



Intro to Culinary Arts

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Conference Period: 5th Period: 12:45 pm – 1:35 pm

Tutoring Opportunities: Tuesday & Thursday: 8:30 am-9:00 am

Class Materials:

- 1 in. Binder
- 1 Pack of Dividers
- 1 Pack of Page Protectors
- Notebook Paper
- Pens/Pencils/Highlighters
- Closed-Toe Shoes (to be worn in the kitchen lab)
- 1 Box of Kleenex

Access to Canvas and Office365 tools is available to students through our [Single Sign-on Portal \(SSO\)](#). Students receive their SSO login during enrollment.

Course Description:

This course will allow students to gain introductory knowledge in the food industry focusing on planning, organizing, staffing, directing, and controlling the management of a variety of food service operations. Other areas of focus will be on teamwork and career opportunities.

Course Goals:

Students who complete this course successfully will be able to:

- Apply industry standards regarding safety and sanitation, to personal cooking practices.
- Confidently use a variety of cooking tools and small kitchen equipment.
- Prepare a selection of meals using a variety of cooking methods to be self-sufficient in the kitchen.
- Create a professional portfolio to prepare for the workforce in the culinary sector of the hospitality industry.

Student Evaluation:

The grading system for this course is as follows:

- Grade averaged 60% Major 40% Minor
- Major grades – tests (including District Common Assessments, six weeks assessments, projects, final essays, research papers, presentations); minimum three per six weeks
- Minor grades – quizzes, daily assignments, journals; minimum four per six weeks
- Semester exams will count 1/7 of the semester grade
- A letter system (S, N, U) is used to report a student's conduct based on proper/responsive conduct and citizenship
- Per Board Policy EIA (LOCAL), "The District shall permit a student who meets the criteria detailed in the grading guidelines a reasonable opportunity to redo an assignment or retake a test for which the student received a **failing** grade. This policy applies only to initial identified major grades and does not apply to

daily assignments, quizzes, six-week test, and semester final examinations. Upon reteach and retest, the new test, project, etc. recorded will be a high score of 70%.

- Official grades will be in Skyward only and can be accessed by student and parent through Family Access.

Assignments, exams, expectations outside of the classroom:

To prepare for the academic expectations of the course, students are encouraged to attend class with a positive attitude and a willingness to learn every day. Students are expected to use time management skills to complete assignments, group projects, lab assessments, and major tests/exams. Minor assignments that are incomplete should be completed at home or during tutoring times.

Attendance/Tardy Policy/Make-Up Work:

ABSENCES/ATTENDANCE Regular school attendance is essential for a student to make the most of his or her education—to benefit from teacher-led and school activities, to build each day’s learning on the previous day’s, and to grow as an individual. Absences from class may result in serious disruption of a student’s mastery of the instructional materials; therefore, the student and parent should make every effort to avoid unnecessary absences. Two state laws—one dealing with the required presence of school aged children in school, e.g., compulsory attendance, the other with how a student’s attendance affects the award of a student’s final grade or course credit—are of special interest to students and parents.

TARDY POLICY: Because tardiness disrupts the classroom and negatively affects the learning environment, students should arrive punctually to each of their classes. Students are allowed an adequate passing period to travel from one class to the next. Excessive unexcused tardies will be addressed by campus administration.

MAKE-UP WORK POLICY/ LATE WORK POLICY: It is the student’s responsibility to obtain make up work from the teacher when they return to school. They may use the # of days missed, + 1 additional day to turn work back in with no penalty. Per the EMSISD grading policy, if work is turned in 1 school day late, the maximum score the assignment is 85%, 2 school days late, the maximum score for the assignment is 70%, 3 school days late, the maximum score for the assignment is 60%. No late work will be accepted after 3 school business days and a zero will be recorded in the grade book.

Classroom Expectations:

- This will be a collaborative learning environment: Active participation is required.
- Conduct and behavior will be mutually courteous, respectful, and kind.
- Class assignments will be completed and submitted in a timely manner.
- Personal Electronic Devices and accessories should be put away in their backpacks when students enter the classroom, unless otherwise noted by the teacher for class use. These items are NEVER permitted to be used in the kitchen lab area.

Preliminary Schedule of Topics, Readings, and Assignments

Unit 1: Welcome & Introduction

Unit 2: Food Safety & Kitchen Sanitation

Unit 3: Food Service Equipment

Unit 4: Using Standardized Recipes

Unit 5: Knives Safety & Handling

Unit 6: The Food Service Industry

Unit 7: Dining Etiquette

Unit 8: Professional Employability Skills

Unit 9: Professional Portfolio

Unit 10: Carbohydrates – Doughs

Unit 11: Produce – Fruits & Vegetables

Unit 12: Protein – Eggs, Poultry, Beef

Unit 13: Restaurant Wars

Unit 14: Cupcake Wars

Unit 15: Career Investigations

Academic Integrity:

Academic integrity values the work of individuals regardless if it is another student's work, a researcher, or author. The pursuit of learning requires each student to be responsible for his or her academic work. Academic dishonesty is not tolerated in our schools. Academic dishonesty includes cheating, copying the work of another student, plagiarism, and unauthorized communication between students during an examination. The determination that a student has engaged in academic dishonesty shall be based on the judgment of the classroom teacher or other supervising professional employee and considers written materials, observation, or information from students. Students found to have engaged in academic dishonesty shall be subject to disciplinary and/or academic penalties. The teacher and campus administrator shall jointly determine such action.