



Culinary Arts I

Course Syllabus and Information

Instructor Mrs. Yvette Albornoz

Classroom F304

Class Hours Block Schedule

Period 1	7:25 - 9:17	Period 2	7:25 - 9:17
Period 3	9:22 - 11:43	Period 4	9:22 - 11:43
Period 5	12:23 - 2:14	Period 6	Prep

Office Hours 2:14 - 3:00 To contact me my email is: albornoz.yvette@cusd80.com.
Please allow 24 hours for a response.

Required Supplies

- \$30.00 class fee (when we return to campus)
- Computer, camera
- Kitchen utensils, equipment, and basic food supplies
- Closed toe shoes on lab days- **REQUIRED BY THE COUNTY**
- Food Handler's Certificate **required**. Pay no more than \$10.00 *****More info to follow

Welcome:

Welcome to Culinary Arts 1. 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 cooking techniques and food preparation techniques.
- Implement food presentation, portion control, and garnishing.
- Appraise nutritional principles to create healthy, appealing, and high quality food.

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 1. Information will be provided upon request.

Online Learning:

Students will be expected to participate in online learning including:

- turning in assignments when due in Google Classroom
- Participate in video discussions
- Communicate with the instructor

Instructional Methods and Evaluation:

Students will be instructed through a variety of modalities including:

- Cooking Labs
- Whole Class Instruction and Active Participation
- Student presentation projects and group work
- Cooking Demonstrations by Instructors, Culinary Students, Professional Chefs
- Rouxbe: Online Cooking School
- 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
- End of Program Assessment
- Formal Assessments

Department Rules and Procedures:

1. All PHS and CUSD rules and policies are observed in the Culinary Program.
2. Mature behavior is expected at all times. It is assumed that students understand what mature behavior is.

In an effort to make sure that it is clear, the following is a description of a few of the behaviors we require of students:

- *Use only appropriate language and pictures
- *Treat teachers and peers with respect

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: (This mainly pertains to in class rules when school begins in person)

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.

Attire is not only a reflection of the individual student, but also of the general learning environment. Therefore, students are required to wear appropriate, comfortable, and safe clothing that is neat, clean and in good taste. No article of clothing shall be worn that distracts from the educational process or is in violation of the PHS dress codes.

***Students are required to wear slip-proof, closed-toed shoes, and hair restraint EVERYDAY for lab class. If students are not dressed accordingly on lab days they will not be able to participate in the lab, will get an alternate writing assignment worth no more than 10pts out of 50pts. No make-up labs for improper dress code.**

Labs:

Students will be expected to participate in labs in order to apply the knowledge they are learning in the classroom. Students will also be expected to keep a clean and sanitary environment in order to perform the labs. This includes washing dishes, sanitizing, sweeping, mopping, wiping down all flat surfaces, and whatever else is asked by the teacher. Please note that our labs will contain ingredients that are known food allergens: peanuts, milk, eggs, wheat, tree nuts, etc.

Late Work Due to Absences: (This mainly pertains to in class rules when school begins in person)

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.

Work missed by the student due to suspension may be made up for credit at the teacher's discretion. Alternative assignments are given for days missed in the lab. (100% attendance is encouraged to avoid missing valuable instruction and hands-on experiences.)

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

Grading Scale:

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

- Points will be given based on, 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.

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 Appetit!