CULINARY ARTS II AND PRACTICUM OF CULINARY ARTS

Instructor Information:	Sousa- 115 Lab 113
Chef Justin Doan	Email: Justin.Doan@saisd.org
	Phone Number: 325-659-3400 ext 413, Lab ext 408
	Tutorials- Tuesday 7:40-8:10, 3:59-4:30, Thursday 7:40-8:10

In Culinary Arts, students can explore the exciting and developing professions in the culinary industry, using the National Restaurant Association ProStart curriculum. Throughout the year, students can pursue national sanitation certifications.

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

- Career opportunities
- Professional expectations
- Food safety/cleanliness
- Foodservice equipment/knives/small wares
- Culinary math & measuring
- Salads/dressings/dips
- Sandwiches/pizza
- Stocks/sauces/soups
- Cooking/baking methods
- Management strategies

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. 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 to be exempt. Tardies will impact exemptions. Three unexcused tardies from a class will result in an absence in that class.

Class Expectations

1. Be respectful
   - Pick up after yourself.
   - Treat others and equipment with respect.
2. Be prepared
   - Your Chromebook should be charged before arriving at class each day.
   - Use headphones to prevent sound from coming from your device.
     Headphones should only be used for instructional purposes when directed by the teacher.
3. Be energized
   - show effort and come to class ready to participate.
4. Be on time
   - Since we often work in group situations, you must arrive on time to make the most of your lab time.

Cell Phone Policy

Students must adhere to the SAISD Phone Policy; phones must be out of sight during instruction and lab times. In class, we will respect "Our Time vs. Your Time" to take advantage of all instructional time. Situations disregarding our classroom expectations will be handled on a case-by-case basis to emphasize the importance of being our best. If phones are seen out, without permission, they will be taken up and turned in to the Student Service Center. Students may pick up their phones at the end of the day after paying a $15 fine. There is NO TOLERANCE in the lab/kitchen, if

you have your phone out in the kitchen, you will automatically receive a zero for the day. Cell phones pose a great risk of food related illness (they go with you everywhere, including the restroom) as they contain many germs and potentially many food born illness pathogens. KEEP THEM IN YOUR BAG!

Device Charging- I will ONLY permit the use of a charger for your Chromebook, you will not be permitted to charge your phones in my class, Remember, I do not want to see your phone out at all, unless we have had a conversation prior. I also do not have chargers for your Chromebook, please remember your responsibility and bring your charge to class with you.

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 personal dress and grooming standards, provided that they comply with the district's expectations.

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.

Labs are graded based on course rubric expectations. For any missed lab, due to illness, quarantine, school trip, appointments, etc, students will receive an alternate assignment which will replace their missing grade. Missing labs will be entered as zeros in the grade but can be submitted for full credit.

For **lab safety and sanitation purposes**, students MUST pull their hair back so that it stays away from their face and shoulders, if necessary, 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 submitted and the instructor has an opportunity to grade.
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!

Absences

We miss you when you are gone and we did do something important while you were absent, so, try not to miss class! SAISD Grading Guidelines state: 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. *Make sure to ask questions when needed.* 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. If you choose, you could log in from home and get caught up!

Academic Honesty

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

I am looking forward to the opportunity to work with you throughout the semester! By signing this syllabus, 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 Contract

Personal Conduct

1. Do not eat or drink anything except as permitted by your instructor during any lab.
2. Do not mess around or play games in the lab.
3. Be aware of and considerate of your neighbors and lab partners.
4. Carefully read the recipe/experiment before each lab.
5. Give labs your full concentration.
6. Towels are for drying, not for snapping.
7. Faucet sprayers are to be used for intended purposes.

To prevent fires and burns-

1. Use baking soda, *not water*, to put out a grease fire.
2. Keep flammable materials away from the top of the range and away from portable appliances that produce heat.
3. Use a dry potholder to remove pans from the range.
4. Store flammable substances such as aerosol sprays away from heat sources.
5. Allow items to cool before handling hot or smoldering items. If you have hot grease or fat of any kind, wait for it to cool and funnel it into the assigned can/bottle provided by your instructor. NEVER drain grease down the sink.
6. Keep pan handles turned inward on the range.
7. When removing a pan lid, tilt the lid away from you, and do not hold your face directly over the pan.
8. When removing the pan from the oven, pull the rack out. *Don't reach into the hot oven.*
9. Wear an oven mitt on each hand and use both hands to remove pans from the oven.
10. Check to be sure all appliances are turned off when you are finished with them.
11. Use a spoon or tongs, *not your fingers*, to remove food from the hot liquid.

To prevent falls-

1. Wipe up all spills at once.
2. To reach items stored in high places, use a sturdy step stool or ladder.
3. Close cabinet doors and drawers.

To prevent cuts-

1. Keep sharp knives sharp. They are less likely to cause an accident than dull ones.
2. Use a cutting board with a DAMP PAPER TOWEL underneath to reduce slipping.
3. Always cut and run the knife away from youself.
4. For peeling vegetables such as carrots or potatoes, use a peeler instead of a knife.
5. If a knife or kitchen scissors start to fall, get out of the way. Do NOT try to catch it in mid-air.
6. Wash, dry, and store knives separately from the other dishes and utensils.

7. Keep your fingers away from the beaters and blades in appliances, including the disposal.
8. Use knives and other sharp tools only for their intended purposes.
9. Sweep up broken glass immediately.
10. Place broken glass in a plastic & paper bag to avoid tearing the trash can liner and to prevent injury.
11. When opening cans, cut the lids completely off.
12. Don't leave sharp knives in a sink full of water.

To prevent electric shock-

1. Keep electrical cords away from the water and hot objects.
2. Unplug portable appliances after you have used them.
3. Disconnect appliances before cleaning them. Do not put them in water unless the appliance is labeled "immersible".
4. Before using an appliance, make sure your hands are dry and that you are standing on a dry surface.
5. Unplug appliances before bringing metal objects in contact with any working parts.
6. Plug the cord of portable appliances into the appliances first then into the wall.

To prevent microwave accidents-

1. Never turn on the microwave if there isn't food inside.
2. Do not heat-sealed jars, cans, or bottles in the microwave.
3. Use potholders to remove food containers from the microwave.
4. Remove lids and plastic wrap carefully to avoid steam burns.
5. Distribute the heat by stirring microwaved foods before serving them.
6. Do not put metal inside the microwave.

SANITATION PROCEDURES-

1. Place books, purses, and other personal items in an area of the classroom not used for food preparation.
2. Avoid working with food if you have an open wound on your hands. If you have a wound, use a band-aid and glove.
3. Wash your hands with soap for 20 seconds before beginning the lab. Dry your hands with paper/hand towels.
4. While working with food, avoid touching your hair, skin, face, or other unclean objects.
5. Repeat hand washing when necessary, especially after coughing, sneezing, or using the restroom.
6. Be sure you have a clean dish towel, dishcloth, potholder, and oven mitt before beginning the lab.
7. Wipe and sanitize all countertops and tables at the beginning and end of each lab.
8. Use hot, soapy water for washing dishes.
9. Wash and dry dishes, pans, and utensils as you use them.
10. When tasting foods, use a spoon other than the one used for stirring. Use a clean spoon for each person tasting and each time food is tasted.
11. After working with TCS foods (temperature control for safety), scrub all areas and utensils used with hot soapy water and/or bleach solution.
12. When possible use a kitchen tool, not your hands to complete tasks.
13. Keep hot foods hot and cold foods cold.

EMERGENCY INFORMATION and fire extinguisher are located: NEXT TO THE CLASSROOM DOOR.

Laboratory Conduct, Safety, and Sanitation Agreement-

Despite every precaution, accidents can happen, and I am aware of the risks. I have read and understand my (my child's) responsibilities regarding conduct in the food preparation stations and agree to follow these procedures. 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 on the course syllabus 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:*

Students and Parents, *please read, sign, and return* this portion of the syllabus:

I have read and understand the expectations and requirements of this course, including those identified above.

Student Name: _____ Date: _____

Student Signature: _____

Parent Name: _____ Date: _____

Parent Signature: _____