

Syllabus: ITCA

Mrs. Lorena Garcia/Mrs. Kristine Gaona
BHS Room 306/319



Course Description:

Introduction to Culinary Arts is an entry-level Hospitality and Tourism course that introduces students to the food service industry through classroom instruction and hands-on laboratory experiences. Students develop foundational knowledge and skills related to food production, food safety and sanitation, kitchen equipment, knife skills, ingredients, cooking methods, baking, restaurant operations, customer service, communication, teamwork, professionalism, technology, and career development.

The course emphasizes the principles of **planning, organizing, staffing, directing, and controlling food service operations** while giving students practical experience in producing quality food products and working effectively in a professional kitchen environment.

TEA identifies Introduction to Culinary Arts as a one-credit course under **19 TAC §127.562**. The current TEA CTE catalog places it within the Hospitality and Tourism Career Cluster and Culinary Arts Program of Study.

Grading Policy: 40% - Daily Grades

40% - Tests

20% - Quizzes/Projects



Materials Needed

Brad Folder (to keep classwork, paper, etc.)

Blue or Black pen only or pencil

The course addresses the following major TEKS strands: §127.562(d)(1)(2)(3)(4)(5)(6)(7)(8)(9)(10)(11)(12)(13)(14); §127.15 (d)(1)

The TEKS include 64 sub-expectations across the course, including culinary mathematics, communication, food safety, restaurant service, teamwork, ethics, career preparation, customer satisfaction, equipment, knives, ingredients, cooking methods, and baking.

Course Goals:

1. Demonstrate safe and sanitary practices in a professional food service environment.
2. Use professional kitchen equipment and knives correctly and safely.
3. Apply mise en place and basic food-production principles.
4. Identify, purchase, store, and properly use common food ingredients.
5. Apply dry-heat, moist-heat, and combination cooking methods.
6. Demonstrate foundational baking skills.
7. Explain front-of-house, back-of-house, and support positions.
8. Demonstrate appropriate customer-service and restaurant-service techniques.
9. Use professional communication, teamwork, leadership, and problem-solving skills.
10. Apply culinary mathematics, measurement, percentages, and basic food-service calculations.
11. Use technology appropriate to restaurant operations.
12. Analyze food-service trends, cultural influences, and industry developments.
13. Demonstrate professional ethics and legal responsibilities.
14. Explore culinary careers, education, certifications, and entrepreneurship.
15. Develop a professional culinary career portfolio.
16. Produce quality food products using professional standards and procedures.

Policies:

- **NO PHONES, SMARTWATCHES, TABLETS, EARBUDS, META WEAR** - Everything needed for class is accessible on paper or on your student laptops. PERSONAL devices are NOT permitted for class use. Keep them in backpack and NOT in your pocket or lap. (See district policy on electrics for more information.)
- **Food/Drinks** – Food is not allowed in class. A water bottle that follows our school's water bottle policy will be allowed.

Absences and Makeup Work:

- If you are absent from class, YOU are responsible for getting and making up any missing work
 - See me after school – **not during class** – to get help, ask questions about missing work, or make up tests/quizzes
 - You will have an extension equal to the days that you are absent to make up work
 - Google Classroom will also have what you missed
- Students are expected to turn assignments in on time and completed by themselves. Any late work will not receive full credit.
 - 1 day late – minus 10 points; 2 days late – minus 20 points; NOTHING will be accepted after 2 days.

Classroom Rules

- ✓ Phones must be placed on the table between teacher desk and pantry at the beginning of class. **#workhard**
- ✓ Be on time, on task and prepared to learn EVERYDAY! **#nofreedays**
- ✓ Respect the teacher, the classroom, other students, and yourself! **#benice**
- ✓ Be responsible for your own learning! **#quitcheating**
- ✓ Cleanup after yourself and your peers! **#notyourmom**

Class Expectations

- **Be respectful.** Your peers are your classmates so treat them like family.
- **Listen.** Listen to your teacher. Patiently wait your turn.
- **Be responsible.** Come to class on time, come prepared and bring your laptop, pen (blue or black ink) or pencil/paper and be ready to learn. At end of class, please turn OFF your laptop and place in carrying case.
- **Be Honest.** If you don't understand, ask for help. We strive to master everything!
- **Be Polite.** Express your opinion in a nice way. Even if you disagree, you don't need to be rude.

Consequences:

If a student chooses not to follow the rules or meet these expectations, the following consequences will be followed:

- ❖ Verbal Warning
- ❖ Teacher Detention/Parent Contact
- ❖ Administrative Referral

By signing below, you have read this syllabus and understand that you agree to all information provided for Introduction to Culinary Arts.

BHS Student Signature

Date

Parent Signature

Date