

Culinary Arts 2 Syllabus 2018-19
Mission Valley ROP at Newark Memorial High School
Chef Chris Skrocke

5 Units of Credit per semester

Room: #443/445

Office Hours: By appointment only. I will make myself available as often as possible, especially before school (7:00am – 7:30am) or after school (2:30p – 3:30p). I'm also available almost always during Brunch and Lunch.

Contact Information: cskrocke@newarkunified.org Phone: (510) 818-4401

Course Description and Objectives

This competency and production based course is geared to prepare students for the Hospitality and Food Service Industry. Basic skills from Culinary 1 are reinforced and expanded, those include: Regional/Seasonal Cooking, Advanced Pastry Techniques such as Laminated Doughs, Cake Decorating, Cold Sauces, Enriched Doughs, Pie/Tart Crusts, and Decoration; Recipe Costing, Food Science, Flavor Profiles and Development, Quantity Banquet Production/Execution; Advanced Culinary Terminology; Cost Control/Food Waste; Buffet Presentation; Advanced Cooking Techniques to include Roasting, Frying, Steaming, Braising, Sauteing; Introduction to Global Cuisine, Intro to Banquets and Catering; Pantry Skills to include Cold Sauce Production, Salad Composition. A large part of this class is based on producing food sold to teachers emphasizing consistency and quality. Almost all of this will be developed to fit into running our cafe 2nd semester.

Required Text

All textbooks, handouts, worksheets, cookbooks, magazines and recipes will be provided. Students will be provided 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.

The Most Important Lesson to Save Yourself From Problems

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

The most employable skill a teenager takes to an interview is proof of good attendance. 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**. Make-up assignments will be given for excused absences only, which include medical, legal or bereavement circumstances. Failure to complete make-up assignments will adversely affect your grade. "Excellent Attendance" certificates will only be issued to students who have a 97% attendance/punctuality score. This is a very valuable piece of paper to have with your resume'.

Cheating

Mission Valley ROP is committed to preparing students for the workforce. This preparation includes technical skills as well as business ethics. 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

- Cookbook 10%
- Tests and Quizzes 25%
- Weekly Performance Grade Workplace Skills 50%
- Leadership Skills 15%

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

Homework- The workplace skills of listening and being responsible for managing yourself

Assignments will be first announced, then posted on “Synergy”. Students are responsible for due dates when announced, glitches w/ Synergy are no excuse for missing a deadline. Remember, notify me BEFORE THE DUE DATE if you have an issue. Some projects will be turned in BOTH online in Synergy 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 in on time, you will earn 100% of the points. Late work can be turned in for 40% of the grade.

Workplace Skill- The most important workplace skills, Being on-time, being on task

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

A “Workplace Skills” grade will be issued weekly based on the student’s ability to meet these expectations: A “**3**” is awarded for meeting the expectation of showing up on time every day, staying off phones/devices, and remaining focused on work. A “**2**” is for a student who is very rarely late, almost never on their phone/devices, and consistently is on-task. A “**0**” is for a student not meeting the minimum acceptable behavior for the class. Not meeting expectations will require developing a plan to help the student meet the course’s minimum expectations for workplace skills: this will involve counselors, parents, coaches and AP’s.

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.

Letter of Recommendation and Reference

I will write letters of recommendation for students who demonstrate excellent “workplace skills” and serve as a reference.

California State Food Handler's Card

All students will be required to take and pass the online class for sanitation.

Bathroom Passes - THERE ARE NONE!

Students have passing periods, brunch and lunch to use the bathroom. This emulates breaks given at the workplace. In case of emergency, of course, a student will be allowed to go but this should be very rare.

Community Service

Culinary 2 students will be expected to earn 9 hours community service. Working in our garden after school or on the weekend definitely counts. Certain school activities are expected and a student must work at least one of the following: Art Fair, Educator's Breakfast, Student of the Year and any others that may occur. Other options include volunteering at a soup kitchen, campus clean-up day, volunteering for "Do It For Delaney", Special Olympics and the like. If you have any questions, please ask. This assignment can be completed at any time but will count in the second semester grading.

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.

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.

Competition

All students will be expected to enter the Alameda County Fair or other competition. This is 10% of your second semester grade.

Honor Cord

To receive an MVROP Honor Cord for graduation, a student must have 97% Attendance, 94% Grade, have demonstrated some extra effort to the class, and have met the Community Service requirement.

Dear Student and Parent,

My name is Chef Christopher Skrocke and I am here to teach the basics of the Culinary Arts. But, even more than that, I am here to teach your child how to be successful in the workplace and, maybe, even to 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 cskrocke@newarkunified.org or at (510) 818-4401.

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 Skrocke's class, I agree to follow these rules and abide by this class contract.

Period: _____ Date _____

Student Name _____

Student Signature _____

Parent Name _____

Parent Signature _____

Parent's Email _____ Phone _____