**Culinary 1 Syllabus**

**Course Description:** This course is designed to introduce students to the theory and practice of the fundamentals of cooking. Emphasis is on safety, sanitation, terminology, measurements, nutrition, and knife skills. Class may be enhanced through labs, guest speakers and leadership opportunities through the FCCLA (Family, Career, Community Leaders of America) Club. Students need to be aware that class will use foods that contain allergens. Obtaining a Food Handlers Permit will be required as the first assignment. There is a $40 class fee due to the bookstore.

**Program Overview:** in this course you will become proficient in the following areas.

* Safety
* Sanitation
* Kitchen Hierarchy
* Regulatory Agencies
* Workplace Safety
* Attire
* Measurement
* Teamwork
* Recipes
* Equipment
* Best Practices
* Knife Skills (Safety, Maintenance & Cuts)
* Nutrition
* Spices/Food & Culture
* Stocks
* Soups
* Sauces
* Proteins
* Fruits
* Vegetables

**Textbook:**Class set will be utilized

Introduction to Culinary Arts, Prentice Hall, 2007

**Learning Techniques:**In a culinary classroom, students are considered young professionals. As such, students will work together in small groups and assist each other in completing tasks. This method encourages students to develop supportive relationships, good organization and communication skills, and higher-level thinking competencies. As a class we will work toward fostering cooperation, encouraging positive group relationships, developing students’ self-esteem while improving academic achievement. Each young professional is responsible for his or her own learning AND helping others learn, with the strengths of each person utilized in a way that ensures success for both individuals and the group. Instructor demonstrations, guest speakers, reading, assorted technology, class discussions, study guides, and hands-on cooking lessons are other learning strategies that will be practiced.

**Grading:**Points accumulated throughout the quarter will determine grades.  Assessments, culinary projects and labs, and employability skills will be graded. The final grade will be calculated by quarter. Each quarter in the semester is worth 40% and the final is worth 20%.

**Categories**

Employability Skills/Professionalism

Culinary Labs

Unit Quizzes

Culinary Projects

Bell Work

Final Exam/Project (20%)

**Percentage**

90-100

80-89

70-79

60-69

0-59.5

**Letter Grade**

A

B

C

D

F

**Point Value**

4.0

3.0

2.0

1.0

0

**Make-Up Work**: **It is student’s responsibility to check Google Classroom for make-up work.** You have one day for each day absent to complete missing assignments. When you miss a lab day, it may not be possible to recreate the same experience for you – thus an alternative assignment may be provided.

**Attire:**

* It is required that you wear closed-toe shoes for any lab
* Place books, purses, and other personal items in an area of the classroom not used for food preparation
* Wear appropriate clean clothing on lab days
* Avoid long, loose sleeves and dangling jewelry
* Wear a clean apron or chef coat, and hat (when catering)
* Pull hair back and secure it so that it stays away from your face and shoulders or wear a hat
* Oven mitts, single use gloves, and other PPE will be provided as necessary
* There is no gum allowed in the kitchen lab

**Professional Goals and Expectations:**

* Know and obey classroom/lab procedures
* Be in your seat before the bell rings and begin the bell work
* Respectfully listen to whomever is speaking
* Do your best on every assignment
* Actively participate in every class discussion, lab, and project
* Follow safe food handling protocol
* Follow student code of conduct as outlined in the student handbook
* First 15 minutes of class are for bell work and instructions, so no passes are available
* Cell phones will be placed in the holder at the front of the classroom at the beginning of class
* Use the bathroom between classes as there is only one bathroom pass requiring sign out/sign in
* Classroom door is to remain locked per district policy

**Classroom Management Consequences:**

* 1st occurrence: Verbal warning
* 2nd occurrence: Conference with teacher
* 3rd occurrence: Email and call home
* 4th occurrence: Referral
* Immediate Action - referred directly to Administration
  + Fighting, Vandalism, Overt defiance, Safety issue, or Stopping class from functioning

**Required Supplies: Dedicated folder and notebook or** 3 ring binder, hair ties or hat, take-home containers

**Diversity Statement:**All individuals have a right to an educational environment free from bias, prejudice, and bigotry.  As members of the educational community, students are expected to refrain from participating in acts of harassment that are designed to demean another student’s race, gender, ethnicity, religious preference, disability, or sexual orientation.

**Office Hours:** If you have a concern or need, I am here to help. It is my goal to support students, therefore my door is always open. I have specific office hours set every **Monday and Tuesday** morning or by appointment.

**Instructor: Chef Jennifer Hudson Classroom: Culinary/C216**

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