**Culinary Arts 2**

**Course Syllabus and Information**

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**Instructor** **Mr. Chad Faria**

**Classroom** Building A, Culinary Lab A13

**Office Hours**  Available before school and during conference period

Please email **faria.chad@cusd80.com** to set-up an appointment.

**Required Supplies**

 • **Folder for handouts**

* **Class Fee $50.00**

• **Closed toe shoes on lab days- REQUIRED BY THE COUNTY**

**Welcome:**

Culinary Arts II builds upon the fundamental techniques learned in Culinary Arts I with exploration of various cooking techniques and preparation methods for full meals. Cooking experience gained through classroom instruction as well as various catering opportunities.

**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

**Technology:**

With the 1:1 technology initiative, it is the responsibility of the student to bring their fully charged laptop to school every day. Technology is a tool no different than a pencil. Like all school supplies, students are expected to have the supplies needed to learn.

**Rules and Procedures:**

1. All **CCHS** and **CUSD** rules and policies apply in the Culinary Program.

2. Students must behave appropriately in the kitchen and classroom.

3. **No Cell phones**/portable electronic devices unless teacher has granted permission in advance for educational use.

4. Other than what is prepared in class, **there is no food or drink allowed in the classroom except water**.

**Discipline Protocol:**

It is the expectation that students hold themselves to high standards. The teacher will address students who are not meeting these expectations.

* a warning
* a warning with a phone call
* a Parent-teacher conference
* a referral.

Our goal is to work with families to ensure that all students have a safe and focused learning environment.

**Tardy Protocol:**

Students are expected to be in their seats when the bell rings and ready to learn. If a student is tardy to class teachers will follow this progress to rectify students being late to class.

* a warning on their first and second offense.
* the teacher will email / call home.
* Notify Attendance Interventionist and email / call home.
* On the fifth offense, the teacher will refer the student to our Attendance Interventionist, who can work with families and assign Saturday school if necessary.

The teacher has the option to provide their own lunch detention at their discretion instead of writing a conduct referral.

**Food Handlers Card:**

**ALL students** are required to get a Maricopa Food Handlers certificate by August 8th. Please visit the google classroom page 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.

**Lab Day Dress Code**

Please see the attached Lab Contract.

**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. The student may have as many days to make-up work missed as the number of days, he/she was absent. For pre-planned absences (including field trips), a student must inform the instructor prior to the date of the event.

**Alternative assignments are given for days missed in the lab**.

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 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.

**Finals are not given early. Absent students will receive a zero until they can take the final.**

**Grading: Tutoring:**

**A: 90-100** Exceeds skill requirements

**B: 80-89** Meets & often exceeds requirements

**C: 70-79** Meets minimum skill requirements

**D: 60-69** Below minimum skill requirements

**F: 0 – 59** Failure

Monday 7:00-7:30 am

Wednesday 7:00-7:30 am

Friday 7:00-7:30 am