

Course: Culinary Arts I
Instructor: Samantha Baker
Room: E1
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Course Description:

This course involves both theory and actual hands-on lab experience. The program includes an industry-driven curriculum to teach, test, and award industry-recognized certificates to students meeting high standards in food service education. Students will develop the culinary knowledge and practical skills needed for entry-level culinary-prep positions including sanitation and safety, nutrition, human relations skills, use of large and small equipment, purchasing, receiving, inventory and storage, and varied food preparation.

Grading:

Azle ISD Grading Guidelines

Daily Grades 60%

Major Grades/Assessments 30%

CBA/Six Weeks/Semester Tests 10%

In accordance with grading guidelines, a student shall be permitted one (1) opportunity to retake a test for which the student received a failing grade. The maximum grade for a retest is 70.

There will be no retakes on six weeks or semester tests

Attendance:

Attendance is crucial for lab days. Unexcused absences on lab days will not be available for a makeup grade. Students with excused absences will have the total number of days associated with the absence from school to turn in make-up work. It is the student's responsibility to request make-up work.

Late Work/ Make-up Work:

All make-up work shall be completed and turned in during a period not to exceed the number of days of consecutive absence(s). An example: if a student is absent two days, he/she has two days to complete the make-up work.

Credit will be granted as follows:

Work for an absence that is turned in within the required time limit will be graded at 100% credit.

Work for an absence that is not turned in within the required time limit will receive a grade no higher than 70%.

Work not turned in will receive a grade of 0.

Any student who is present for class but does not complete daily assignments will be given a **0**. Major grades and quizzes will be marked down to an **80** on the first day late. Students have **3 business days** to turn in late major assignments before they are counted as a **0**. Students may request an extension on assignments within **48 hours of the due date**. These should be submitted via email and include their reasoning for lateness. Approval is subject to teacher discretion.

Canvas:

Written assignments, rubrics and classroom documents will be posted on Canvas. All posted assignments and group evaluations must be turned in via Canvas. If the student is having technical difficulties then an email is acceptable.

Classroom Discipline:

Students need to be aware of the policies and procedures for the school and classroom rules in the Azle student and Parent Handbook. All students will be held accountable to those rules and expectations.

Academic Integrity:

Plagiarism, or cheating, will not be tolerated. That includes group work. Every person has a different perspective and experience, even if they are sitting next to each other.

Kitchen Labs:

Kitchen Labs will be set up on a team system and/or individual. Teams will be assigned to a production area and required to perform various tasks. Labs evaluate uniforms, mise en place, sanitation, teamwork/participation and product results.

Team members not performing their job duties will have point deductions from their lab participation grade. Keep in mind that what you do as an individual affects the product that your entire team will be graded on. In addition, each student will be given leadership roles throughout the course and be evaluated on their performance.

Classroom Expectations:

I expect each student to arrive on time and ready to learn.

I expect each student to conduct themselves in an appropriate manner at all times in the classroom/kitchens. Be respectful of the teacher, other students, and yourself. Use appropriate language, manage your own behavior, and accept responsibility for the consequences of negative behavior. Disruptive, disrespectful behavior will not be tolerated.

I expect each student to abide by all safety rules, stay on-task at all times in order to complete your assignments, and take pride in your work.

I expect each student to pay close attention to my instruction. Stay focused during instructor demonstrations, discussion, and recipe review. Follow instructions carefully.

I expect each student NOT to use their personal device. Using a personal device can lead to physical and biological contamination in the foods that we prepare and serve. If parents/guardians need to contact you, they can call the main office

**Exceptions to this rule, Mrs.Baker MUST give permission for personal devices to be used for pictures of final products for use in portfolios.