

Leon High School
Culinary Arts-2 Syllabus (Periods 1, 5, & 6)

Teacher: Mrs. Christine Beam

Room: 219-C

Office Hours:

Contact Info: 850-617-5700x2370

E-mail: beamc@leonschools.net

6:30-7:30am

Lunch (11:14-11:54am)

1:45-2:45pm

Course Description: Culinary 2 is the second course in the Culinary Arts program. This year long course includes academic and hands-on activities that relate to the topics being covered. Students will be using the National Restaurant Association ProStart Level One Curriculum. The class provides information that aligns with the Hospitality & Tourism career standards; applied learning in Literacy and Math. By the end of this course, students will have the opportunity to obtain SafeStaff® certification, if they haven't already done so in Culinary Arts 1. Florida Statute 509.049 requires this training to work in a food service establishment in Florida. Having this training can make you highly employable in the food service industry.

After successfully completing this class the student will be able to perform:

- 01.0 Methods and strategies for using Florida Standards for grades 09-10 reading in Technical Subjects for student success in Culinary Arts.
- 02.0 Methods and strategies for using Florida Standards for grades 09-10 writing in Technical Subjects for student success in Culinary Arts.
- 03.0 Methods and strategies for using Florida Standards for grades 09-10 Mathematical Practices in Technical Subjects for student success in Culinary Arts.
- 12.0 Exhibit the ability to follow state mandated guidelines for food service.
- 13.0 Identify and explain front-of-the-house and back-of-the-house duties
- 14.0 Prepare and present food and beverage items to meet creativity aspects as well as quality standards.
- 15.0 Exhibit and utilize safe, secure, and sanitary work procedures.
- 16.0 Apply principles of food science in cooking and baking techniques.
- 17.0 Apply principles of nutrition in menu planning, cooking, and baking.
- 18.0 Perform front-of-the-house duties.
- 19.0 Perform back-of-the-house and inventory duties.

Textbook: *Foundations of Restaurant Management and Culinary Arts: Level One* – Pearson \$64.97
Supplement Text: *Culinary Essentials* – McGraw-Hill \$61.77

Lab Fee: Each student in Culinary 2 is asked to contribute \$50.00 toward the cost of **food items/consumables (paper goods)** for labs. You have received a parent letter with details on the lab fee.

Materials: Student Agenda Book, 1 folder or binder, loose leaf paper, one highlighter, pens, pencils, head covering for labs, and a combination padlock (optional: for use during labs to secure personal belongings).

The Grading Policy: Grades are calculated into Pinpoint each Nine Weeks as follows:

- 30% Class work/Notebook Checks
- 35% Tests, Quizzes, and other assignments/projects designated a "Test Grade" – Assessments
- 35% Food Labs – Practical Assessments

Academic Integrity:

Violations can include plagiarism, cheating, and unauthorized group work on any assignment, project, or test.

If a student is caught the following will occur:

- The student will receive an F with zero credit.
- The citizenship grade will be lowered for the grading period.
- A notice will be recorded with the guidance office.

Any occurrence of academic dishonesty may be reported by the guidance office on college admissions applications.

Grade Scale:

<i>Scholastic</i>	<i>Citizenship</i>
A 90-100	Outstanding Conduct-4
B 80-89	Satisfactory Conduct-3
C 70-70	Conduct Needs Improvement-2
D 60-69	Unsatisfactory Conduct-1
F 0-59	
I Incomplete	

Make up Work: It is the responsibility of the student to obtain make up work from the teacher. The student has one day from your day of return to make up work; 2 days for 2 days missed, etc....

All tests/quizzes, and labs must be made up no later than 5 days after date of return. A student may be excused from two labs each nine weeks (no penalty). However upon missing any labs after the allowable two, the lab must be made up at home within 5 days of returning to school. Labs done at home must have turned in a photo of the student with their food along with a signed/dated note from your parent/guardian. The note must indicate the food prepared and that appropriate safety/sanitation procedures were used during the lab.

Tardiness: If you are tardy/late to class, you will be reported according to Leon High School's policy. If you arrive to class after the bell rings, you must sign in by the door to the classroom in order to be marked present. If you have a pass **CIRCLE** YES/NO and leave pass on my desk. (Tardy=NOT in your seat OR in your kitchen ready to cook, when the tardy bell rings.)

Hall/Restroom Passes: Students are expected to use the restroom between classes. If you have an emergency, please use your Agenda Books to serve as your pass. No more than 1 male and 1 female student will be allowed out at the same time.

Classroom/Lab Rules:

- 1) Be Respectful.
- 2) Be Safe.
- 3) Be Responsible.

The following takes place if rules are not followed.

Consequences:

- 1 - Verbal Warning
- 2 - Student/Teacher Conference
- 3 - Phone Call Home
- 4 - Referral

Expectations for Students in Culinary Arts

- ✓ Be on time-This means in your seat when the tardy bell rings.
- ✓ Be Respectful.
- ✓ Come to class prepared with paper, pencil, and notebook.
- ✓ **CELL PHONES:** Use of a cell phone during class time is NOT allowed. A reminder is made at the beginning of class (1st warning); if one is seen after the bell rings, I ask that it is put away (2nd warning), if it appears again I confiscate it and turn it into the student affairs office and a parent must pick up after school. **Refusal to give school personnel your cell phone will result in an automatic 3 day suspension.**
- ✓ Refrain from eating in class. This includes any food, gum, candy, and drinks unless permission is given during a food lab.
- ✓ Follow all school and district policies related to tardiness, absences, dress code, and electronics, etc...

Inability to follow these Expectations will result in a lower citizenship grade!

Expectations for Students in Culinary Arts Food Preparation Labs (Room 221)

- ✓ DRESS CODE (In addition to Leon High School – Standard Code):
 - Apron
 - Hair Tied Back
 - Head Covering (clean bandana/scarf, hair net, or shower cap)
 - Close Toed Shoes
- ✓ Always wash your hands before preparing food; dry hands on a paper towel (not cloth).
- ✓ Wash utensils/equipment in the three-compartment sink (wash, rinse, sanitize).
- ✓ Return all clean utensils/equipment to the appropriate location.
- ✓ Ensure all counters, tables, sinks, and stovetops are clean at the end of the lab.
- ✓ Place all towels and aprons in the appropriate laundry bin at the end of the lab.
- ✓ Follow all lab safety and sanitation rules.
- ✓ Do your assigned job and work cooperatively with your group members.

Inability to meet these Expectations will result in loss of points for your grade on Lab day!

Beam – Culinary 2 Syllabus – 2016/2017

I have read the Culinary 1 Course Syllabus and Expectation Sheet policies. I understand them and agree to abide by them.

Student Signature _____ Date _____

Parent Signature _____ Date _____