



Chandler Unified School District

CUL100A Culinary Arts 1
SY 2023-24



Course Overview

Course Description

Culinary Arts 1 is designed to introduce students to the theory and practice of the fundamentals of cooking. Emphasis is on safety, sanitation, terminology, measurements, nutrition, and knife skills. Class may be enhanced through labs, guest speakers, and leadership opportunities through the club FCCLA (Family, Career, Community Leaders of America). Students need to be aware that the class will use foods that contain allergens. Consult with the teacher for specific information.

AP/IB/Dual Enrollment

This is a Dual Enrollment course.

Prerequisite/Fee(s)

\$40

Course Materials

Food Handler's Certificate - Pay no more than \$10.00 online- Required by Maricopa County and due 8/11/23 or cannot cook after 8/11/23- detailed instructions will be given in class on how to get one

\$40.00 Class Fee due ASAP (pay at the bookstore or online) or cannot cook after 8/11/23

Single Subject Notebook due by 7/24

Course Attire: Students are responsible for the following

Closed toe shoes on lab days - Required for safety and Maricopa County

Hair tie for hair longer than shoulders on lab days - Required for safety and Maricopa County

Adopted Resource(s)

Introduction to Culinary Arts

**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:

Mrs. Yvette Albornoz BS Family and Consumer Science

albornoz.yvette@cusd80.com

Office hours: 2:14 - 3:00

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:

Maricopa County Food Handler's Certificate

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 discriminación

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

*Students are required to wear slip-proof, closed-toe shoes, and hair restraint 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.

Late work

A student shall be required to initiate contact with the instructor and go into Google Classroom 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.)

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

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 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.

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 CUL100A Culinary Arts 1

Food Safety

Lab Procedures and Practices

Career Exploration

Tools and Equipment

Knife Cuts and Skills

Conversions and Measurements

Vegetables

Fruits

Dry Heat Cooking Methods

Moist Heat Cooking Methods

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



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

Teacher: Mrs. Yvette Albornoz, albornoz.yvette@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
Food Safety		
Lab Procedures and Practices	<input type="checkbox"/>	<input type="checkbox"/>
Career Exploration	<input type="checkbox"/>	<input type="checkbox"/>
Tools and Equipment	<input type="checkbox"/>	<input type="checkbox"/>
Knife Cuts and Skills	<input type="checkbox"/>	<input type="checkbox"/>
Conversions and Measurements	<input type="checkbox"/>	<input type="checkbox"/>
Vegetables	<input type="checkbox"/>	<input type="checkbox"/>
Fruits	<input type="checkbox"/>	<input type="checkbox"/>
Dry Heat Cooking Methods	<input type="checkbox"/>	<input type="checkbox"/>
Moist Heat Cooking Methods	<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.