



Culinary Arts III

Course Syllabus and Information

Instructor Mrs. Angela Stutz

Classroom Building F, Room F-302

Class Hours	1 st period	7:25-8:21	PREP
	2 nd period	8:26-9:22	CULINARY 2
	3 rd period	9:27-10:23	CULINARY 2
	4 th period	10:28-11:40	CULINARY 3
	5 th period	12:17-1:13	CULINARY 2
	6 th period	1:18- 2:14	CULINARY 1

BLOCK DAYS

Tuesday- Periods 1, 3, 5
Wednesdays- Periods 2, 4, 6

Office Hours Available after school and during conference period
Please call 480-224-3071 or email stutz.angela@cusd80.com to set-up an appointment.

Phone 480-224-3071 (Room F-302)

Class Supplies:

- 1 subject notebook with pockets
- Class Fee of \$40.00 due by ASAP
- Closed toe shoes on lab days- **REQUIRED BY THE COUNTY**

Certifications:

- Food Handler's Certificate- Copy on file with instructor
- ServSafe Certification- Industry Requirement-offered annually

Course Description:

This course is designed to build on the fundamentals of culinary and food service hospitality learned in culinary one and two. Students learn preparation skills, quantity food production, foodservice, use of commercial equipment, and the restaurant industry. Advanced Culinary Arts combines on-the-job experience with technical classroom knowledge and skills. Students are trained in a commercial facility using state-of-the-art, cutting edge equipment and professional culinary tools. Students will learn the employability skills necessary to succeed in the culinary industry.

Primary Objectives:

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

- Prepare a portfolio with resume, cover letter, sample work, certificates, and other artifacts to demonstrate proficiency in culinary arts.
- 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.

Dual Enrollment-

Currently, Perry students can participate in dual enrollment opportunities through Scottsdale Community College. Students can receive both high school and college credit for enrolling in the program. Six credit hours are available for Culinary II Paperwork, information, and open house will provide more information.

HONORS CORD OPPORTUNITIES

DUAL ENROLLMENT--3.5 or better GPA in the program

Job shadowing in catering events for a minimum of 25 hours

Participate in dual enrollment through SCC and receive the Certificate in Culinary Arts

Fundamentals or complete a minimum of 12 hours

OR

C-CAP PARTICIPATION

3.5 or better GPA in the class

Job shadowing in catering events for a minimum of 25 hours

Competition preparation a minimum of 30 hours

Participate in Fuel-Up 360- 20 hours outside of the classroom- writing original recipes, calculating food costs and produce lessons to present in the class

Instructional Methods and Evaluation

Students will be instructed through a variety of modalities including:

- Cooking Labs and Food Science Experiments
- Whole Class Instruction and Active Participation
- Student presentation projects and group work
- Cooking Demonstrations by Instructor, Culinary Students, Professional Chefs
- Catering Events
- Rouxbe: Online Cooking School
- Guest Speakers and Field Trips

Homework Assignments:

- Lab Make-ups
- Research projects
- Culinary Articles- Summaries of Current Trends in the Foodservice Industry
- Required attendance and assistance for catering events or functions (outside of the school day)
- Attend FCCLA/Club events (optional)

Methods of Evaluation:

- Daily Participation
- Lab Performance/Performance Based Assessment
- End of Program Assessment
- Work-Based Learning Performance (catering events obtained outside of class time)
- Formal Assessments

Department Rules and Procedures:

1. All **PHS** and **CUSD** rules and policies are observed in the Culinary Program.
2. Students are only allowed to enter the kitchen, lab or supply rooms when specifically asked by a teacher.
3. It is a school wide policy that there are to be no visitors on campus. In addition, students are not to be here during a class hour for which they are not registered.
4. Cell phones/portable electronic devices are not permitted in the building unless teacher has granted permission in advance for extreme circumstances or educational use.
5. Students may be removed from the culinary program for touching other students' belongings. This includes books, food projects, personal items, etc.
6. Cleaning is a part of cooking and being in this class means you will clean. We are under the watchful eyes of Maricopa County, so the standards are high!
7. Mature behavior is expected at all times:
 - * Use only appropriate language
 - *Treat teachers and peers with respect
 - *Use supplies and equipment **only** with permission
 - *Do not take or eat food without permission

Discipline Policy

Students who do not choose to follow the above rules can expect the following consequences.

- A. Verbal Warning
- B. Teacher & student conference
- C. Phone Call Home
- D. Referral to the office

Dress Code:

Culinary 3 students will be issued a chef's coat at the beginning of the year. **Each student is responsible for caring/laundering their coat, having the coat for labs and wearing their coats for catering events. Shoes and pants are the responsibility of each individual student.**

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 (i.e. rodeo week, special festivities).

No article of clothing shall be worn that distracts from the educational process or is in violation of the PHS dress codes.

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:

A student 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.**

NOTE: Late work for anything other than excused absences will not be accepted.

Mrs. Stutz's Teacher Creed

- As your teacher, I will not allow any student in this classroom to stop me from teaching.
- As your teacher, I will not allow any student in this classroom to stop another student from learning.
- As your teacher, I will only allow student behavior in this classroom that is in your best interest and the best interest of the class.

Grading Scale

Grades are 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 will be given daily based on being on time, contributing positively to class, and turning in assignments. Participation points will be forfeited for inappropriate behavior, not wearing professional attire on guest speaker/field trip days or for not completing the daily assignment.**
- **Quizzes and tests** will vary based on the number of questions
- **Final grades will be calculated by taking 40% of each quarter and 20% of the final.**

****CTSO Component/Employability Skills Grade:**

A major aspect to this course is the development of leadership skills, speaking abilities, teamwork and other various skills that will play a major role in every individual's career choice. Additionally, all Career and Technical Education classes are required to have a CTSO, or Career and Technical Student Organization. This means that you are part of the PHS Culinary Club/ FCCLA Chapter. You must attend or participate in events throughout each semester in order to receive points. Each time you participate in one of the activities/events, you must record what you did, the date, hours of participation (if applicable), and have Ms. Stutz sign off and give you the points. You are responsible for keeping the log in your folder, so make sure you don't lose it! (See attached sheet for possible activities/events)

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

Bon Appetite!

Last Name _____ First Name _____

Class Period _____

Remove this page and return to Mrs. Stutz

Student Acknowledgment:

I have read and understand the syllabus for Mrs. Stutz's Culinary Arts class and understand what is expected of me and what the consequences are if I choose not to follow expectations. If I have a problem in class of any kind I will arrange with Mrs. Stutz to meet with her and work out the problem so I can be successful in this class.

Student Signature


Date

Parent Acknowledgement:

I have read the syllabus for Mrs. Stutz's Culinary Arts class and understand what is expected of my son/daughter and what the consequences are if they choose not to follow the expectations.

Parent Signature

Date


During the year, we will be showing two movies and several education videos as references. The first movie is The Founder, rated PG-13. It documents the creation of a billion dollar food operation, McDonald's. The second movie is Pressure Cooker, rated G. It is a documentary about the CCAP competition experience. The supplemental items include, but are not limited to Food Inc., Food TV network programs, and Delicious Science.

Please check one:

_____ Yes, I give permission for my son/daughter to view the above movies and videos.

_____ No, I do not give permission for my son/daughter to view the above movies and videos. They will have an alternative assignment.

Parent Signature

Date

PLEASE FILL-OUT THE OTHER SIDE WITH YOUR CONTACT INFORMATION!!!

Last Name:

Student Information Form

Name _____ Grade _____

Address _____ City _____ Zip _____

Your cell # _____ Your email address _____ @ _____

Parent/Guardian Name (mom) _____

Home Phone# _____ Cell # _____

Parent/Guardian Name(dad) _____

Home Phone# _____ Cell# _____

Class Schedule:

	CLASS	TEACHER	ROOM#
Period 0	_____	_____	_____
Period 1	_____	_____	_____
Period 2	_____	_____	_____
Period 3	_____	_____	_____
Period 4	_____	_____	_____
Period 5	_____	_____	_____
Period 6	_____	_____	_____

Food Allergies/Restrictions: _____

Culinary Career -Goals _____

After School Activities _____
