SYLLABUS FOR CULINARY 3

Culinary 3 Honors, 1 Credit Course

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:**

Chef coat, purchased through class, $20, will be required in the kitchen at all times.

Long, black pants, available for caterings throughout the year, shorts are acceptable for daily wear, but must follow school dress code.

Closed toe shoes, black, non-slip, **mandatory for class**. **No kitchen access without these shoes**.

Chefs hat or Chef beanie, available for purchase, $3 or you may supply your own, no baseball caps or bandanas.

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 After three infractions, the student may be withdrawn from the Culinary Academy.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 cooking labs. This will result in a grade of 0 for the lab that day.

This course was developed as part of a three-credit core. Students will develop competence in entrepreneurship; career trends in the food service industry; professional associations in the industry; computer literacy; leadership’ community service; practicing profitable procedures; practicing environmentally sound procedures; additional principles of food science (function of sugar, types of cooking methods, the chemistry of protein, categories and functions of lipids); following and modifying recipes; restaurant industry trends; merchandising techniques; participation in food preparation labs appropriate for this skill level; and food presentation and display techniques. Students will also prepare for the Food Manager certification.

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.

The student will pay a **$50.00 lab fee** that will include their supplies for the cooking labs. This fee may be paid $25 per semester or in full. There will be no refunds should the student withdraw from class.

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 On Cooking as well as Foundations of Restaurant Management. 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 operating the Jackets Nest Café out of our classroom and the staff and faculty dining area. Students will plan the menu, prepare the shopping list, cook and serve the Staff and Faculty of Bartow Senior High School. This will help the student to perform occupational duties of the food industry.

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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