



Pro-Start

Teacher- Aubrey Turnbow
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Family, Career and Community Leaders of America FCCLA
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Course Description: This is a full year class from the National Restaurant Association which introduces students into the world of culinary arts and hospitality management. Basic communication skills, safety and sanitation, food preparation, meal planning and other topics are taught in this beginning course. Students will have the opportunity to work in the Miner Diner and cater events. Students are expected to compete in Region and State FCCLA competitions.

Objective: Students will explore the history of careers in food service, tourism and lodging. Students will keep proper food safety and sanitation. Students will prepare and present a quality stock, sauce and soup. Students will explore knife cuts with fruits and vegetables. Students will explore building a successful career in the hospitality industry.

POLICIES AND PROCEDURES:

- Follow Bingham High School rules including DRESS CODE and attendance. Do not wear see through clothing.
- NO SWEARING or using offensive language.
- Students must pass the ServeSafe test with 80% or higher to get certified.
- All liquids must have a TWIST top. Snacks are okay if not distracting from learning.
- If cell phones, ipods, headphones, etc. are seen in class they will be confiscated unless being used for class.
- If you are absent you have one week to turn in any assignment or quiz for full credit.
- Students may make up labs at home and bring pictures of finished product.
- Students may retake quizzes or tests.

B-P Rules you want to follow!

1. Be Prompt! On time to class and when working in groups or on projects.
2. Be Prepared! Have all needed materials and be ready to learn. You need your notebook every day!
3. Be Polite and respectful for classmates, the teacher, facilities, supplies and materials. You work with professional equipment and you need
4. Be Productive! Use class time wisely and stay on task.
5. Be Positive! You can control you attitude! Choose to be happy and positive

ATTENDANCE AND TARDY'S: Please refer to the BHS school attendance policy online. Absences in excess of 3 per class per quarter that are not made up or waived through the appeals process will result in loss of course credit NG. Student will be Tardy 10 minutes after class starts.

Late Work and Extra Credit: All assignments must be turned in during the current unit of study. I give students multiple opportunities for extra credit during the semester 'IF' all missing assignments are turned in. Hall passes if not used will be 20 points extra credit at the end of each quarter. Please do not miss class unless completely necessary.

Rewards and Consequences-PRODUCTIVE PARTICIPATION: 10 daily points.

Appropriate behavior points will be given for being on task, following the 5 B's, having materials ready, completing assignments, and being respectful.



- Good learning atmosphere
- Full participation points
- Class time for homework
- Good grades
- Cooking labs

Inappropriate behavior such as not following instruction, speaking out of turn, inappropriate language, and being disrespectful will result in reduction of points, parental contact, reduced class time for projects and referral to administration



- No class time for projects
- No cooking labs
- Poor grades
- Seating Assignments
- Parental contact about behavior
- Contact with administration if behavior does not improve

Fees: There is a \$45.00 fee for this class and your Food handlers permit. Please pay this fee in the main office and bring the receipt to class. If you make it to state FCCLA competition you will owe \$40.00.

Grading:

Students will be graded on the following criteria:

1. Assignments: Includes all work done in and outside of class, with the exception of projects and portfolios.
2. Projects: Each term, ProStart and FCCLA competitions.
3. Labs and lab work: Weekly or every other week
4. Tests and quizzes: One per unit and includes State Test, ServeSafe test, Food handlers test, and pro-start test.
5. Participation: 100 points monthly (10 pts daily)- this will hurt your grade if you do not attend class or do not stay on task. You can only make up participation points from a school excused absence.

*Grade will be based on a total accumulation of points from these five areas.

The following percent system will be used:

100-94	A	75-73	C	85-83	B	65-63	D
93-90	A-	72-70	C-	82-80	B-	62-60	D-
89-86	B+	69-66	D+	79-76	C+	59 and lower	F

Homework and Assignments:

Students will be expected to work both in class and outside of school. There is lab time to work on all projects and assignments. If more time is needed it is the student's responsibility to use their own time outside of class. Stay organized and plan well. Students will dress professional (Business) for all oral presentations. Please see above for late work and extra credit.

Labs: Students will be evaluated according to planning, following instructions, working together, product quality, clean up and creativity. Lab privileges can be denied due to poor behavior. Students must be appropriately dressed in Chef Coats, hair covering, closed toed shoes, and long pants. Missed labs can be made up at home by making the same recipe and bringing a small sample and signed note from parent.

Tests and Quizzes: Tests or quizzes will be given at the end of each unit of study. Tests and quizzes missed may be made up before/after school. The State Competency Test will be given at the end of the quarter. Your score will be figured into your quarter grade, and you should get 80% or higher.

The FCCLA student organization (Family, Careers and Community Leaders of America) will be a big part of our class experience. All Advanced students are required to compete in Region FCCLA. Each student will be completing a project that fits into the FCCLA competition events. The project will be for a grade, but participation in the competition is not required. However it is a GREAT opportunity for the students to accomplish something really neat and get to know other students in Utah. Listed below are some FCCLA event options.

Dear Students and Parents/Guardians:

Please read the entire disclosure statement and sign below indicating you understand the rules and are willing to comply. Please return the signed portion to Ms. Turnbow in the culinary dining room (our classroom) along with a receipt of your class fee.

Please keep this information for future reference. I am happy to answer any questions for you. I like to have open communication with my students and their parents. Please do not hesitate to contact me. A BHS administrator has approved this disclosure document. (8/20/2015)

Thank You,

Aubrey Turnbow

Please PRINT Student Name _____

Student Signature _____

Parent Signature _____

Date _____

Photo release signature _____

(Pictures will be used on the class website and class video)

