**2018-19 SYLLABUS: CULINARY ARTS ACCADEMY, YEAR 1**

Culinary 1 (1 Credit Course)

Class Website: http://bhsculinaryacademy.weebly.com/

Instructor: Mrs. Jacqueline Fath (Jacqueline.fath@polk-fl.net)

Facebook group: BHS Culinary Jobs, events, family clinics, options for community hours are posted here.

This class is part of the Bartow Culinary Academy and will abide by all the rules and regulations of the Academy.

**Uniform and Hygiene:**

Students must follow Bartow Sr. High School dress code at all times.

A Culinary Arts Academy t-shirt or a Bartow Academies t-shirt is required for all Culinary 1 students. The Culinary shirts can be ordered in class. The Academies shirt is available for purchase through the front office. Both are $10.

**Closed toe, non-slip shoes.** **These must be worn every day. No exceptions will be made.** This is a safety rule. The student’s grade will be reduced when student does not have the required footwear. The student will not be allowed in class if the student does not have the required footwear.

Chef hat or beanie, $3, available for purchase (or provide your own). No baseball hats or bandanas allowed. A hat must be worn at all times in the labs.

There is to be no combing hair, applying make-up or spraying of any scented substance. Personal hygiene procedures will be followed, or the student may be dismissed from the academy. A student’s professionalism grade may be negatively affected if personal hygiene procedures are not followed.

**Students will wear the culinary uniform every day they report to the culinary classroom/labs**. The students will maintain a 2.0 GPA with no serious discipline infractions, wear the appropriate clothing to class, respect the instructor and work well with classmates. After three infractions, the student may be withdrawn from the Culinary Academy. If the student is not in the culinary uniform, he/she will lose points from their grade and they will NOT be allowed in the kitchen, this will also result in a 0 for the lab grade.

**Lab Fees and Expectations for this course:**

The student will be required to maintain a notebook, either 3 ring or a folder with brads and pockets, with tabs for the following sections: Vocabulary, Math, Handouts, Notes, Recipes. These notebooks will be turned in each 9 weeks for a notebook grade.

Students will develop competence in career and job opportunities; basic food skills; personal productivity; safe, secure and sanitary work procedures; operational systems; recipes; commercial tools and equipment; principles of nutrition; front-of-the-house duties; back-of-the-house duties; food and beverage preparation.

The students will pay a **$50.00 lab fee** that will include their supplies for the cooking labs. This fee may be paid as $25 at the beginning of each semester, or paid in full by September 15th. There are no refunds should the student withdraw from the class.

Students will be creating a professional portfolio online. This will be a tool to take with them into the work place that has the ability to be updated and changed throughout their culinary career.

Culinary students will have the opportunity join our organization called Family, Career and Community Leaders of America (FCCLA), which is an integral part of this course and organizational activities are part of the curriculum. The dues for FCCLA are $25.00 for the year, we fundraise to pay these dues. All students are encouraged to join.

Each student will be completing written work out of our book, Foundations of Restaurant Management, developed by the Pro-Start Curriculum from the Florida Restaurant Association along with Introduction to Culinary Arts and other work as assigned by the teacher. Each student will be given a written test at the end of each chapter.

Lab activities will be instruction and learning in a laboratory setting using hands-on experience with the tools, equipment and materials appropriate to the course content and in accordance with current practices in the food service industry. Each lab is worth 50 points. Students will be assigned to lab groups with which they will be working with for the year.

After successfully completing this course, the students will be able to: follow state guidelines for food safety and service; identify and explain front of the house and back of the house duties; apply food principles; present food and beverages creatively; basic principles of nutrition; cuisines of the world.

I understand that lab fees are to be in no later than September 15th.

I have read and understand the rules and requirements of the Culinary Academy and realize that at any time I refuse to abide by these, I will be dismissed from the Academy.

*Parent or Guardian signature Student Name Student Signature\_\_\_\_\_*

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