Course Syllabus- Culinary Arts 1

Elkton-Lake Benton High School

Created 8-15

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**Course Description**

**Aim:** From 2009 to 2019, the number of jobs in the restaurant and foodservice industry is projected to increase by 1.8 million. That includes 11% growth in management positions. As the nation’s largest private sector employer, the restaurant and foodservice industry is the cornerstone of the American economy, of career and employment opportunities, and of local communities.

**Rationale:** The Restaurant Management & Culinary Arts program prepares students who are planning to enter the job market or preparing for post-secondary education. In addition to learning about the restaurant and foodservice industry in the classroom, students have the opportunity to participate in internships receiving first-hand training from qualified foodservice mentors.

**Grade Level:** 11-12th grade

**Length:**  Year Long; 50 minute periods.

**Text(s):** Culinary Essentials, The McGraw-Hill Companies, Inc, 2006

**Prerequisites:** None

**Topics Covered:** Topics covered include:

* Career paths within the foodservice industries
* Successful customer relations
* Prepare and serve safe food
* Preventing accidents and injuries
* Basic culinary skills and use of foodservice equipment
* Mathematical skills essential for jo performance in the foodservice industry
* Food selection and storage techniques

**Instructional Philosophy and Delivery Plan:**

**Expectation:** Students will be expected to meet all course goals by demonstrating their understanding of the basic concept of each topic area. In order to pass the course, students will need a minimum of 65% proficiency.

**Delivery Method:** Instruction will consist of individual hands on activities and projects, group work, lecture, discussion, reading, writing, self-assessment, demonstrations, use of technology, and labs.

**Community Involvement:** Guest speakers and volunteers will be brought in throughout the course. Students will also have to use community resources to complete individual and group projects.

**Assessment:** Students will be graded on the following it items: daily work, presentations, written reports, tests, group work, daily participation points, and individual projects. Grades will not be rounded. There will be no extra credit.

**Academic and Technical Standards:**

**Technical Standards:**

 Indicator 1: Explore the history of the hospitality industry and career opportunities.

* 1RMCA 1.1 Classify historical events and influences in the food service industry.
* 1RMCA 1.2 Summarize job acquisition skills needed for successful employment
* 1RMCA 1.3 Identify careers in the hospitality industry for employment and entrepreneurial endeavors.

 Indicator 2: Exemplify food safety practices

* 1RMCA 2.1 Examine and apply sanitation procedures to ensure compliance with health codes
* RMCA 2.2 Categorize potentially hazardous foods and food preparation practices.
* 1RMCA 2.3 Summarize proper food handling techniques.

Indicator 3: Classify the role of safety in the workplace

* 1RMCA 3.1 Define safety procedures used to maintain a safe work environment.
* 1RMCA 3.2 Identify workplace hazards.

Indicator 4: Demonstrate basic culinary skills and use of foodservice equipment

* 1RMCA 4.1 Execute basic kitchen skills used in food preparation.
* 1RMCA 4.2 Execute appropriate foodservice preparation techniques.
* 1RMCA 4.3 Apply effective mise en place through practice.

**Make- Up Work Policy**

All coursework must be completed. If an excused absence occurs, you have 5 class periods to make it up. If it is handed in after grading occurs, it will be put in the gradebook as missing, this will act as if the grade is a “0” in the grade book, upon completion and the assignment will be graded and entered into the gradebook without penalty as normally scored

**Late Work Policy**

All coursework must be completed. In the event that an assignment is turned in after I collect the assignments, the assignment will be counted late. You will have 5 days to turn in the assignment. At that time, only 50% can be earned for that assignment. If students need additional time to work on an assignment, they must see me BEFORE school or BEFORE class starts. I will not allow students to get extra time on an assignment if they come up to me when class is getting started or when I am collecting assignments.

**Grading Scale**

**A+ 100%
A 96-99%
A- 92-95%

B+ 89-91%
B 86-88%
B- 83-85%**

**C+ 80-82%
C 77-79%
C 74-76%

D+ 71-73%
D 68-70%
D- 65-67%

F 64% or lower**

**Weight of Assessments:**

Labs- 30%
Tests/Quizzes- 25%
Daily Assignments- 25%
Participation- 20%

**Classroom and Course Guidelines for Success**

**Behavior**

* Be nice, be careful and do good work
* Come prepared for class and be on time
* Pick up after yourself

**Assignments and Homework**

* Please label each assignment with your name, class, period and assignment information
* Turn in assignments on time. Anything that is turned in after I collect assignments will be considered late
* Do you own work- if I catch you cheating, you will receive a 0 and will not be able to make up points
* If you miss class, it is YOUR responsibility to talk to me about assignments and notes you missed. You can also get notes from your classmates.
	+ - I will not take class time to visit with you about notes or assignments, you must see me before or after class.
* Do your best work the first time- extra credit is rarely given.

**Classroom Guidelines**

* Keep yourself busy if you get done with your work early. Books and magazines are available.
* Pop, candy, or snacks are allowed for special events only. Water is ok. Foods prepared in cooking la will stay in the kitchen.
* You should only be on your computer if you are taking notes or are using the internet to complete an assignment. If I catch you on a site you are not supposed to be on or if you are playing games you will get one warning otherwise you will lose your computer privileges.
* Students should not be listening to music (unless they have permission) or use their cell phones during class.
* Students must use bathroom between classes or come see me within the first 2 minutes of class. You will NOT be able to leave during class.

**Student and Parent Agreement**

If you have read through the syllabus and understand your responsibilities in this course as the student parent, please sign, date, and return this portion of your course syllabus.

Student Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Student Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_

Parent Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_