



Chandler Unified School District

CUL200A Culinary Arts 2
SY 2023-24



Course Overview

Course Description

Culinary Arts 2 builds upon the fundamental techniques learned in Culinary Arts 1 by exploring various cooking techniques and preparation methods for full meals. Cooking experience gained through classroom instruction as well as various catering opportunities. Membership in FCCLA is required. Students need to be aware that the class will use foods that contain allergens. Consult with a teacher for specific information. Industry certification may be offered in this course.

AP/IB/Dual Enrollment

This is a Dual Enrollment course.

Prerequisite/Fee(s)

\$50

Course Materials

Course Materials: Students are responsible for bringing the following supplies

*Culinary Arts Fee of \$40.00 (Cul 1)/ \$50.00 (Cul2/3) paid to the bookstore or online

*Food Handler Certificate (per the course catalog, this is a pre-requisite for the class to meet Maricopa County Health Code, cost will vary depending on which agency you use

\$10) Use: Statefoodsafety.com, Servsafe.com, Efoodhandlers.com or Efoodcard.com

* Pen/Pencil/binder or folder for classwork

* 3 subject spiral notebook

Course Attire: Students are responsible for the following

*Closed toed shoes on lab days - no exceptions per health code. Failure to be dressed appropriately will result in a loss lab privileges and automatic half credit for that lab.

*Hair longer than shoulder length properly restrained

*CELL PHONES and GUM are NEVER permitted during labs due to high germ content, in accordance with the State Health Department and will result in an automatic HALF CREDIT for that lab.

Adopted Resource(s)

Textbook- Culinary Essentials

**An asterisk will indicate a resource containing sexually explicit materials per legislative definitions. CUSD has determined that all resources listed above are of exceptional educational value.*

Site and Faculty Information

School name and address:

Perry High School, 1919 E Queen Creek Rd, Gilbert, AZ 85297

Building principal:

Heather Patterson

patterson.heather@cusd80.com

Teacher:

Angela Stutz BA Family and Consumer Sciences

stutz.angela@cusd80.com

Office hours: 2:15 pm - 3:15 pm daily

Course Access

This course is taught in-person at Perry High School. Students will have access to the curriculum and instruction in the classroom. Google Classroom is the primary location for students to access material when absent from classes taught in person.

Equipment Usage Agreement:

Students will receive training for the proper use and care of all equipment. I understand that while my student uses school equipment, they are responsible for its care. If school equipment is damaged, lost, stolen, or destroyed under my student's care, I further understand that my student and I will be responsible for the replacement or cost of repair of the damaged equipment.

CTE Program Responsibilities:

Career & Technical Student Organization (CTSO)

Career & Technical Student Organizations (CTSOs) are co-curricular organizations that help enrich applied academics, communications, and teamwork. Students in CTE programs can participate in CTSO leadership activities and competitive events.

This program is aligned with the following CTSO: FCCLA.

Industry Credentials

CTE programs allow each student to earn an industry certification aligned to their CTE program area. This CTE program will offer the following industry credential(s) for all students by program completion:

ServSafe Food Protection Manager

Technical Skills Assessment (TSA)

Technical Skills Assessments (TSA) are an Arizona Department of Education high-stakes state assessment designed for each program area. The TSA is to certify and document student attainment of industry-validated knowledge and skills through online testing. The TSA is taken after the CTE program (year 2 or 3) of each program.

Non-Discrimination Clause/ Aviso de no discriminaci3n

The non-discrimination clause can be accessed using the link or QR code (www.cusd80.com/Page/983)



Help

Academic Support

- Contact the teacher to schedule an appointment during office hours
- [Ed Tech](#) support for students, parents/guardians, and community link (cusd80.com/Page/45109)

Mental Health Support

- CUSD mental health support cusd80.com/Domain/10528 or 480-573-8808 (talk or text)
- Suicide & Crisis Lifeline: 9-8-8 hotline
- 24-hour Crisis Line Talk: 602-222-9444, Text: 741-741

Student Conduct, Success, and Responsibilities

Student Handbook

Students must follow the policies and procedures established in the Student Handbook. Copies of the handbook can be found at cusd80.com/handbooks. Printed copies will be provided upon request.

Student Responsibilities

CELL PHONES

Cell phone usage during class is a safety concern, and unprofessional use of time. They may be used in designated activities but are otherwise expected to be on silent/off and stored off of

tables.

*****ADDITIONAL NOTICE: CELL PHONES and GUM are NEVER permitted during labs due to high germ content, in accordance with the State Health Department and will result in an automatic HALF CREDIT for that cooking lab.*****

Management Plan

1st infraction - Verbal warning

2nd infraction - Teacher/student conference after class, and loss of employability points

3rd infraction - Loss of employability points, and parent/guardian contact

4th infraction - Loss of employability points, parent/guardian contact and a written referral

**Severe Clause = Severe behavioral concerns may result in immediate removal from class, and subject to administrative discipline.

CLASS ATTENDANCE/TARDINESS

Regular attendance is vital to your success in class. Perry High School attendance and tardiness policies will be enforced.

On time = in your seat with work out ready to start class

Tardy = in room, but not in your seat ready to go.

Absent = More than 10 minutes late or a no show.

**COOKING LAB TARDIES: TARDIES on lab days will count against your lab score under professionalism and employability skills. Tardies on a lab period will automatically result in a 5 point deduction from your total lab score.

Late work

MAKE UP POLICY

It is the student's responsibility to find out what was missed during an absence by checking my GOOGLE CLASSROOM. For each excused absence, students will get 24 hours to turn in make-up classwork and up to 2 weeks for missed cooking labs. Any assignments turned in beyond this will receive a maximum of half credit.

HOMEWORK POLICY

All homework is due at the beginning of class. Late assignments turned in within 1 week of the due date will receive 50% credit. (2 weeks for culinary labs).

Assessments and Assignments

Students will complete assessments during each unit of study to assess their understanding. Students will complete the CUSD Common Final at the end of the first and second semesters. The Common Final will count for 20% of the student's final semester grade in grades 9-12 and 10% in grades 7-8 (some exceptions may apply at the Junior High level). Common finals will be in ELA, Math, Science, Social Science, and World Language.

Final exams will be given during the CUSD Jr High/High School Early Dismissal days in December and May, as identified on the [District Calendar](#).

If students are requested to participate in a survey, the survey questions will be provided to parents/guardians seven days before student contact.

Grading

Grade Percentage

A	B	C	D	F
90% - 100%	80% - 89%	70% - 79%	60% - 69%	<60%

Quarter grades

Quarter grades are broken into the following categories and percentages:

Assessments 20%

Classwork/homework 40%

Culinary cooking labs 40%

Semester grades

The following formula is used to calculate semester grades

- 40/40/20: Each quarter accounts for 40% of the semester grade and the final exam accounts for the remaining 20%.

Semester grades

Semester grades are calculated using 40/40/20: Each quarter accounts for 40% of the semester grade and the final exam accounts for the remaining 20%.

Units of study

Units for CUL200A Culinary Arts 2

Safety and Sanitation

Team Building

Lab Procedures and Policies

Quick Breads and Yeast Breads

Prepare Bakery and Pastry Products

Knife Cuts and Techniques

Culinary Math and Food Costing

**An asterisk will indicate a unit of study containing sexually explicit materials per legislative definitions.*



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Site: Perry High School

Building Principal: Heather Patterson, patterson.heather@cusd80.com

Teacher: Angela Stutz, stutz.angela@cusd80.com

Parents/Guardians should indicate if they "Acknowledge" or have a "Potential Conflict" with their student's participation in the following units by checking the appropriate box for each unit of study listed. Students cannot opt out of a standards-based unit. Marking "Potential Conflict" will prompt the teacher to make contact regarding assignment alternatives.

Unit of study	Acknowledge	Potential Conflict
Safety and Sanitation		
Team Building	<input type="checkbox"/>	<input type="checkbox"/>
Lab Procedures and Policies	<input type="checkbox"/>	<input type="checkbox"/>
Quick Breads and Yeast Breads	<input type="checkbox"/>	<input type="checkbox"/>
Prepare Bakery and Pastry Products	<input type="checkbox"/>	<input type="checkbox"/>
Knife Cuts and Techniques	<input type="checkbox"/>	<input type="checkbox"/>
Culinary Math and Food Costing	<input type="checkbox"/>	<input type="checkbox"/>

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Parent/Guardian

Acknowledgment

By signing and returning this form, the parent/guardian acknowledges they have reviewed the resources and units of the study included in the syllabus.

- As the parent/guardian, I understand that I may contact the teacher if I have questions about the resources, content, or units of study.
- As the parent/guardian, I understand I can check my student's grades in Infinite Campus anytime during the school year.

Student name (printed)

Student signature

Parent/Guardian name (printed)

Parent Signature

Date

Please return this page to your student's teacher.