

CULINARY ARTS II

COURSE SYLLABUS

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| <u>SCHOOL:</u> | Anderson Career and Technology Center |
| <u>TEACHER:</u> | Chris Moree, cmoree@andersonctc.org |
| <u>COURSE TITLE:</u> | Culinary Arts II |
| <u>CREDITS:</u> | Two high school units for both first and second semester; 4 Total Units |

CLASS/PARENT RESOURCES

Parents can use the following resources to know what the culinary class is currently doing or to message the instructor:

- **Google Classroom:** Students will receive daily communication, assignments, etc., through the class Google page. **Class Code xk3e6ad**
- **Remind:** App **join code @669fe9** OR text to 81010 with the message **@669fe9**

PREREQUISITES: Must be an enrolled student at one of the four high schools served by The Career & Technology Center. Students must have successfully completed Culinary Arts I with an average of “C” or better.

COURSE DESCRIPTION: The purpose is to further prepare the student for entry level employment in food service establishments. Students will refine skills learned during the previous year and will gain experience in production methods, explore job opportunities, culinary schools, and practice job interview techniques. Required course text will be issued to each student, ProStart Level 2, 2nd Ed., Foundations of Restaurant Management & Culinary Arts.

INSTRUCTIONAL PHILOSOPHY: Students are expected to participate in class activities that include: individual as well as group work, hands on activities to practice skills modeled, activities that reinforce math, reading, and science competencies, and a career exploration project. **Each student is expected to work to his or her full potential and with a cooperative and understanding attitude toward classmates.** High standards have been established for quality of work, time management, leadership skills, personal integrity, and work ethic. Students must show initiative in completing all assignments and strive for a high level of quality work.

UNIFORM REQUIREMENTS: Students will be required to dress in full uniform for class lab activities. This uniform consists of a chef hat, chef jacket, pants, and non skid shoes. Students can use their uniform from the prior year provided it is clean and in good condition. Aprons and towels will be provided in class, and lockers will be provided for storage.

MAJOR COURSE OBJECTIVE: Upon successful completion of this course the student will:

1. Work cooperatively with a variety of students to foster a positive work environment.
2. Follow correct sanitation procedures as outlined in class and as directed by State Sanitation Codes for Food Service Establishments.
3. Complete the Serv-Safe course and successfully pass the national Serv-Safe exam. A 5 year certification is available for an additional fee.
4. Properly use, care for, clean, and maintain all equipment in the lab.
5. Follow safety precautions outlined in class and as noted by equipment manufacturers.
6. List and or demonstrate given safety procedures related to the commercial kitchen.
7. Understand the duties of front of the house personnel in a food service establishment and how those employees relate to the daily operation of the kitchen.
8. Demonstrate the ability to accurately prepare the following using quantity recipes, correct measuring and proper equipment.

- a. Knife skills
 - b. Various dairy products
 - c. Various breakfast items
 - d. Stocks, sauces, and soups
 - e. Salads and sandwiches
 - f. Meat, fish, and poultry
 - g. Fruit and Vegetable dishes
 - h. Baking and Pastry
9. Students will understand the concept of finding cost per portion in recipe analysis.
 10. Complete a Senior Project highlighting various areas of study over the two year culinary program.

INSTRUCTIONAL DELIVERY PLAN:

- Each unit of study will be introduced by the instructor through a variety of methods including live demonstrations, guest speakers, hands-on labs, assignments, video clips, and lecture.
- Following the introductory activities, the relevant material will be thoroughly covered and discussed through the textbook and supplemental materials. Students will then complete various assignments to demonstrate a full understanding of the principles of each unit. Upon successful completion of assignments, students will prepare necessary materials for lab activity. **Only students who successfully complete assignments and participate in class discussion will be allowed in the lab.** Alternate assignments will be provided to students who do not meet these criteria.
- Students will work in lab groups to complete assigned tasks and apply concepts learned during class lecture and demonstrations. Students will be graded on their ability to follow recipe instructions, their ability to work well with others, quality of finished product, lab clean up procedures, and established safety and sanitary guidelines.
- The Instructor will assist and accommodate students as necessary during class and lab activity.

MAKE-UP POLICY:

- IT IS THE RESPONSIBILITY OF THE STUDENT TO FIRST CHECK THE GOOGLE CLASSROOM WEB PAGE FOR ASSIGNMENTS MISSED WHEN ABSENT. Daily activities from each class will be updated on the edmodo.com site. Students should reference this website and copy any notes or information needed.
- The student will have one day to make up the work for each day he or she was absent. **Late work policy is as follows:**
 - 1 class late = 25% off
 - 2 classes late or more= 75% off
- **Students are still required to do ALL assignments before entering the lab. Students missing assignments will be given alternate tasks in place of the lab. Students who do not participate in lab activities should schedule a lab make up day (see below)**
- Any assignments not turned in according to the established time table will result in late work penalties and possibly a zero in the grade book. (Unusual or extenuating circumstances will be considered on an individual basis.)
- TESTS AND QUIZZES must be made up within 1 week (3 class periods). Students who miss a quiz or test will not be allowed into the lab until that quiz or test is taken. **Selected major tests will be eligible for retakes if the student scores below a 70. However, the student must inquire about the retake within 3 days of receiving the score. The retake must be scheduled and taken within 2 weeks of the inquiry. The 2 scores will be averaged and recorded in the gradebook.**
- Labs can only be made up after school and must be pre-arranged with the instructor.

ASSESSMENT PLAN: The following percentages list the weighted averages for class activities which will determine the overall grade earned by each student.

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| Major Grades | 60% | Unit Tests, Major Projects, Hands on Lab Tests, Employability |
| Focus Grades | 40% | Homework, Quizzes, Lab Practice, Small Projects |

CLASSROOM PROCEDURES

1. Entering Class

- a. **Please be prepared to learn when you enter the class each day. Check Google Classroom for directions FIRST.**
- b. All book bags and other large bags are to be stored appropriately at your desk.
- c. Gather your materials, put book bags away, have a seat and look on the screen/board for further instruction and begin the day's tasks.
- d. **Tardy bells ring at 8:30 and 12:45. At this time you need to be on task and working.**
- e. **It is never a bad thing to get started on the days tasks BEFORE the bell rings and Chef tells you what to do!**

2. Class Behavior

- a. **A professional and respectful attitude is expected from each student daily.** This includes attention to the lesson and talking only when appropriate.
- b. Failure to follow class rules and procedures will result in appropriate steps according to the discipline ladder.

3. Break

- a. Unless otherwise announced, break times are as follows:
 - Morning break: 9:30am – 9:40am
 - Afternoon break: 1:45pm – 1:55pm
- b. **ALL food and drinks will be consumed at a safe distance from computers during break.**
- c. If you spill your drink or your snack, you are to properly clean it up. It is your responsibility.
- d. Failure to follow break procedures may result in loss of break.
- e. **NO GUM IN THE KITCHEN! EVER! THIS MEANS YOU, EVER. DID I SAY NO GUM?? BY THE WAY, NO GUM.....EVER**

4. Clean Up Duty

- a. **WASH YOUR HANDS OFTEN!!!!!!!!!!!!!!**
- b. **Each student is responsible for keeping a clean work area. It is also the student's responsibility to clean that area at the end of the class or lab.**
- c. Each student will have a set of tasks for clean up duty. Responsibilities will rotate each lab.
- d. Each student should actively participate in clean up duty, and help where needed if finished early.
- e. **During labs, the sous chef will be responsible for final check of clean up duties.**

5. Cell Phones

- a. Cell phones must be turned off and kept OUT OF SIGHT while at the Career Center.
- b. Phones seen or heard will be taken by the instructor and given to Administration as outlined in the student handbook.

6. End of Class

- a. **Stay seated and working until directed to put your materials away.**
- b. Lining up at the door or wandering around the classroom is not allowed.

7. When Chef is Absent

- a. **We will have a guest in our room and you are expected to conduct yourself as if nothing is different.**
- b. Access will be available to that day's lesson information, and students are expected to work diligently to complete notes, activities, and assignments. This will ensure that we do not fall behind schedule.

- c. All expectations and procedures remain in place whether Chef is in class or absent for any reason. **A student's behavior not only shows respect for himself/herself, but respect for the teacher as well.**

8. When YOU are Absent

- a. **Check the Google Classroom page for the journal, lesson notes, and assignments for that day.**
- b. **Come to Chef and tell him specifically what you need if the documents are not in the Class Drive folder.**
- c. **Turn in the work in a timely manner so you get full points possible.**

Class Expectations

All ACTC rules apply as outlined in the student handbook.

Conduct yourself with maturity and humility.

Maintain a team atmosphere – respect yourself and others.

Keep the room clean! – This is your kitchen, take care of it.

Set your expectations high, and give every effort to surpass them.

Be on time. Be prepared. Be engaged. Be responsible.