Friday, and student work from Tuesday's absence is considered late after the following Monday.]
- A student who does not make up assigned work within the time allotted by the teacher will receive a grade of zero for the assignment.
- A student is encouraged to speak with his/her teacher if the student knows of an absence ahead of time, including absences for extracurricular activities, so that the teacher and student may plan any work that can be completed before or shortly after the absence.

- A student will be permitted to make up tests and turn in projects due in any class missed because of absence. Teacher may assign a late penalty to any long-term project in accordance with time lines approved by the principal and previously communicated to students.

Written Test Retakes

Our goal is for students to be successful and master the objectives for the course. If, due to extreme circumstances, a student scores below 70% on a major written test (*final exam excluded*), he or she may request a retake. If a retake occurs, the maximum grade will be 70% and the following must occur:

- The student must schedule and attend a tutorial with Chef Amoriello.
- The student must schedule and retake the test before the end of the six-week grading period.

Late Work Policy

All work done *in class* must be turned in by the designated due date and time. * Teacher designates due date and time for assignment (Beginning of class period, End of class period, designated time of day)

- If a student fails to meet the due date and time, then the student has until the next class period (next A- or B- day) to turn in assignment to be considered one day late.
- Students will be assessed a penalty of 30% points for up to one class period late.
- Score of zero may be given for work turned in after one day late.

Extra Credit Policy

Extra Credit opportunities will only be offered if all regular daily work and assessments have been completed and submitted.

Academic Dishonesty

All persons involved in academic dishonesty will be disciplined in accordance with the student handbook. Academic dishonesty includes, but is not limited to, *cheating, plagiarism, and the submission for credit of any work or materials that are attributable in whole or in part to another person.*

Academic dishonesty continued

Teachers determine what constitutes cheating and/or plagiarism.

Consequences for academic dishonesty Daily Work

- * Every Offense
 - o Academic and Disciplinary Consequences
 - o Assign grade of zero
 - o Write a referral
 - o Teacher contacts parents
 - o Consequence from administrator would be a minimum of AC placement

Exams or Other Major Assessments

- * Every Offense
 - o Academic and Disciplinary Consequences
 - o Assign grade of zero
 - o Write a referral
 - o Teacher contacts parents
 - o Consequence from administrator would be a minimum of AC placement
 - o An alternative exam or major assessment can be completed for a maximum grade of 70%
 - o Academic Associate is notified and will schedule a meeting with student, parent and teacher

Lab Safety

The professional kitchen is a dangerous setting. All culinary students will be held accountable to a “zero tolerance” safety policy upon entering the kitchen lab. Detailed information regarding the policy will be discussed during the first week of class. *Students who*

choose to not follow the policy will receive an immediate referral and will be suspended from cooking and tasting privileges for a two-week period.

PRACTICUM DAILY PROFESSIONALISM RUBRIC

ETHIC	BEHAVIORS
DEPENDABILITY	<ul style="list-style-type: none"> • ARRIVES ON TIME TO CLASS, KITCHEN, & OTHER EVENTS • STAYS UNTIL JOB IS FINISHED; DOES NOT LEAVE EARLY • KEEPS PROMISES & COMMITMENTS • COMMUNICATES WHEN PROBLEMS OCCUR
RESPONSIBILITY	<ul style="list-style-type: none"> • TAKES OWNERSHIP OF ACTIONS • GIVES NO EXCUSES • COMPLETES EACH TASK FULLY
TIME MANAGEMENT & SELF-DISCIPLINE	<ul style="list-style-type: none"> • PRACTICES GOOD TIME MANAGEMENT IN CLASSROOM & KITCHEN • WORKS EFFICIENTLY & PRODUCTIVELY • PRIORITIZES TASKS AND MEETS DEADLINES
RESPECT & SELF-RESPECT	<ul style="list-style-type: none"> • LISTENS & GIVES EYE CONTACT TO OTHERS WHEN THEY ARE SPEAKING • HONORS OTHERS WITH CONCERN & CONSIDERATION • HONORS SELF BY BEHAVING WITH DIGNITY & CONFIDENCE • RECOGNIZES THE ABILITIES & ACHIEVEMENTS OF OTHERS
PERSONAL HYGIENE & FOOD SAFETY	<ul style="list-style-type: none"> • UNIFORM IS WORN DAILY, AND IS ALWAYS CLEAN & TIDY • PRACTICES PROPER HAND-WASHING RULES & TECHNIQUE • PRACTICES SKILLS TAUGHT IN CLASS & KITCHEN TO KEEP FOOD AND ENVIRONMENT SAFE
EFFECTIVE ORAL & WRITTEN COMMUNICATION	<ul style="list-style-type: none"> • PARTICIPATES IN CLASS & TEAM DISCUSSIONS • ACCEPTS & SHOWS APPROPRIATE EFFORT ON READING & WRITING ASSIGNMENTS • REFRAINS FROM CURSING & DISRESPECTFUL TONES

Technology Policy



iPad or Laptop Required



iPad or Laptop REQUIRED Each Day! You May *NOT* Use Your Phone Instead of Your iPad.

Student Initial

Cell Phones Will Be "PARKED" Each Day Upon Arrival in a Designated Area in the Classroom.

Cell Phones Will Occasionally Be Used Only When Incorporated Into an Assignment.

Google Classroom and Remind 101 are REQUIRED for this Class!

NON-COMPLIANCE with POLICY or INSTRUCTOR DIRECTIVES:

- 1st Violation: Discussion/Warning Parking Ticket Issued
- 2nd Violation: Parent Contact, & Loss of ANY Phone Privilege for 3 Class Periods
- 3rd Violation: Phone Turned in to Office; Parent Contact & Referral; A/C is loss

of exemptions.

We have read and agree to follow the above policy.

Print **Student** Name

Student Signature

Date

Print **Parent** Name

Parent Signature

Date

BBIA UNIFORM POLICY - Practicum In Hospitality

TEMPORARY KITCHEN DRESS CODE (see table below) is required every day beginning Tuesday, August 20th. The student's previous uniform may also be worn until his/her new uniform arrives. The new full uniform will be required every day beginning MONDAY SEPTEMBER 9th. See ordering information below and in the attached packet.

Per the Course Description Guide, all Intro students are required to purchase and maintain the prescribed uniform. It is to be taken home and kept clean and free of wrinkles for each kitchen lab. Specific ordering information for each item will come home with your student. Please read carefully to ensure you order the correct items. Student cost for the chef uniform will be approximately \$60.00 and must be purchased independently at happychefuniforms.com. The required items include chef coat, pants, chef hat, and apron. (*Apron is for Advanced Culinary only. Aprons will be provided for Culinary Arts students.*) Please, no embroidery. Embroidery adds weeks to your delivery.

The **required shoes** may be purchased anywhere as long as they are closed-toed, black, and non-slip (see below).

Ordering and shipping is the responsibility of each student. The uniform should be shipped to your HOME ADDRESS! **Proof of ordering is due in class no later than Tuesday, August 20th.** **Any concerns about purchasing must be directed to chef instructor via phone call or email from parent or guardian BEFORE August 20th.**

Please be aware that jewelry will not be allowed in the kitchen. Piercings must be covered with a bandage (student must provide). In addition, nails must be kept short (cannot extend past the fingertip). No polish will be allowed unless it is clear. All students who participate in competitions will be required to remove piercings and false nails.

Temporary Kitchen Dress Code

MUST Wear :

May NOT Wear:

Long Pants (jeans, slacks, scrubs, or chef pants)	Capris, shorts, leggings/jeggings, athletic pants, or sweat pants
Short-Sleeve or Long-Sleeve MISD-Compliant Shirt	Tank tops, cami shirts, tube tops, or shirts w/inappropriate graphics
Black Closed-toed non-slip shoes	Sandals, high heels, flip flops, house shoes
Prescribed Mushroom Chef Hat - See Specs for Color	Bandanas, Logo Hats, Do-Rags, or Hoodies
Apron (provided)	Colored nail polish, nails past fingertips
Black Sharpie AND ink pen	Jewelry or Piercings (ear rings, necklaces, bracelets, rings)

Violations of Kitchen Uniform Policy and Dress Code:

1ST VIOLATION

Automatic 30 point deduction from lab grade, dish duty, and suspension from cooking privileges for the day.

2ND VIOLATION

Automatic 30 point deduction from lab grade, and suspension from cooking privileges for the day. Student will be given dish duty AND an alternate written assignment to be completed before dismissal.

3RD VIOLATION

Automatic 30 point deduction from lab grade, and suspension from cooking privileges for the day. Written assignments, plus suspension of kitchen privileges for the day. Referral and A/C assigned; loss of exemptions.

We have read and agree to follow the above policy.

Print **Student** Name

Student Signature

Date

Print **Parent** Name

Parent Signature

Date

