

Culinary Arts 2 Syllabus 2019-2020
Mission Valley ROP at Washington High School
Chef Vivien Buhain

5 Units of Credit per semester

Room: #28

Office Hours: By appointment only.

Contact Information: vbuhain@mvrop.org (preferred mode of contact)

Phone: (510) 505-7300 x 67328

Course Description and Objectives

This competency and production based course is geared to prepare students for the Hospitality and Foodservice Industry. Basic skills from Culinary 1 are reinforced and expanded. A large part of this class is based on the idea of working in a commercial kitchen.

This course is geared to prepare for entry-level position in the Foodservice Industry. Included in the course are sections on: *Safety and Sanitation, Measurements and Weights, Nutrition, Advanced Knife Skills, Regional and Seasonal Cooking, Advanced Baking and Pastry, Flavor Profiling, Meat, Poultry, and Seafood Fabrication, Advanced Culinary Techniques (braising, sautéing, roasting, frying, etc.), Purchasing, Cost Control, and Menu Design, Culinary Math, Introduction to Catering Employability (communication, interpersonal skills, resume writing, interview skills), Buffet Presentation, Intro to Global Cuisine, and "Green" or Environmental Practices.*

Required Text

All textbooks, handouts, worksheets, cookbooks, magazines and recipes will be provided. Students will need to provide themselves a notebook to be used for recipes throughout the course. This notebook will be turned in periodically for grading. If lost, the student must replace the notebook and all recipes/notes/tables inside.

Please save yourself any issues by remembering this: IF A STUDENT HAS A PROBLEM, ANY PROBLEM, THE FIRST AND MOST IMPORTANT THING TO DO IS TO NOTIFY CHEF AS SOON AS POSSIBLE.

Attendance Policy

MVROP's mission is to prepare students for employment. Just as in business and industry, where employees are expected to show up on time every day, Mission Valley ROP students are expected to be on time for classes every day. Tardies may prevent the student from receiving a course certificate or continuing in the class. This is in addition to WHS's detention policy for tardies.

Make up assignments will be given for excused absences only, which include medical, legal or bereavement circumstances. It is the student's responsibility to inform Chef of the absence and obtain the missing work. Failure to complete make up assignments will adversely affect your grade.

Cheating

Mission Valley ROP does not condone cheating. Any student caught cheating on an exam or copying work from other students will be given one warning and a failing grade on that assignment. Any subsequent incident may result in the termination from his/her Mission Valley ROP program, a failing grade, and loss of credits.

Higher Expectation

Students requested this advanced class; students are expected to maintain a B to receive a certificate.

Grading Policy

- Homework/Projects 20%
- Workplace Skills (punctuality and being on-task) 50%
- Tests and Quizzes 30%

{90 - 100% A} {80 - 89% B} {70 - 79% C} {60 - 69% D} {0 - 59% F}

Homework- Assignments will be first announced, then posted on School Loop and Google Classroom. Students are responsible for due dates when announced. Remember, notify me BEFORE THE DUE DATE if you have an issue. Some projects will be turned in BOTH online and as a printed copy for separate grades. Being absent does not excuse you from the online assignment deadline. 20% of your homework grade is strictly about turning assignments in ON TIME. If you turn it in on time, you will earn 100% of the

points. Late work can be turned in for 40% of the grade.

Workplace Skill- Young people mostly lose jobs for three reasons: tardiness, being on their phone and not being on-task (i.e. doing their job- if you're standing around chatting, you're not working).

Students completing this course with a grade of "B" or better will receive a Mission Valley ROP Certificate of Completion listing competencies achieved in the course. This will be an important part of the portfolio each student will assemble by the end of the class.

Students who are not maintaining a grade of C will be notified before the end of the Semester.

Portfolio- Each student is required to update their portfolio. Students will not receive a Certificate of Completion if they have not completed their portfolio.

California State Food Handler's Card- All students will be required to take and pass the online class for sanitation.

Clothing/Shoes

For safety reasons, students are to wear clothing that protects them EVERY DAY. Pants, full-length skirts, and dresses that go down to the ankle are acceptable. Shoes must completely cover toes and heels. Many students have kept a pair of sweats and old sneakers in their locker so they are prepared but can wear other clothes during the day. Exceptions must be approved ahead of time. Those not in proper attire will lose cooking privileges and participation points. Please always be prepared.

Cooking/Lab Days

Cooking/Lab Days will vary and depend on the lesson at the time. Culinary 2 is a production class. Most days will be spent either cooking or prepping in the kitchen.

Cooking/Lab Days help to enhance the learning experience. Chef will reserve the right to eliminate cooking/lab days if rules are not followed or respect is not given.

Supplies Students Will Need for This Class

- 1" 3-Ring Binder for all work, tests, notes, etc.

Additional Policies and Procedures of the Classroom

- Respect will be shown to all. Carry yourself with a professional demeanor at all times.
- At no time touch the Chef's desk or computer.
- Safety and Sanitation are of utmost importance. You must meet standards and expectations set by the Chef. Failure to do so can result in removal from the program
- No pretending to play basketball with the garbage cans.
- Extra credit will be just that, "extra". It does not replace classwork. Opportunities will be announced during the year. To be eligible for extra credit, a student must already have above a 75% in the class. Extra credit will not exceed 3% of grade. It is meant to be enough for a student to push up half a grade, not a means to pass the class. Bags of lemons from your backyard are always accepted.

College Articulation:

- Students who pass this class with a C- or better and pass a Diablo Valley College course final exam with an 80% or higher can earn college credits for this class.
- Students who pass this class with a B- or better and plan to attend Mission College can earn college credits for this class.

Dear Student, Parent and/or Guardian,

My name is Chef Vivien Buhain and I am here to teach the basics of the Culinary Arts. But, even more than that, I am here to teach how to be successful in the workplace and, maybe, even be successful in life. The Hospitality Industry is a great place to make a career or to earn a good wage while pursuing other goals such as college. I want every student to understand that they can learn both the skills and behaviors that will enable them to succeed.

I can always be contacted at vbuhain@mvrop.org.

Please, both of you sign this document and return with the syllabus. I will collect this page and the syllabus is to be kept in the student's binder.

I have read the contract and rules for Chef Vivien's class, I agree to follow these rules and abide by this class contract.

Period: _____ Date _____

Student Name _____

Student
Signature _____

Parent/Guardian
Name _____

Parent/Guardian
Signature _____

Parent/Guardian's
Email _____ Phone _____