

Culinary Arts 2 Syllabus 2020-21

(Distance Learning Revision)

Mission Valley ROP at Washington High School

Chef Vivien Buhain

5 Units of Credit per semester

Room: #28

Office Hours: See Zoom links on Google Classroom

Contact Information: vbuhain@mvrop.org or on zoom during office hours

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 food production and the experience 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 separate binder to be used for recipes and notes throughout the course. This binder 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 missed 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/Projects - 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. Being absent does **not** excuse you from the assignment deadline. Projects will only be accepted online due to excused absences or emergencies. Not having access to a printer is NOT considered to be an excusable offense. 15% of your overall grade is strictly about turning assignments in ON TIME. If you turn in on time you get 100% of the points. If you don't, you get zero.

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 (Distance Learning Exempt)

For safety reasons, students are to wear clothing that protects them. Long pants and Jeans are acceptable. Shorts, skirts, and dresses will not be permitted during cooking days.

Shoes must completely cover toes and heels. Flip-flops or slides with socks on are not acceptable foot wear for the kitchen.

Jewelry such as rings and watches should be removed before cooking. Long hair will need to be tied up or tucked into a hat.

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-based course. Most days will be spent either cooking or prepping in the kitchen.

Cooking/Lab Days help to enhance the learning experience. Due to time constraints and limited cooking days, being absent on a lab/cooking day will result in loss of participation points. In order to "make-up" the lost points will depend on a case by case scenario.

Chef will reserve the right to eliminate cooking/lab days if rules are not followed or respect is not given.

CELL PHONE POLICY (Distance Learning Exempt)

Cell phones are not to be used during class at ANY time. **NO EXCEPTIONS!!** Failure to comply may result in having cooking privileges taken away and loss of participation points.

Supplies Students Will Need for This Class (Distance Learning Exempt)

- 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.

College Articulation:

- Students who pass this class with a B- or better and plan to attend Mission College can earn college credits for this class.

Distance Learning Addendum

Digital Citizenship Statement:

While teachers work and students learn through online portals for part of the 2020-2021 school year, all participating members of the WHS community will:

- Be respectful to all members of the online classroom setting
- Use appropriate language and avoid any derogatory comments or actions
- Ask and answer questions in an orderly manner so that everyone shall have a chance to speak
- Practice academic honesty when within an online classroom setting, and completing online assignments
- Use our real names and preferred pronouns for online classes so that teachers can take attendance/participation

Please check out the links below on how to sign up and access the materials for this school year, while we are distance learning.

- How to register for School Loop (student): [Student Registration Page](#)
- How to register for School Loop (parent): [Parent Registration Page](#) [Parent Registration Page \(Spanish\)](#)
- How to sign up for Zoom: [Edpuzzle: How to sign up for Zoom](#)
- How to use Zoom: [Edpuzzle: How to use Zoom](#)
- How to join Google Classroom: [Edpuzzle: How to join Google Classroom](#)
- How to add parent(s) to Google Classroom

If you are having any trouble signing into your FUSD Google account: email nnorman@fusdk12.net

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 this contract/ syllabus 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 _____