SYLLABUS FOR CULINARY 2

Culinary 2, 1 Credit Course

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

Instructor: Ms. Rosalind Chan (Rosalind.chan@polk-fl.net)

Facebook group: BHS Culinary Jobs, events, 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:**

Polo shirt or t-shirt purchased through class, Bartow Academies t-shirt is acceptable. Chef coat is optional at the Culinary 2 level, they cost $20 and can be ordered through class. Chef coats are required in Culinary 3 and 4.

Long, black pants (available for caterings throughout the year), shorts are acceptable for everyday class, but must follow school dress code

**Closed toe shoes,** non-slip preferably, black available for caterings. **Must be worn everyday**, no exceptions are able to be made, this is because of safety.

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

**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 After three infractions, the student may be withdrawn from the Culinary Academy.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, they 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.

This course was developed as part of a three-credit core.

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 per semester or paid in full. 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.

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.

All fees are due immediately so that we may begin our cooking labs.

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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