



Chef David T. Carrillo

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

Culinary Arts Text @9h2gff to 81010

Conference Period: 10:55-11:45 am

Tutoring Opportunities: Available as requested 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

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:**

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:

Develop skills in knife, tool and equipment handling and apply principles of food preparation to produce a variety of food products. Operate equipment safely and correctly. Apply laws and regulations relating to safety and sanitation in the kitchen.

**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 1/3 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 including the uniform code, personal hygiene, and appearance. Being well-groomed and professionally dressed are professional standards. **Every day is a uniform wearing day unless specified.** Review menus prior to next day activities and

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

- It is important that you are present in class every day. Any missed work is **THE STUDENT'S RESPONSIBILITY** to make up. You must talk to your teacher to know what work was missed during an absence. 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.
- 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 schoolwork 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 professional working environment and will be treated as such. If you are not behaving in a safe manner in the classroom/kitchen, you will not be allowed to complete the lab assignment and receive a grade of zero. Students may be responsible for damages occurring to classroom or kitchen equipment due to not adhering to kitchen safety rules, not complying with operating instructions as directed, or employing bad lab practices. Labs will be assessed in a variety of ways including participation (group and individual), 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. Furthermore, students will be in full uniform every day regardless of lab participation. All uniform items must be clean, neat, and serviceable.

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

- ServSafe Food handlers Certifications
- Equipment operations and functions
- Cooking methods

### **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.