

Culinary Arts and Sciences I (8275) – Course Syllabus

ARLINGTON CAREER CENTER

2019-2020



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Course Description:

The Culinary Arts I curriculum provides students with the foundations for a comprehensive knowledge of the food service industry and with opportunities to build technical skills.

Students examine and practice basic rules and procedures related to kitchen and food safety, kitchen sanitation procedures, and emergency measures. Students explore the

purchasing and receiving of goods and study fundamental nutritional principles and guidelines. As they explore food-preparation techniques, students practice applying these techniques to the preparation and serving of basic food products. The curriculum places a strong emphasis on science and mathematics knowledge and skills. **Textbook:** Culinary Essentials

General Content Outline

Timeline	TOPIC
All Year/ Ongoing	<ul style="list-style-type: none">● Culinary Arts Careers and Professionalism● Laboratory Safety● Workplace Readiness● Student Organizations
1 st Quarter	<ul style="list-style-type: none">● History of Culinary Arts● ServSafe - Kitchen Safety & Sanitation<ul style="list-style-type: none">○ Preventing Slip, Falls, Burns, Chemical & Biological Contamination Exposure, Electric Shock○ Foodborne illness○ Flow of Food● Commercial Kitchen<ul style="list-style-type: none">○ Large & Small Equipment● Culinary Math & Controlling Food Cost<ul style="list-style-type: none">○ Recipes○ Food Cost○ Conversions
2 nd Quarter	<ul style="list-style-type: none">● Dining Room Service<ul style="list-style-type: none">○ Front-Of-the-house○ Customer Services○ Off the Pike● Food Preparation Techniques<ul style="list-style-type: none">○ Knife Skills○ Fruits, Vegetables, & Starches○ Stocks, Soups, & Sauces○ Meat, Poultry, Fish, & Seafood○ Breakfast Foods○ Dairy Products and Alternatives
3 rd Quarter	<ul style="list-style-type: none">● Baking Fundamentals<ul style="list-style-type: none">○ Baking Ingredients○ Baking Equipment○ Quick Breads○ Yeast Dough○ Specialty Desserts

	<ul style="list-style-type: none"> ● Garde Manger <ul style="list-style-type: none"> ○ Salad ○ Sandwich ○ Appetizer
4 th Quarter	<ul style="list-style-type: none"> ● Nutrition <ul style="list-style-type: none"> ○ Nutrients & Dietary guidelines ○ Menu Planning ○ Speciality Diets ● NOCTI Theory & Practical Exam Review

Required Class Material:

- Notebook/Section Culinary Only
- Pen/ Pencil
- Culinary Uniform: All uniform items are provided excluding the Shoes. The Students responsibility is to maintain a clean and properly worn uniform EVERY DAY.
 - White Clean Chef Jacket
 - Black & White Checkered Pants
 - Chef
 - Hat
 - White Neckerchief
 - Black Apron (During Labs Only)
 - Solid Black Non-Skid Shoes: All students are responsible for purchasing their Uniform Shoes. Required Shoes are Solid black, slip resistant work shoes (No Open Backs, Sling Back or Clogs with Holes). Shoes are available at your local Walmart for \$24.95 and up.

Culinary Uniform Policy:

Students are required to wear their Industry Standard Culinary Uniform Daily. Students will receive a weekly Homework Grade of 50 points for simply wearing their FULL uniform daily. Each student will lose 10 points off their weekly grade for each day they are not dressed in the FULL Culinary Uniform. Three or more days of non-compliance to the uniform policy will result in Parental/ Guardian Contact.

Grading Factors:

Factors	Brief Description	Grade Percentage Per Quarter
Class Work	Class work includes all work completed in the classroom setting. This may include but is not limited to: <ul style="list-style-type: none"> ● Notebooks, warm-ups, worksheets, and any written media presentation or oral exercise based on daily objectives completed by an individual or group of students. 	40%
Homework	General Culinary activities that may be initiated in class and completed outside of the classroom. This may include readings and written assignments. Also includes the weekly Uniform Grade.	15%
Assessment	This includes any hands on activities and projects that correlates to curriculum frameworks: <ul style="list-style-type: none"> ● Culinary Labs, portfolios; and projects ● Assessments include the traditional (quizzes and exams) and alternative methods (presentations and observations, work based learning experiences) of assessing student learning. 	45%

Grading Scale:

Letter Grade	Percentages	Quality Points	AP, IB, Dual Enrollment Quality Points
A	90 – 100	4.0	5.0
B+	87 – 89	3.5	4.5
B	80 – 86	3.0	4.0
C+	77 – 79	2.5	3.5
C	70 – 76	2.0	3.0
D+	67 – 79	2.5	3.5
D	60 – 66	1.0	2.0
E	0 – 59	0.0	0.0

Grade Rounding to Determine Final Course Quality Points:

3.75 to 4.0	A
3.25 to <3.75	B+
2.75 to <3.25	B
2.25 to <2.75	C+
1.75 to <2.25	C
1.25 to <1.75	D+
0.75 to <1.25	D
<0.75	E

*****Students grades reflect student achievement and not student behavior*****

- Quarterly grades will round up when the percentage is .5 or higher
- In addition to achievement, work habits (Use of Class Time, Responsibility, Homework, Cooperation, Respect, Effort) will be noted on the report card. They will be evaluated using the following scale: Surpasses Expectations(!), Meets Expectations(#), Approaching Expectations(^), and Needs Improvement(N).
- The final grade is required to be calculated using the quality points and not percentages, letter grades, number or point systems.
- Final Exam Grades will be calculated in the fourth quarter grade

Culinary Arts Classroom Policies & Procedures

- ✓ Be on-time and prepared to learn. (Pencils/Pen, Notebook, Culinary Uniform, & Positive Attitude)
- ✓ Make-up work for excused absences must be requested and/or download from Canvas within 2 days of the student's return to class. All work must be completed and submitted for grading with 5 days.
- ✓ Absolutely no outside food, drinks, or candy are permitted in the Culinary Lab, to ensure a sanitary foodservice environment.
- ✓ Personal Electronic Devices should be tucked away unless requested to use for Instructional Purposes Only.
- ✓ Students must adhere to Culinary Lab Safety and Sanitation Procedures at ALL TIMES.
- ✓ Be respectful of every person, all property, and expressed ideas in this classroom.

Non-Compliant Consequences

- 1st Time: Verbal reminder of the Policies, Procedures, and Consequences
2nd Time: Parental Contact (Email or Phone Call)
3rd Time: Student/ Parent/ Teacher Conference

4th Time: After School Detention w/ Chef Randolph

5th Time: Referral to Assistant Principal

STUDENTS: I have read this document which includes the Course Content Timeline, Grading Factors, and Course Policies and Procedures. I understand this document and will comply with all requirements

Student Signature: _____ Date: _____

PARENTS: My Child has discussed this document with me. I understand it and will support the requirements as outlined.

Parent Signature: _____ Date: _____

Parent Email Address (Print): _____