**Introduction to Culinary Arts**

**Course Syllabus**

**Lehman High School**

**Credit**: 1 (2 semester course) **Teacher**: Ms. Passino

**Conference Period**: 7th Period **Phone**: (512) 268-8454

**Class Location**: C 105

**Teacher Website**: <https://www.hayscisd.net/domain/2949> **E-Mail**: morgan.passino@hayscisd.net

**Course Description, Objectives and Goals:**

Introduction to Culinary Arts will emphasize the principles of planning, organizing, staffing, directing,

and controlling the management of a variety of food service operations. The course will provide insight

into the operation of a well-run restaurant. Introduction to Culinary Arts will provide insight into food

production skills, various levels of industry management, and hospitality skills. This is an entry level

course for students interested in pursuing a career in the foodservice industry. This course is offered as a classroom and laboratory-based course.

**Objectives for Introduction to Culinary Arts**

Students will be expected to understand concepts that apply to Introduction to Culinary Arts:

(1) Explain the different types and functions of kitchen, front-of-the-house, and support roles

(2) Differentiate between various styles of restaurant services such as table, buffet, fast food, fast

casual, and quick service

(3) Illustrate various place settings using proper placement of dining utensils

(4) Demonstrate safe and sanitary practices in the use, care and storage of food and equipment

(5) Read and comprhend standard recipes

(6) Follow directions and procedures independently

Course Competencies/ Learning Objectives

**Students who successfully complete Introduction to Culinary Arts course will be competent in the**

**following areas:**

● Food Labs

● Safety and Sanitation

● Create a Career Portfolio

● Effective work habits

**Attendance Policy**

Regular and prompt class attendance is an essential part of the educational experience. Lehman High

School expects students to exercise good judgment regarding attendance and absences. Students will

accept full responsibility for ensuring their work does not suffer because of absences. All students are

expected to attend every scheduled class on time. Exceptions may be made for illness and valid

emergencies. If an absence occurs it is the student’s responsibility to contact the teacher and receive

make-up work.

**Student Evaluation**

The grading system for Introduction to Culinary Arts at Lehman High School is as follows:

**60%- Examinations​ (test, quizzes, projects, lab, final)**

**40%- Daily Grades​ ( homework, classwork, etc.)**

Attendance - student has five days to turn in a late assignment with the highest possible score of 80

Lab Participation - 0 credit for the day if a student is unprepared

Tests (test, quizzes, final)🡪 60%

Participation🡪 10%

Labs🡪 10%

Attitude/Effort🡪 10%

Classwork/Homework🡪 10%

\*NOTE:​ 0 credit for participation grade for the day if a student has a cell phone, etc. without permission. The above areas will be used as the basis for 100% of your grade per semester. There will be a final examination at the end of the semester.

**Grades**: ​Academic grades are based on the student’s percentage of the total points possible.

100% - 90% = A

89% - 80% = B

79% - 70% = C

69% - 60% = D

59% - 0% = F

**Make-up Work**

No make-up work will be accepted due to unexcused tardies or absences. Parents have 24 hours to excuse an absence. It is your responsibility as the student to know assignments missed by checking the ”Make-up Work” folders and checking with Ms. Passino. Make-up work is due before the next three class periods to receive credit.

**Absences and make-up work due to official Lehman High School** functions

Student is responsible for providing the necessary documentation from the sponsor or teacher in charge of the activity prior to​ the school function. If this is not possible, arrangements for make-up work will not be allowed later than the three days.

**Assignments:**

All assignments need to be completed by the assigned due date. Assignments will be returned as soon as possible, usually within one week of the assignments due date.

**Classroom Expectations**

1. Arrive to class on time

2. Be prepared for class everyday (students must wear appropriate clothing for food lab days)

3. Be respectful to all students in the class

4. No food or drink in the classroom

5. No cell phones, or other electronic devices (especially during food labs)

6. **Give your best effort at all times**

7. Observe All ​Food Lab s​afety and sanitation policies.

**Plagiarism, Cheating, and Academic Integrity**

Plagiarism is the practice of copying words, sentences, images, or ideas for use in written or oral

assessments without giving proper credit to the source. Cheating is defined as the giving or receiving of

illegal help on anything that has been determined by the teacher to be an individual effort. Both are

considered serious offenses and will significantly affect your course grade. Please refer to the Student

Handbook booklet for additional information.

**Methodology**

A combination of team and individual activities will be used throughout the semester. Grades will be

based on daily assignments, daily work, and exams/quizzes as well as participation, attendance and

preparation.

**Materials**

The materials need for this course include the following three ring binder, pens and pencils, pencil pouch and notebook paper.

**Labs**

Students are expected to follow all classroom rules in order to participate in lab activities. An alternative

assignment will be provided if a student is unable to participate in a lab. Labs are difficult to make-up

because much of what we do in labs requires the use of foods that are perishable and or supplies that are shared by other students. If you have an excused absence, instead of completing a make-up lab, you may be required to complete an alternate assignment over concepts missed during your absence.

**Discipline Procedure**

1. Verbal Warning

2. Conference with teacher

3. Conference with parent/guardian

4. Referral to an administrator

**Introduction to Culinary Arts Course Syllabus**

Please sign below and return to teacher after you have read and understand the Introduction to Culinary

Arts course requirements, grading policy and cell phone/electronic devices policy.

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Period Semester/Year

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Student Signature Student Name Printed

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Parent Signature Parent Name Printed