



Chandler Unified School District

CUL200A Culinary Arts 2

SY 2023-24



Course Overview

Course Description

Culinary Arts 2 builds upon the fundamental techniques learned in Culinary Arts 1 by exploring various cooking techniques and preparation methods for full meals. Cooking experience gained through classroom instruction as well as various catering opportunities. Membership in FCCLA is required. Students need to be aware that the class will use foods that contain allergens. Consult with a teacher for specific information. Industry certification may be offered in this course.

AP/IB/Dual Enrollment

This not an AP, IB, or Dual Enrollment course.

Prerequisite/Fee(s)

\$50

Course Materials

STUDENT TEXT: (Culinary Essentials) – The curriculum consists of technical standards – Apply Sanitation Procedures, Apply Safety Procedures, Apply Basic Nutritional Concepts, Interpret Recipes, Use Small Commercial Equipment and Smallwares, Use Large Commercial Grade Equipment, Interpret Food Preparation Techniques, Prepare Hot Foods, Apply Basic Principles of Garde Manger, Prepare Bakery and Pastry Products, Perform Dining and Beverage Catering Operations In A School-Based Enterprise, and Apply Culinary Mathematics which are taught together with the AZ Workforce Employability Standards. Additional supplemental materials will be used at the teacher's discretion. The text examines the value of quality customer service to the dining experience, the role of food service management, standards, regulations, and laws, why safety and sanitation must be controlled at all times, how to use the equipment found in the professional kitchen, how culinary nutrition will enable you to create successful menus, and the cooking techniques used in quantity food preparation.

REQUIRED SUPPLIES: Culinary Arts Fee of \$50.00 paid to the bookstore by August 18, 2023. ALL students must possess their Maricopa County Food Handler Card by August 18, 2023. Students are responsible for all materials presented in class, including announcements about changes in our schedule (network with classmates). Hamilton Culinary Arts is not responsible for lost or stolen items.

LEARNING TECHNIQUES: The Culinary Arts program utilizes a delivery system made up of four integral parts: formal/technical instruction, experiential learning, supervised occupational experience and the Career and Technical Student Organizations FCCLA and SkillsUSA. In cooperative learning, students will work together in small groups, draw on each other's strengths, 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. This learning technique benefits students by fostering cooperation, encouraging positive group relationships, developing students' self esteem and improving academic achievement. Each student is responsible for his or her own learning AND helping others learn,

Course Attire: Students are responsible for the following

COURSE DESCRIPTION: This course is designed to fill the student with the essential knowledge and skills needed to become a culinary professional. Lab experiences, exposure to restaurant management and operations, and catering are part of the experience.

CULINARY 2 – Some students will assist Culinary Arts 3 students with specific events

CULINARY 3 – Participation in ALL catering events, whether held at different sites, mornings, evenings, or weekends is MANDATORY for all Culinary Arts 3 students, as these functions are graded assignments.

Culinary and Leadership opportunities and experiences are enhanced through a CTSO student

organization with a membership fee. Membership in FCCLA is required. Students need to be aware that class will use foods that contain allergens. Consult with teacher for specific information. Industry certification may be offered in this course. Opportunities for dual credit with Scottsdale Community College will be offered in this course. The Culinary Arts program can lead toward the following certifications: Certified Fundamentals Cook (CFC), Certified Fundamentals Pastry Cook (CFPC), National ProStart Certificate of Achievement (COA), and/or ServSafe® Food Protection Manager.

Course Attire: Students are responsible for the following
You(student) must have chef coat on (provided by school), close toe shoes must be worn during LAB days.(No excuses)

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Adopted Resource(s)

Introduction to Culinary Arts)

**An asterisk will indicate a resource containing sexually explicit materials per legislative definitions. CUSD has determined that all resources listed above are of exceptional educational value.*

Site and Faculty Information

School name and address:

Hamilton High School, 3700 S Arizona Ave, Chandler, AZ 85248

Building principal:

Michael Delatorre
delatorre.michael@cUSD80.com

Teacher:

Chef G. B.A.
gonzalez.luis@cUSD80.com
Office hours: 7:30am and/or 2:30Pm

Course Access

This course is taught in-person at Hamilton High School. Students will have access to the curriculum and instruction in the classroom. Google Classroom is the primary location for students to access material when absent from classes taught in person.

Equipment Usage Agreement:

Students will receive training for the proper use and care of all equipment. I understand that while my student uses school equipment, they are responsible for its care. If school equipment is damaged, lost, stolen, or destroyed under my student's care, I further understand that my student and I will be responsible for the replacement or cost of repair of the damaged equipment.

CTE Program Responsibilities:

Career & Technical Student Organization (CTSO)

Career & Technical Student Organizations (CTSOs) are co-curricular organizations that help enrich applied academics, communications, and teamwork. Students in CTE programs can participate in CTSO leadership activities and competitive events.

This program is aligned with the following CTSO: FCCLA.

Industry Credentials

CTE programs allow each student to earn an industry certification aligned to their CTE program area. This CTE program will offer the following industry credential(s) for all students by program completion:

ServSafe Food Protection Manager

Technical Skills Assessment (TSA)

Technical Skills Assessments (TSA) are an Arizona Department of Education high-stakes state assessment designed for each program area. The TSA is to certify and document student attainment of industry-validated knowledge and skills through online testing. The TSA is taken after the CTE program (year 2 or 3) of each program.

Non-Discrimination Clause/ Aviso de no discriminación

The non-discrimination clause can be accessed using the link or QR code
(www.cusd80.com/Page/983)



Help

Academic Support

- Contact the teacher to schedule an appointment during office hours
- [Ed Tech](http://www.cusd80.com/Page/45109) support for students, parents/guardians, and community link ([cusd80.com/Page/45109](http://www.cusd80.com/Page/45109))

Mental Health Support

- CUSD mental health support [cusd80.com/Domain/10528](http://www.cusd80.com/Domain/10528) or 480-573-8808 (talk or text)
- Suicide & Crisis Lifeline: 9-8-8 hotline
- 24-hour Crisis Line Talk: 602-222-9444, Text: 741-741

Student Conduct, Success, and Responsibilities

Student Handbook

Students must follow the policies and procedures established in the Student Handbook. Copies of the handbook can be found at [cusd80.com/handbooks](http://www.cusd80.com/handbooks). Printed copies will be provided upon request.

Student Responsibilities

COOKING LAB

is the responsibility of all students that are enrolled in class. It is mandatory for all students to maintain the kitchen clean and organized failure to do so cooking time and cooking days and or both will be suspended until all areas that have been found to be unorganized or unclean are addressed, points will be deducted for any station (I.E. group #4 station 5) that is left unattended. It is the students responsibility to come together and maintain the assigned area clean and organized at all times.

Cell Phone Rules:

Cellphones are allowed only when the instructor/teacher finds it appropriate. This could be to take photos of your plated dishes and/or there is a check for understanding quiz through a free learning online site (I.E. www.kahoot.com etc.) Phones will be put away in a cellphone pocket chard that is located in the lecture and one located in the Lab as soon as students walk in.

Late work

MAKE UP POLICY: It is the student's responsibility to find out what was missed during an absence. All work must be made-up and turned in. Students have the same amount of days to make up work as when they were absent. I will be available before school to answer questions and handle any concerns you may have. You may also make an appointment at an alternate time.

HOMEWORK POLICY: In the workplace, when your supervisor or manager requests a report or project be turned in, there are consequences if it is turned in late, not what they had requested, or not acceptable. Our class follows similar policies. - All homework is due at the beginning of class on the due date. NO LATE WORK is accepted for a grade. This includes delivering it to the office to put in my box or emailing it. I will not accept late assignments.

Assessments and Assignments

Students will complete assessments during each unit of study to assess their understanding. Students will complete the CUSD Common Final at the end of the first and second semesters. The Common Final will count for 20% of the student's final semester grade in grades 9-12 and 10% in grades 7-8 (some exceptions may apply at the Junior High level). Common finals will be in ELA, Math, Science, Social Science, and World Language.

Final exams will be given during the CUSD Jr High/High School Early Dismissal days in December and May, as identified on the [District Calendar](#).

If students are requested to participate in a survey, the survey questions will be provided to parents/guardians seven days before student contact.

Grading

Grade Percentage

A	B	C	D	F
90% - 100%	80% - 89%	70% - 79%	60% - 69%	<60%

Quarter grades

GRADING:

Points accumulated throughout the quarter will determine grades. Assessments, homework assignments, culinary projects and labs, and employability skills will be graded.

1st semester grade: 1st qtr 40%, 2nd qtr 40%, 1st Semester Final Exam 20%

2nd semester grade: 3rd qtr 40%, 4th qtr 40%, 2nd Semester Final Exam 20%

Percentage	Letter Grade	Point Value	Points Breakdown (Quarterly):
90-100	A	4.0	Employability Skills (10%)
80-89	B	3.0	Culinary Labs (5 to 10 pts ea.)
70-79	C	2.0	Unit Quizzes (10 to 25 pts ea.)
60-69	D	1.0	Culinary Projects (25 to 50 pts ea.)
0-59.5	F	0	Homework (5 to 10 pts)

Assessments (5 to 25 pts ea.)

District - generated final (20%)

Semester grades

Semester grades are calculated using 40/40/20: Each quarter accounts for 40% of the semester grade and the final exam accounts for the remaining 20%.

Units of study

Units for CUL200A Culinary Arts 2

Sanitation

Safety Procedures

Measurements and conversions

Use of Large commercial equipment

Knife skills and safety

Stock soups and sauces

Cooking methods level 2

Garden Manger level 2

Pastry Level 2

Dlning operations level 2

**An asterisk will indicate a unit of study containing sexually explicit materials per legislative definitions.*



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Building Principal: Michael Delatorre, delatorre.michael@cusd80.com

Teacher: Chef G., gonzalez.luis@cusd80.com

Parents/Guardians should indicate if they "Acknowledge" or have a "Potential Conflict" with their student's participation in the following units by checking the appropriate box for each unit of study listed. Students cannot opt out of a standards-based unit. Marking "Potential Conflict" will prompt the teacher to make contact regarding assignment alternatives.

Unit of study	Acknowledge	Potential Conflict
Sanitation		
Safety Procedures	<input type="checkbox"/>	<input type="checkbox"/>
Measurements and conversions	<input type="checkbox"/>	<input type="checkbox"/>
Use of Large commercial equipment	<input type="checkbox"/>	<input type="checkbox"/>
Knife skills and safety	<input type="checkbox"/>	<input type="checkbox"/>
Stock soups and sauces	<input type="checkbox"/>	<input type="checkbox"/>
Cooking methods level 2	<input type="checkbox"/>	<input type="checkbox"/>
Garden Manger level 2	<input type="checkbox"/>	<input type="checkbox"/>
Pastry Level 2	<input type="checkbox"/>	<input type="checkbox"/>
Dlning operations level 2	<input type="checkbox"/>	<input type="checkbox"/>

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Parent/Guardian

Acknowledgment

By signing and returning this form, the parent/guardian acknowledges they have reviewed the resources and units of the study included in the syllabus.

- ☐ As the parent/guardian, I understand that I may contact the teacher if I have questions about the resources, content, or units of study.
- ☐ As the parent/guardian, I understand I can check my student's grades in Infinite Campus anytime during the school year.

Student name (printed)

Student signature

Parent/Guardian name (printed)

Parent Signature

Date

Please return this page to your student's teacher.