

# 2012-13 CULINARY I & II SYLLABUS AND EXPECTATIONS

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**Course Overview from Registration Guide:** The culinary pathway at Jefferson High School will help students explore careers in the restaurant and hospitality industries. Students will learn skills that may lead to becoming a restaurant and food service professional. Students will refine their culinary skills by exploring breads, pastries, garnishing, breakfast foods, poultry, cuisines of the world, soups and stocks, desserts and more! Other topics of study include customer relations, safe food handling, foodservice costs, business math and working in the hospitality industry. At the completion of this course, students may meet requirements for ProStart certification. The National Restaurant Association Educational Foundation develops ProStart for students interested in entering the food service industry.

## **COURSE CONTENT (SEE CULINARY OUTLINE)**

### **What textbooks or other materials to be utilized?**

Culinary Essentials, 2010 The McGraw-Hill Companies, Inc., Becoming a Restaurant and Foodservice Professional Years 1 & 2. Various handouts, readings, and visual media.

### **SUPPLIES NEEDED:**

1. Folder or binder for class handouts, which supplement the textbooks.
2. Pen, or pencil.

**Essential Standards:** The student can:

1. Understand and apply the basics of culinary food preparation.
2. Understand and apply the basic processes in food production and service.

**You must successfully complete the two essential standards to pass Culinary II & I.**

**Evidence of Learning:** Your effort is the greatest indicator of your success as a student.

1. Student will successfully complete culinary labs including self-assessment.
2. Demonstrate safe and sanitary procedures in all food handling, including food receiving, storage, production, service and clean up.
3. Analyze career paths within the food production and food services industries.

**Evaluation: (How will we be graded? Your grade is based on points achieved!)**

- The final grade will be based on the total points earned.
- Points** are awarded for daily participation, tests, activities, labs, projects, and graded homework.

**Attendance and grades can be checked online using School View.**

- The term grade will be an average of the percentages earned (TRI Grade, & TRI Final)**

ALL STUDENTS ARE REQUIRED TO TAKE FINAL EXAM EACH TERM IN EACH COURSE EXAM/LAB WILL BE SCHEDULED AND NOT TAKEN EARLY!

Students must return (pay for IF not returned) textbooks (if checked out) prior to participation in the Final Exam.

## CALCULATING YOUR GRADE

YOUR TOTAL POINTS + POINTS POSSIBLE = YOUR PERCENTAGE

<b>A</b>	<b>94-100%</b>	<b>B</b>	<b>84-86</b>	<b>C</b>	<b>74-76%</b>	<b>D</b>	<b>64-66%</b>
<b>A-</b>	<b>90-93%</b>	<b>B-</b>	<b>80-83%</b>	<b>C-</b>	<b>70-73%</b>	<b>D-</b>	<b>60-63%</b>
<b>B+</b>	<b>87-89%</b>	<b>C+</b>	<b>77-79%</b>	<b>D+</b>	<b>67-69%</b>	<b>F</b>	<b>59%</b>

**CLASS EXPECTATIONS: Your effort is the greatest indicator of your success as a student!**

**1. Attendance, make-up work:** Jefferson policies and procedures will apply to all students in this course. Please refer to your Jefferson handbook for specific information.

**2. A review of late work.** It is your responsibility to ask for and complete work missed due to an excused absence. Make-up work should be turned in within a time period that is agreed upon by both of us. Late work is work that was *not* turned in on the due date. Points will be deducted for late work. If you miss a lab, you need to check with Mrs. O'Connell about making it up either at home, academic seminar or with an alternative assignment. If the student will be missing several days because of school activities or vacation, he/she must ask for the assignment before he/she leaves. **Attendance and grades can be checked online using School View.**

**3. Respect the learning environment and physical equipment in the classroom.** Bloomington Public Schools code of student conduct and Jefferson High School student policies are to be followed which includes your job/target/fish behavior protocol guidelines. If not respectful, you will be asked to leave and go to the quiet room or administrative support staff. Disruptive behavior is not tolerated and consequences are severe. All headsets, iPods and cell/ iphones must be in your pocket or backpack during class. If I need to take them, you will have to get them back from your administrator. The student is responsible for anything he/she breaks or damages and must pay for repair or replacement of broken item(s).

**4. Ask for Help.** My job is to help you be successful! If you need my help, just ask! Family and Consumer Science promotes responsibility and develops life skills for individuals, functioning in families and communities, while enhancing the quality of life and encouraging life long learning.

There is a \$35.00 class fee for each tri used to cover the cost of food we use and eat in class. Please turn in this signed form and your class donation to cover the cost of food we use the first week of class. Please make a check out to *Jefferson High School* (cash is okay). If this is a hardship, please pick up a fee waiver form from me. Fee waivers are only given to students that qualify. Please contact me at any time if you have questions or concerns. Thanks and I look forward to successful class!☺

**Student Name Printed:**

\_\_\_\_\_ **Period** \_\_\_\_\_

**Student Signature:** \_\_\_\_\_ **Grade** \_\_\_\_\_ **Date** \_\_\_\_\_

**Parent Signature:** \_\_\_\_\_ **Phone number to reach you during school day** \_\_\_\_\_