Clyde C. Miller Career Academy

Every Student Career and College Ready



# Culinary Arts 1 & 2

## Junior Syllabus 2014 - 2015

Instructor: Chef Joseph F Wilson Jr. Planning Period: 4th

Culinary Arts Lab/ Room 2127/ 107 ext.61107

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**What are the Culinary Arts?**

Culinary art is described as the art of cooking. From this basic definition there are numerous fields and occupations that “culinary” can be applied. To truly study the culinary arts one must skillfully prepare a variety of meals that are pleasing to the eye as well as the palate. This is an ever evolving arena that requires foodservice professionals to have knowledge of the science of food and an understanding of diet and nutrition. Culinarians are employed primarily in restaurants, hotels, fast food franchises, delicatessens, etc. Today’s industry, however, is growing toward employing chefs and specialty cooks for hospitals, nursing homes, corporations, sports arenas and just about everywhere people must eat.

**Course Description**

Room 107 will serve as the Culinary Arts classroom. This location will be used to give an introduction to theories and real life scenarios involving the planning, purchasing, preparation, and presentation of foods. An overview of the restaurant environment will be featured to highlight the many facets involved with serving food, with a strong emphasis on safety and sanitation. The kitchen (culinary arts lab) will be utilized to its full potential to apply many of these theories in a “hands on” practicum. Students will be held accountable for following the rules of a kitchen as if they were an employee on duty including leaving the area as clean and sanitary as they found it.

**Junior Culinary Arts Goals**

-For students to engage their interest in the many career opportunities available in the culinary industry and analyze the choices they may have.

- Develop a clear understanding for the history and tradition of the chef and a respect for the kitchen and foodservice professions.

-To prepare students for the challenges faced by professionals in all sectors of the hospitality field including cost control, labor, menu trends, and equipment selection.

-Take pride in a job well done whether it is scoring well on a test or keeping the area as clean as possible.

-Demonstrate the enthusiasm for cooking as an art and to explore the many opportunities that are possible to choose from.

-Describe guidelines for recipe adherence and the importance of the ingredients used as well as proper measuring techniques.

-Participate in both community volunteer networking and leadership programs through class work and Skills USA activities.

**Topics of Instruction (Course Conceptual Outline)**

History of the Culinary Arts Weights and Measures

Overview of the Hospitality Industry Cooking Methods

Roles in the Kitchen Following a recipe

Safety and Sanitation Soups and Sauces

Ordering/Inventory Equipment Selection/Operation Resume Writing Knife skills Foodservice Nutrition Preparation Skills Fruits and Vegetables

**Course Topics & Textbooks**

The following course topics and textbooks will be covered and taught during the school year:

**Textbooks/Course Topics**  **Videos/Teaching Aids**

Foundations of Restaurant Assorted Food Network Videos

 Management and Culinary Arts Year One SmartBoard Presentations

 ServSafe Coursebook

**\*All textbooks given to students to use during the school year must be returned in an acceptable condition. Students are held financially responsible for any damaged or lost textbooks.**

**Teaching Strategies and Basis for Evaluation**

Lecture Policy Activity

Workshops Discussion

Projects Interviews

Promotion/Public Reports

Reading and Research Lab Practice

Field Work

**Assessment Methods and Grading Policy**

 **Class work/ Homework: (35%):** Demonstration, team projects, homework and illustration of acquired knowledge and competencies are an integral part of this rotation and will account for a portion of the final grade. Reading on each of the topics in the course is expected. Grades will reflect the quantitative and qualitative completion of the assignment/projects as directed. The standards for Written English will also be used in evaluating all written work. No late homework/ projects will be accepted in the Culinary Arts class. In preparation for the workplace and/ or college, we must strive for meeting deadlines as dictated. Students with excused absences will be given ample opportunity to complete missing assignments.

**Unit Tests and Finals: (65%):** Students will be responsible for reading and reviewing materials presented during this rotation for tests and the final test. Assessments in Culinary arts will be written as well as lab based to assure the hands-on competencies are being met as well as the knowledge of cognitive information. Work ethic will also be assessed on a daily basis. Each student will begin each class with 5 points toward work ethic. 1 point will be deducted for tardiness, use of foul language, a uniform violation, a violation of school electronics policy, chewing gum, sleeping in class, or disrespect of teacher or any other adults in our building, insubordination, and belligerence. It is possible to receive a negative work ethic score for the day.

**Class Materials (Supplies)**

All students are required to have the following:

* Two inch, three ring binder, black, white, or blue in color

(For Student Portfolio)

* Paper
* Pens and pencils
* Closed-Toe Shoes (Slip-resistant preferred)
* Journaling Notebook
* $ 15.00 – Skills USA Membership Dues (non-refundable)

**Grading Policy**

A= 100-90% the work is exemplary and has been completed in a timely and independent manner. The work shows the student’s high level of understanding.

B= 89-80% the student’s work is above average and has been completed in a timely manner. The work shows the student’s clear level of understanding.

C= 79-70% the student’s work is satisfactory and may or may not have been completed in a timely and/or independent manner.

D= 69-60% the student’s work barely meet the requirements and work was not completed in a timely and/or independent manner.

F= 59% and below, the student’s work does not meet the minimum standards of understanding.

**Plagiarism/Cheating Policy**

Cheating is defined as using, submitting or attempting to obtain data or answers dishonestly by deceit or by means other than those authorized by a teacher. Plagiarism is the act of presenting or turning in someone else’s ideas or work as your own. This form of cheating includes copying, cutting and pasting information from a text or website, copying a passage and changing only some words, paraphrasing, or using work prepared by someone else. When you fail to credit the source of your information, you are plagiarizing. To avoid plagiarizing material, you must be sure to cite sources of information. Keep notes and rough drafts to show the authenticity of your work. Any student caught cheating or plagiarizing will automatically receive an “F” (0 points) on the assignment, test or project and will be subject to a disciplinary conference.

**Field Trips**

A signed field trip permission slip is required for every student participating in a field trip activity. All students are required to wear the school uniform on field trips, unless specifically stated otherwise on the permission form.

**Classroom Policies**

**Please refer to Culinary Arts Procedures**

Also refer to: (*Students Rights and Responsibility Handbook*)

-If you cannot attend class, it is **YOUR** responsibility to obtain assignments and course notes.

-The Clyde C. Miller Career Academy Policy on **NO PHONES, CD PLAYERS, RADIOS,** **PAGERS, HEADSETS, DVD’s,** and **GAMES**…in any classroom or lab will be strictly and seriously enforced. Violators of this rule will result in swift and sure disciplinary actions.

-Sleeping and Insubordination are unacceptable and will be addressed immediately.

**Missouri Health Laws do not allow the following in the Culinary Arts classroom.**

**NO GUM,** candy, chips or food of any kind allowed in classroom or labs.

**No Beverages** of any kind allowed in classroom or labs.

**All** **BOOK Bags**, backpacks, duffel bags, totes, larger purses, and coats - are to be kept in the student’s lockers.

 **Make Up Work Policy**

***All work is expected to be turned in on assigned due date*.**

Assignments not turned in on time will only be accepted late with an excused absence. (Labs excluded). Otherwise…**late work will not** **be accepted. All students are responsible for retrieving missed work.**

 E**xcused Absence (***Please Refer to the Students Rights and Responsibility Handbook)*.

Exceptions and/or special circumstances will be considered on a case-by-case basis.

#### LABS CANNOT BE MADE-UP

**Important Note:**

Parents/Guardians are strongly encouraged to participate and monitor these processes as well. As the instructor, I welcome any questions, concerns, comments, encouragement, and/or feedback you have to offer.

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Student name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, I have read and commit to adhering to these policies. Additionally, I commit to respecting my peers and instructor in our classroom.

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I have read and commit to supporting “my” student in all ways possible. I commit to communicating with “my” student and his/her instructor in those ways necessary to make “my” student successful.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Parents/Guardians Signature

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