

**MISSION VALLEY ROP
KENNEDY HIGH SCHOOL
Catering & Event Planning
2017-2018**

**Plan your work for today and everyday- then work your plan.
Norman Vincent Peale**

**INSTRUCTOR: Chef Mari Moschetti
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Course description:

This course will introduce basic knowledge of planning and executing an event. Students will work in a lab environment preparing savory and sweet dishes for a variety of catering events. We will also focus on job skills and preparation for entering the work place.

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

Goals:

- 1. Learn and follow all safety and sanitation procedures**
- 2. Proper use and care of all cooking/baking equipment in the lab kitchen**
- 3. Follow recipes and learn when to deviate from recipes**
- 4. Perform advanced cooking demonstrations**
- 5. Basic understanding of the food service industry and the career opportunities available within**
- 6. Learn how to plan and execute an event**
- 7. Have the basic understanding of proper work place etiquette and employability skills**

Topics we will study:

Sanitation and Safety

Knife Skills

Baking Science

Measurements and Weights

Baking Ingredients & Techniques

Equipment Identification & Use

Catering & Event Planning Logistics

Purchasing, Cost Control Pricing & Menu Design

Nutrition

Employability (resume, applications, interviewing skills)

Assignments will be given such as:

9/17 Your Food Truck Event!

1/18- Internship Report

1/18- Class Cookbook

1/18- Portfolio

Hot Topic

Weekly Lab Assignments (hands on cooking)

Daily Sheets and Notes

Internships will begin the week of 10/2/17

To be eligible for an internship and to be able to continue to be enrolled in the MVROP Catering and Event Planning class, you must maintain a grade of 80% or better. You must conduct yourself in a professional manner at school in all classes at all times. Students that are suspended from school will not be able to participate in the internship program and may be dropped from the class. Students who do not demonstrate responsibility, maturity and the required work place skills will not go on internship and can be dropped from the course at the instructor's discretion. Parent permission must be given to participate in the internship program. Students are responsible for their own transportation to their internship job sites. Chef Moschetti will meet with each parent to confirm permission has been granted and your parent or guardian is fully aware of the requirements for this class.

Late work will not be accepted. If you have an excused absence, you will be given the number of days you absent to make up and turn in your missing assignments.

Evaluation is based on the following:

Lab Projects

Tests and Quizzes

Attendance

Assignments

Homework

Clean - Up- Each time you or your assigned group cooks, you must clean. If all equipment and your working area are not clean when you leave, the entire group loses points - NO EXCUSES!!!!!!

A Student Portfolio project has been added to our curriculum at the Mission Valley ROP. Students completing the class (with a grade C or better) will receive a certificate of completion and verification of the skills they mastered. Also, students will be trained on how to properly fill out an application, complete a resume and provide 3-5 visual examples of their work in the class.

Grading Policy:

Lab Work and Class Assignments 30%

Tests and Quizzes 30%

Attendance, Punctuality and Work Ethic 40%

90%-100%= A

80%-89% = B

70%-79% = C

60%-69% = D

59% & BELOW = F

If the student is failing, parents/guardians will be notified in advance of grade posting.

I'm committed to maintaining a professional atmosphere in our classroom. Please refrain from using foul language in our class. If you are caught using foul language, you will lose 2 points for each violation.

Our Recipe for Success

- 1. Be on time and ready to work**
- 2. When working as a team, work together- don't exclude any team member**
- 3. Listen to instructions when they are given**
- 4. Respect the instructor, classmates, equipment and kitchen**
- 5. Adjust your voice to suit the activity**
- 6. No electronic devices- phones, I pods etc.**
- 7. Keep kitchens and classroom CLEAN**

Supplies students will need for this class are:

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

1 Set Dividers *optional

Sheet Protectors for Student Portfolio

Notebook/Binder Paper for Notes

Pencil and Pen

A source of reading material for focus time; book, newspaper, magazine etc.

A food container for you to take home your lab projects

Student/Parent: I have read this kitchen and classroom plan and understand it. I will honor it while in our classroom and kitchen.

Print Name: _____

Signature: _____ **Date:** _____

Parent Signature: _____ **Date:** _____

Thank you, I really look forward to working with you all this year-

Chef Mari Moschetti