



STEEL CENTER
FOR CAREER AND TECHNICAL EDUCATION

SYLLABUS

Institutional Food Worker: CIP 12.0508

Chef Nathan Horrell • 2026 – 2027

nhorrell@steelcentertech.com • 412.469.3200 x2555

Program Description: An instructional program that prepares students for employment related to commercial, institutional, self-owned food establishments or other food and hospitality industry occupations. Instruction and specialized learning experiences include theory, laboratory and work experience related to planning, selecting, preparing and serving of quality food and food products, nutritive values, use and care of commercial equipment, safety, and sanitation precautions. Additional learning opportunities include employment readiness, interpersonal skills, banquet preparation, industry trends, sustainability, seasonality, and food waste prevention. Instruction skills are provided to individuals desiring to become employed in all areas of the hospitality and food service industry at an entry level.

Primary Resources:

Foundations of Restaurant Management & Culinary Arts 3rd Edition Level I – National Restaurant Association – 2026. Print.

Foundations of Restaurant Management & Culinary Arts 3rd Edition Level II – National Restaurant Association – 2026. Print.

ServSafe Manager Coursebook - National Restaurant Association - 2018. Print.

Note: Students will not be assigned “take-home” copies of the course textbook. Under no circumstances are students to remove books from the classroom without permission from the instructor. Bookwork is to be completed during class time.

Secondary Resources:

Professional Cooking 9th edition, Wayne Gisslen - 2018. Print.

The Culinary Professional, 3rd Edition Draz et al. - The Goodheart-Willcox Company, Inc – 2023. Print.

Daily Required Materials/Items:

- Be in class on time, with a positive attitude and ready to learn.
- Complete and clean chef uniform, **every day** at the start of class. Uniform includes writing utensil, marker, and pocket notebook.

Assessment and Evaluation:

All forms of assessment will be graded using Steel Center’s grading system: 90 –

100%	A
80 – 89%	B
70 – 79%	C
60 – 69%	D
< 59%	F/E
Incomplete	I

Measures of Achievement:

Work Ethics (Daily) Grade – this grade accounts for **34%** of the student's total nine-week grade. It is based on safety, student behavior, preparation/participation, productivity or time on task, clean and complete uniform, sanitation, ability to follow directions, and professionalism. The grade range is 0 – 10.

Skills (Task) Grade – Is comprised of the evaluation and recording of lab activities that students are assigned each marking period. The grade range is 0 – 10.

Knowledge (Test/Assignment) Grade –This grade will include, but is not limited to, homework assignments, written assessments/assignments, presentations, quizzes, tests, mid-term and final exams and research activities. Completion and submission of assignments are essential to the knowledge grade.

Knowledge and Skill Grades Count For 66% of the students total nine-week grade**Assignments/Timeline:**

- Quizzes/tests are assigned throughout the year and throughout units to measure understanding.
- Daily warmups, assignments, and changing into kitchen attire are to be completed promptly
- Homework will be assigned weekly, students are given class time to work on assignments. Students must complete any missed or late assignments on their own time.

Classroom/Shop Guidelines:

- Be a **team player**, especially when cleaning.
- Be **cautious** and **communicative**; **safety first**.
- Communicate with enough **volume** to be heard clearly in a loud kitchen environment
- Be **respectful**, to the instructor, each other, and all Steel Center employees.
- Be **attentive** and move safely in the classroom and the lab.
- Be ready for **work** by dressing professionally in a complete uniform.
- **Lock** your valuables in your locker.
- Electronic devices are to be locked up for the duration of class every day.
- **Respect** others' personal space, keep your body to yourself.
- **Respect** each other's differences; treat others as you would like to be treated.
- There is absolutely **zero tolerance** for hazing, harassment, or horseplay.

Classroom/Shop Rules:

1. Be **Prompt**
2. Be **Prepared**
3. Be **Polite**
4. Be **Productive**
5. **Plus**, follow school rules

Consequences (in no particular order):

1. Verbal warning and/or points deducted from daily grade, Written Warning
2. In-Class repercussions; deep cleaning
3. Parental contact and point deduction
4. Office referral and point deduction
5. Parent/teacher conference

STEEL CENTER for CTE

CULINARY ARTS

Chef Nathan Horrell



SYLLABUS AND PROGRAM RULES

ACKNOWLEDGEMENT SHEET

FOR STUDENT:

With my signature, I acknowledge that I am fully aware of the rules, procedures, and expectations for my CTE program of study. I understand that my signature indicates awareness and not necessarily approval.

Student name: _____

Student signature: _____

Date: _____

FOR PARENT/GUARDIAN:

With my signature, I acknowledge that I am fully aware of the rules, procedures, and expectations for my son's or daughter's CTE program of study. I understand that my signature indicates awareness and not necessarily approval.

Parent/Guardian signature: _____

Parent/Guardian signature: _____

Date: _____