**![C:\Users\Heather\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\CJT00M1N\MC900441872[1].wmf]()![C:\Users\Heather\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\NNEHHHY8\MC900013023[1].wmf]()Culinary I**

Arroyo Seco Junior High

Mrs. Coo, Room 101

hcoo@hartdistrict.org

Website: www.asculinaryarts.weebly.com

**Welcome!**

Welcome to Culinary I! I hope you are ready to embark on a culinary adventure. This quarter, we will be learning about kitchen and food safety, recipe reading and writing, nutrition basics, and how our food choices impact our communities and the world. Of course, we will be doing a lot of cooking and baking as well. I am excited to have you in my class and cannot wait to learn more about each and every one of my students. Grab an apron, hold on tight, and get ready to learn!

**Course Description**

In Culinary I, students will learn how to function safely and effectively in the kitchen through small group lab experiences. Units of study are designed in accordance to the California Career Technical Education Standards for the Hospitality, Tourism, and Recreation Sector.

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| --- |
| * Kitchen Safety
* Food Safety and Sanitation
* Recipe Reading and Writing Skills
* Food Preparation Skills
* Nutrition and Wellness
* Healthy Meal Planning
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**Textbook and Suggested Supplies**

***Textbook:***

Copies of our textbook will remain in our classroom and are used when needed. Books must be returned to the supply closet at the end of the period. Students may borrow books to take home with the permission of the teacher.

**Class Website**

I have created a class website that has numerous resources available to students, including our lectures, worksheets, recipes, a copy of this syllabus, your grades, and my contact information. Go ahead and take a look! (**www.asculinaryarts.weebly.com).**

**Attendance**

Your attendance is very important to your success in my classroom. I expect all students to come to class on time, and ready to learn. Participation is considered when assigning grades. Students will be given the opportunity to make up missed classwork due to an excused absence or school event. It is the student's responsibility to obtain missed notes and classwork the day they return.

**Class Papers and Handouts**

Students will be expected to keep and maintain all notes, handouts, and assignments for this class in a space separate from their other classes (notebook, folder, binder tab, etc.). These items will be periodically collected during the quarter to keep track of student progress and ensure they are properly completing assignments and notes.

**Homework**

Generally, there is little to no homework in this class, as most activities are completed in the classroom. However, students will be expected to study information provided in class and work on projects as needed outside of the classroom.

**Home Cooking Assignments/ Signature Assignment**

This quarter, students will be asked to complete 3 cooking activities at home. Each of these cooking experiences will have a specific theme, discussed in class, and will be documented with pictures and evaluations. If accommodations need to be made for this assignment, requests must be made a minimum of two weeks before the due dates. Students are required to complete this assignment in the presence of a supervising adult, such as a parent or guardian. During the quarter, students will also be asked to evaluate their eating habits and set positive goals for change. This will occur through a series of classroom activities and will showcase their understanding of food and nutrition.

**Grading**

All grades will be computed on a point basis. Classwork, laboratories, caterings, projects, and participation will be given a point value based on their importance. Grades will be computed weekly and posted on Infinite Campus. The following scale will be used to determine student grades:

***Grading Scale (%) Percent of Final Grade***

A+ = 98 - 100 A = 94-97 A- = 90-93 Lab Performance: 40%

B+ = 88-89 B = 84-87 B- = 80-83 Classwork/ Participation/ Quizzes: 40%

C+ = 78-79 C = 74-77 C- = 70-73 Home Cooking Assignments/ Signature Assignment: 20%

D+ = 68-69 D = 64-67 D- = 60-63

F= 59 or below

Late assignments will not be accepted for credit in this class unless an absence is excused. No make-up assignments will be accepted for unexcused absences. Students who miss laboratory activities, experiments, or other activities will have *two weeks*, including one weekend, to make the *same or similar item* at home and evaluate their final results using a worksheet provided in class and on our website. All cooking activities must be monitored by a supervising adult, such as a parent or guardian. If accommodations need to be made regarding these rules, please contact me **in person or via email at least 3 days before the due date**.

**Dress Code and Academic Honesty**

Students in this class are required to wear aprons and closed-toed shoes during every laboratory, luncheon, and catering. Absolutely NO EXCEPTIONS will be made. Failure to comply with this policy will result in removal of points and/or the ability to participate in the event.

All student work must be completed by the student and cited properly. Any student involved in dishonesty on any work will be subject to one, some, or all of the following: an automatic zero on the work, one day suspension from the class, a referral, and/or a conference with an administrator, the parent, and the teacher.

**Expectations for Students**

Students are expected to follow the behavior standards of Arroyo Seco Junior High, as presented to you at registration. The following are additional standards I expect you to follow while in my classroom. Students who show repeated defiance of these rules may be removed from the program.

* Put your best effort into every task and let me know how I can help you succeed.
* Be a trustworthy citizen
* Come to class on time and ready to learn.
* No hoods, sunglasses, or earphones may be worn in my classroom.
* Personal electronic items, such as cell phones and iPods, cannot be used in class unless directed by the teacher.
* Be respectful of the kitchen, kitchen tools, and ingredients.
* Ask questions if you need extra help or do not understand something.

**Laboratory Donations**

In order for students to participate in the maximum number of cooking experiences, I am asking for **$12 per student donation.** This will allow students to engage in tastings that contribute to their learning and understanding of culinary arts and baking and pastry. No student will be precluded from participating in any activity based on whether or not he/she contributes, but please keep in mind **this is a very important source of funding for our program** and will determine the foods all students make in this class. Checks can be made out to Arroyo Seco Junior High (please write "culinary arts" in the memo line and your student I.D. number at the top of the check). Cash is welcome too. Attached is an envelope for your donation. Thank you for your contribution.

**Teacher Availability**

In addition to communicating with me in class or through our class website, you can contact by email at hcoo@hartdistrict.org. **Email is the best and the fastest way to contact me.** I will do my best to contact you Monday through Friday within 24 hours. On weekends, I may take longer to reply.

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I have read and understand the class rules and information for the Culinary Arts class.

**Parent/Guardian**

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Print Name Signature Date

*Parent/Guardian Email\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*

*Parent/Guardian Phone\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*

**Student**

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Print Name Signature Date