

CULINARY ARTS

Instructor Information: <i>Mrs. Pehl</i>	Sousa- Lab 111 Email: courtnie.pehl@saisd.org Phone Number: 325-659-3400 ext 407 Tutorials are offered during Bobcat Block or Monday 7:45-8:09 5th-period conference
---	--

In the Culinary Arts, students can explore the exciting and evolving professions in the culinary industry, utilizing the National Restaurant Association ProStart curriculum/textbook. Throughout the year, students can pursue national sanitation certifications. This course is offered as a lab-based course

Culinary Arts topics include, but are *not* limited to:

• Unit 1: Restaurant and Foodservice Essentials	• Unit 2: Professional Basics
• Unit 3: Introduction to the Kitchen	• Unity 4: Culinary Exploration

Grade Determination: 60% Major; at least 3 per nine weeks 40% Minor; at least 10 per nine weeks
Cumulative grade based on assignments, labs, and other assessments (there will be **one** optional extra credit opportunity each quarter).

Grading Scale	A 100-90%	B 89-80%	C 79-70%
---------------	-----------	----------	----------

Final Exams: This class is eligible for final exam exemptions in both fall and spring exams. To be exempt, the CHS exemption policy states that students must maintain an 80 average for the semester and have no more than 3 absences in the respective class. Tardies will impact exemptions; three unexcused tardies from a class will result in an absence in that class.

Labs are graded according to the expectations outlined in the provided rubric. For any missed lab due to illness, quarantine, school trip, appointments, or other reasons, students may receive an alternate assignment that will replace their missing grade. Missing labs will be entered as zeros, but can be submitted for full credit.

Absences: We miss you when you are gone, and we did something important while you were absent, so try not to miss class! According to the SAISD Grading Guidelines, students are allowed the number of days absent plus one to complete make-up work. Check Schoology for all assignments and lessons that you need to make up. You must understand the assignment and its requirements; if you do not, *please ask questions*. Being absent is not an excuse for not knowing. Schoology is your best resource in this class; it is a repository for all class material. Remember, you can log into Schoology anytime from anywhere with internet access. You can log in to Schoology from home and get caught up!

Class Expectations and SAISD Core Values:

Live the Bobcat Way!

Be safe	Be respectful	Be responsible
---------	---------------	----------------

In this class, please pick up after yourself and treat both others and our equipment with respect. Your Chromebook should be fully charged before arriving each day, and corded headphones are to be used only for instructional purposes when directed by the teacher. Because we often work in groups, it is important to arrive on time so we can make the most of our lab time together.

Students are also expected to follow the guidelines outlined in the Student Code of Conduct, with a few key points highlighted below.

SAISD Personal Communication Device Policy: The Student Code of Conduct, following **House Bill 1481**, prohibits the use of electronic communication devices, including cell phones, smartwatches, wireless/bluetooth earbuds and headphones, paging devices, tablets, or gaming devices while on campus during the school day.

Procedures:

Any adult on campus who sees a student using a device on campus during the school day will:

Confiscate the device	Lock it in a designated location	Write a referral	Turn in the device to the Administrator's office
-----------------------	----------------------------------	------------------	--

Using - defined as out and visible

School day - defined as the time from the first bell to the last bell of the day (including passing periods and lunch).

On Campus - defined as the campus property

Kitchen Safety and Sanitation

Students are responsible for maintaining a safe and sanitized work area in their kitchen. If a student fails to maintain a safe and sanitized kitchen, the instructor has the right to dismiss that student from the lab. The student will also lose all points for the day's lab.

The district's **dress code** teaches grooming and hygiene, prevents disruption, minimizes safety hazards, and maintains a positive learning climate. Students and parents may determine a student's dress and grooming standards, provided that they comply with the district's expectations.

For **lab safety and sanitation purposes**, students must pull their hair back, away from their face and shoulders. Hairnets and hats will be made available in the lab. Students are encouraged to wear appropriate, clean clothing on lab days, avoiding long, loose sleeves, dangling jewelry, and open-toe shoes. Please note **you are liable for any accidents that may occur if your feet are not covered, and the injury could have been prevented by wearing closed-toe footwear**. All culinary students will wear an apron or chef coat when handling food.

Assignments/Assessments

It will be in your best interest to turn assignments in on time to receive feedback from your instructor to assist your learning and show progress in the course. Due dates will be indicated on each assignment. Late submissions received after the due date will be entered as a zero until the instructor has an opportunity to grade them.

SAISD Grading Guidelines state: Points will be deducted for each day that it is late! After the 3rd day, work can no longer be accepted and will be recorded as a zero. Talk with me when you need to turn in work late so we can work together on a solution. Extensions can be granted if we talk BEFORE the assignment is due!

Academic Honesty

Any student caught cheating and/or plagiarizing on any given assignment will have consequences as outlined in the SAISD Student Code of Conduct.

Competition Opportunities

Students interested in showcasing their culinary skills beyond the classroom have the opportunity to participate in ProStart or FCCLA.

More information will be provided for students who are interested in this opportunity.

I am looking forward to the opportunity to work with you throughout the semester! By signing below, you are stating you understand the requirements of the course and the expectations of yourselves. Please have your parent/guardian sign below to be sure they are aware of the requirements/expectations of the course as well.

It is the policy of San Angelo Independent School District not to discriminate based on race, color, national origin, gender, or handicap in its Career and Technology programs, services, or activities.

Laboratory Conduct, Safety, and Sanitation Agreement-

Lab expectations will be discussed in detail with the course instructor. Despite every precaution, accidents can happen, and I am aware of the risks in a lab-based environment. I understand that any students whose actions put themselves or others at risk may be removed from the laboratory.

If permanently removed from labs, alternate work may be provided.

Your signature is required on the course syllabus and indicates you have read and understand the requirements of the course and those identified in the above agreement.

Please feel free to contact me with any questions or concerns about the class or your child.



Culinary Arts *SYLLABUS & LAB CONTRACT AGREEMENT:*

Kindly sign and return this section of the document-

I look forward to working with you this school year.

Student Printed Name: _____ Date: _____

Parent Printed Name: _____ Signature: _____

OR—use the QR code to acknowledge receipt of the syllabus

