

Culinary Arts I

2020-2021 Course Syllabus and Information

Instructor Mr. Chad Faria

Classroom Building A, Culinary Lab A13

Office Hours -Weekly "Google Meets" on Wednesday & Thursday during class time
-2:30-3:00 pm Monday-Friday

Required Supplies

- **Class Fee \$25.00/ Club Fee \$5.00**
- **Closed toe shoes on lab days- REQUIRED BY THE COUNTY**
- **Food Handler's Certificate- by August 14th**

Welcome:

Welcome to Culinary Arts. In this course, students will have the opportunity to develop a vision for the culinary industry. Students will be exposed to many facets of Culinary Arts. Decision making, problem solving, teamwork, participation, communication and time management will also be components of this class. Activities will include projects, written assignments, oral presentations, team building, as well as cooking labs and demonstrations.

Primary Objectives:

At the completion of this program, students will be able to:

- Determine opportunities, training, and requirements needed for various positions and careers in the food service industry.
- Implement appropriate food handling, hygiene, safety and sanitation procedures used in the restaurant industry and outlined by the health department.
- Demonstrate mastery of cooking techniques and food preparation techniques.
- Implement food presentation, portion control, and garnishing.
- Appraise nutritional principles to create healthy, appealing, and high quality food.
- Demonstrate the qualities of professional customer service and front of the house skills.

Instructional Methods and Evaluation

- Cooking Labs and Food Science Experiments
- Note taking and PowerPoints
- Whole Class Instruction and Active Participation
- Student presentation projects and group work
- Cooking Demonstrations by Instructor, Culinary Students, Professional Chefs
- Guest Speakers

Homework Assignments:

- Cooking projects
- Research projects
- Culinary Articles- Summaries of Current Trends in the Foodservice Industry
- Attend FCCLA/Club events (optional)

Methods of Evaluation:

- Daily Participation
- Lab Performance
- Performance Based Assessment
- Formal Assessments

Department Rules and Procedures:

1. All **CCHS** and **CUSD** rules and policies apply in the Culinary Program.
2. Students must behave appropriately in the kitchen.
3. Cell phones/portable electronic devices are not allowed unless the teacher has granted permission in advance for educational use.
4. Cleaning is an expectation of all students, no exceptions.

Food Handlers Card:

ALL students are required to get a Maricopa Food Handlers certificate by August 14th. Please visit my website for detailed instructions on how to proceed. Any student who does not have their Food Handlers certificate by this date may be dropped from the course.

Dress Code:

CUSD is committed to providing a safe, friendly learning environment for its students. **Students MUST wear appropriate clothing and shoes to each class and follow safety/sanitation guidelines.** There are **NO** exceptions to this policy unless the instructor establishes an alternative dress for specific occasions.

Failure to dress appropriately for labs will result in an alternative assignment worth 10 points. No make-up labs for improper dress.

Late Work Due to Absences:

Students shall be required to initiate contact with the instructor to obtain appropriate Make-up work for any **excused** absences. For pre-planned absences (including field trips), a student must inform the instructor prior to the date of the event. The student may have as many days to make-up work missed as the number of days he/she was absent plus one.

Alternative assignments are given for days missed in the lab. (100% attendance is encouraged to avoid missing valuable instruction and hands-on experiences.)

Grading Scale

Grades will be based on total points earned throughout the quarter. Teamwork, quizzes, tests, presentations, class participation, attendance, assignments and projects all will be given a point value.

- **Participation points are given daily based on being on time, contributing positively to class, and turning in assignments.**
- **Quizzes and tests** will vary based on the number of questions
- **Final grades are calculated by taking 40% of each quarter and 20% of the final.**

Grading:

The following grading system will be used in all classes:

- A: 90-100** Exceeds skill requirements
 - B: 80-89** Meets & often exceeds skill requirements
 - C: 70-79** Meets minimum skill requirements
 - D: 60-69** Below minimum skill requirements
 - F: 0 – 59** Failure
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