



# Culinary Arts I

## Course Syllabus and Information

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**Instructor** Mrs. Yvette Albornoz

**Classroom** F304

**Class Hours**

**Period 1** 7:25 – 8:21  
**Period 2** 8:26 – 9:22  
**Period 3** 9:27 – 10:23  
**Period 4** 10:28 – 11:40  
**Period 5** 12:17 – 1:13  
**Period 6** 1:18 – 2:14

**BLOCK DAYS**

**Tuesday-  
Wednesdays-**

**Periods 1, 3, 5  
Periods 2, 4, 6**

**Office Hours** Available by appointment after school and during conference period. Please call 480-224-3073 or email [albornoz.yvette@cusd80.com](mailto:albornoz.yvette@cusd80.com) to set-up an appointment. Email is best.

**Phone** 480-224-3073

**Required Supplies**

- **One 1 subject notebook with pockets and a folder.**
- **Class Fee of \$30.00 due now.**
- **Closed toe shoes on lab days- REQUIRED BY THE COUNTY**
- **Food Handler's Certificate due August 10. Pay no more than \$10.00 \*\*\*\*\*More info to follow**

**Class Notebook:**

**You are required to maintain a notebook for this course. Your notebook will serve as a great resource for staying organized and preparing for projects/tests. It will also be a great way to show what you know and what skills you have when looking for a job!!**

**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, possible catering events, 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.**

### **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 I Paperwork, information, and open house will provide more information.**

### **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**
- **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. 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. 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**

**\*Treat teachers and peers with respect**

**\*Use supplies and equipment *only* with 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:**

**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:**

**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!**

Last Name \_\_\_\_\_ First Name \_\_\_\_\_

Class Period \_\_\_\_\_

**Return this page to Mrs. Albornoz**

**Student Acknowledgment:**

**I have read and understand the syllabus for Mrs. Albornoz'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. Albornoz 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. Albornoz'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

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

**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# \_\_\_\_\_

❖ Please identify any allergies, health concerns, or behavior issues I should be aware of:

**Food Allergies/Restrictions:**

\_\_\_\_\_  
\_\_\_\_\_

**Health Concerns:**

\_\_\_\_\_  
\_\_\_\_\_

**Behavior Issues:**

\_\_\_\_\_  
\_\_\_\_\_

**Culinary Career/Goals:** \_\_\_\_\_

\_\_\_\_\_

**After School Activities:**

\_\_\_\_\_  
\_\_\_\_\_