



## Culinary Arts

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Remind: *Remind 101*: To receive blast messages and updates to your phone, sign up as follows:

Culinary Arts            Text @g4ghke            to 81010

**Conference Period: 10:55-11:45 am**

**Tutoring Opportunities: Available upon request after 4:30 pm**

### Class Materials:

- Chef hat, chef coat, and black pants and black (can be ordered at <https://orderentry.chefworks.com/hollenstein/indexv2.php> or if you would like to go to a local vendor for convenience, Level 1 scrubs on 7430 N Beach Suite #300, Fort Worth, 76137)
- Leather-like, closed-heel & toe slip resistant shoes (can be purchase at shoe stores or department store)
- Thermometer, black sharpie & pen (student will pay instructors)
- Canvas
- Teams
- Please see Material attachment for clothing and equipment needed for class.

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:

Grade Placement: 10-12

Prerequisite: Introduction to Culinary Arts; uniform and fee required. *If taking course as dual credit, student must meet TCC requirements.*

Credit: 2

Site: HCTC

Culinary Arts begins with the fundamentals and principles of the art of cooking and the science of baking. This includes hospitality management, production skills and an introduction to the history of culinary. Culinary Arts class teaches students basic techniques of the professional kitchen and “from scratch” cooking. Students will pursue a Texas and National safety and sanitation certification, a requirement to work in any professional kitchen. A foundation of work ethic, professionalism, and teamwork is a focus for the continuation of the program.

### Course Goals:

Students who complete this course successfully will be able to:

- Use cooking methods, knife skills, and cleaning & sanitation practices to prepare fresh, delicious, and creative meals for customers and restaurants
- Craft an excellent resume objective to be career-ready for entry-level culinary positions

- Emphasize culinary skills and any relevant experience you have in the field to enhance
- Use large and small kitchen equipment, various food preparations, and customer service skills

### **Student Evaluation:**

The grading system for this course is as follows:

- Grade averaged 60% Major 40% Minor
- Major grades – tests (including District Common Assessments, projects, final essays, research papers, presentations); minimum three per six weeks
- Minor grades – quizzes, daily assignments, journals; minimum four per six weeks
- Each six weeks will count as 1/6 and the semester exam will count as 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 and quizzes. 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:**

This is a professional working environment. Please meet the Fort Worth Health Department guidelines for uniform wear and personal hygiene. Being well-groomed and professionally dressed are professional standards expected every day in class. Every day is a uniform wearing day unless specified. Review menus prior to next day activities and assignments. Computers along with programs such as Canvas, Microsoft 365, and Remind will be used throughout the school year. If you are absent, it is **YOUR** responsibility to talk to instructor about missing work. Exams may be practical rather than written. Daily attendance of class is essential.

### **Attendance/Tardy Policy/Make-Up Work:**

- It is important that you are present in class every day. Missed work is **THE STUDENT’S RESPONSIBILITY**. You can talk to me or your classmates for information about assignments. Extenuating circumstances will be considered on an individual basis. Lab work cannot be made up during class time, it is imperative that you be here when we are in the kitchen. Please discuss with me immediately upon return to class.
- The Grading and Reporting Handbook specifies that while some projects with prior assigned due dates may be due on the first day returning from an absence, most school work is allowed the time absent plus one additional day to be turned in. Extended absences will be dealt with on an individual basis. Student should not expect to make up all grades from a long absence right at the end of a grading period.

### **Classroom Expectations:**

The classroom/kitchen is a place for serious work. If you are not behaving safely in the classroom/kitchen, you will not be allowed to complete the lab and will receive a grade of zero. Students will pay for damaged or broken kitchen equipment due to not following safety rules or good lab practices. Student safety is our highest priority and training will begin immediately. Labs will be assessed in a variety of ways including participation, safety & sanitation, final product, etc. Consider this class as “work.” You must be able to communicate professionally in the kitchen and participation is part of your grade.

### **Preliminary Schedule of Topics, Readings, and Assignments**

- Food Safety and Sanitation
- Commercial Kitchen Equipment

- Food Preparation Techniques

**Academic Integrity: Update from GRH**

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.