

Culinary Arts 1

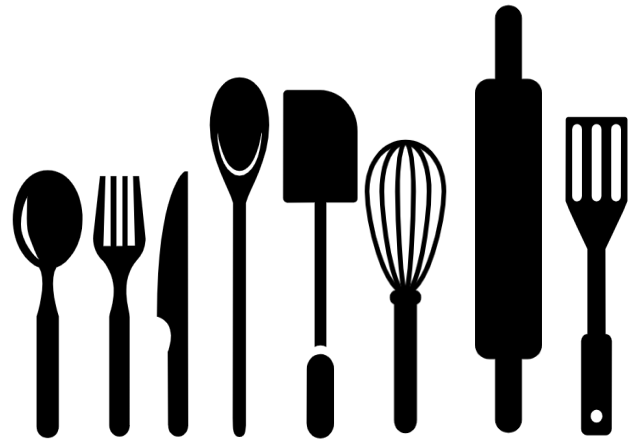
one
credit

Danielle Lee
Room #18
928-337-2221
dlee@staff.sjUSD.net

welcome

to culinary arts

In this class you will study food terms, equipment, and measurements. Look at food safety and sanitation, common food decisions, meal management-portion control, take a look at the food industry and concerns with food. There will be emphasis on the art of cooking and prepping meals from scratch. You will be preparing food on a weekly basis and making healthy modifications to a variety of recipes.



expectations



be on time



bring your pencil and notebook each day



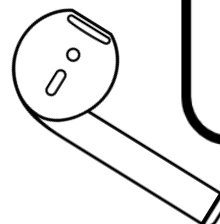
help with clean up daily
(even if it's not your mess!)



respect yourself, your peers
(this includes opinions and property!)
and school staff & property



take responsibility for your own learning
ie. ask for help or ideas, Stay focused during
work time given



You must ask permission to
use cellphones in class.

Cell phones need to be put into
the classroom holder at the
beginning of class.

You are allowed to listen to
music with headphones only
during "student work time".
You are not allowed to listen
during presentations, demos,
or any group instruction time.

Airpods may not be worn during
instruction. Please remove them
from your ears.

Misuse of cell phones or
headphones will result
in loss of privilege.

cell phone policy



grades

and how they're weighted

20%

FORMATIVE

Do you put forth a consistent, solid effort in class? Do you keep your eyes open & your head off your desk? Do you ask questions & power through, trying your best when challenged?

Throughout the course you will be given homework, readings and notes to complete.

Before each activity you will be given a rubric or criteria for the specific assignment.

80%

SUMMATIVE

Projects & Labs

DO YOU TAKE RESPONSIBILITY TO COMPLETE YOUR PROJECTS AND LABS ON TIME?

EVERY LAB IS EVALUATED BASED ON THE FOLLOWING:



mis en place
safety and sanitation
teamwork
final product
specific criteria for the project

93-100
90-92
87-89
83-86
80-82
77-79
73-76
70-72
68-69
66-67
65
0-64

A
A-
B+
B
B-
C+
C
C-
D+
D
D-
F

commonly asked questions

What if I miss a lab day?

If you are absent for a lab day you must notify the teacher. Pre arranged absences on a cooking day need to be rescheduled with the teacher. It is your responsibility to notify the teacher before the absence. If you are unexpectedly sick you will lose points until you make it up.

Do I lose points for late work?

Yes. Each homework assignment or project will come with a due date. It is your responsibility to keep track of that due date in your planner. Your assignment value will be reduced by 25% for each day late. Make sure you turn your work in on time!

I'm not the best cook... will I struggle?

The question, I'm afraid is a wrong one. Culinary skill is learned, not inherited (& science will back me up). No one enters a math class expecting to receive a grade for what they already know & an 'F' if they don't understand the next semester's worth of material they haven't yet heard about! You will be fine!

Active Leaders **FCCLA** TOGETHER Stronger Healthy WE Family Ready ARE...

CTSO

What is it?

Family, Career and Community Leaders of America (FCCLA) offers members the opportunity to expand their leadership potential and develop skills for life - planning, goal setting, problem solving, decision making, and interpersonal communication - all necessary within the home and workplace. FCCLA is unique among youth organizations because its programs are planned and run by members. It is the only Career and Technical Student Organization with family as its central focus.

Why Join?



1. Build personal leadership skills.
2. Learn real world skills to be prepared to successfully "adult."
3. Explore the four Career Pathways through Family and Consumer Sciences.
4. Opportunity to compete on a local, state, and/or national level for recognition.
5. Scholarships..
6. Network and make new friends from around the country.
7. Find your voice.
8. Strengthen family relationships.
9. Participate in service opportunities to give back to your community.
10. Travel.

commonly asked questions

Do I have to compete?

You do not have to compete. You can join for the conferences, to become a better leader, to help prepare you for life, or to just have fun with other students!

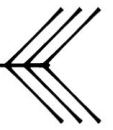
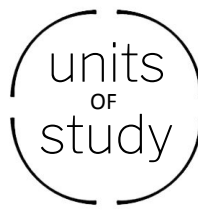
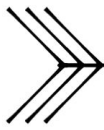
How will FCCLA help me?

FCCLA helps with real world industry experience, it helps you manage what you want to do, it helps you get out and meet people,, it lets you travel, you can compete and win awards, oh and if you want there is scholarships. Plus its national so the opportunity to meet so many like students like you is **real!**

But I am not a leader...

The statement isn't true. Everyone can lead, you just have to find your niche. Find what you love and the leading comes naturally.

"Do what you love and you never work a day in your life"



1. Team Work
2. Employability
3. Kitchen Safety
4. Food Safety
5. Equipment
6. Knife Skills
7. Breakfast
8. Recipe Interpretation
9. Quick Breads
10. Yeast Breads
11. Nutrition
12. Herbs & Spices
13. Cooking Methods
14. Garde Manager
15. Fruits & Vegetables
16. Grain & Starches
17. Dining Operations

Standards We Will Learn

- 1.0 APPLY SANITATION PROCEDURES
- 2.0 APPLY SAFETY PROCEDURES
- 3.0 APPLY BASIC NUTRITIONAL CONCEPTS
- 4.0 INTERPRET RECIPES
- 5.0 USE SMALL COMMERCIAL EQUIPMENT AND SMALLWARES
- 6.0 USE LARGE COMMERCIAL GRADE EQUIPMENT
- 7.0 INTERPRET FOOD PREPARATION TECHNIQUES
- 8.0 PREPARE HOT FOODS
- 9.0 APPY BASIC PRINCIPLES OF GARDE MANGER
- 10.0 PREPARE BAKERY AND PASTRY PRODUCTS
- 11.0 PERFORM DINING AND BEVERAGE CATERING OPERATIONS IN A SCHOOL-BASED ENTERPRISE
- 12.0 APPLY CULINARY MATHEMATICS



signature



Share this syllabus with your parents and let them know what you'll be up to this year, and return with your parent or guardian's signature as well as your own for extra credit. It's important to include your family in your education to ensure you get the help, reminders, and support you need to succeed.

your signature

your parent/guardian's signature