

**MISSION VALLEY ROP
KENNEDY HIGH SCHOOL
CULINARY ARTS 1**

Providing Students with a Recipe for Success-

INSTRUCTOR: Chef Mari Moschetti

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This syllabus is for the online portion of the year. If we are allowed to move back in to the Kennedy classroom/kitchen a separate syllabus will be given to include classroom behavior and expectations for in person learning.

Learning materials we will be using: Lessons will be posted weekly in Google Classroom and School Loop. On a daily basis, we will use Google Classroom, Zoom, School Loop and possibly Flipgrid.

Supplies you will need daily are a notebook and a pencil or pen and a laptop or Chromebook. Please contact me right away if you don't have a technology device to do your work and connect with our class.

***I will be working on a way to provide culinary kits with ingredients for you to do cooking labs at home.**

Goals:

- 1. Learn and follow all safety and sanitation procedures**
- 2. Proper use and care of all cooking/baking equipment in the kitchen**
- 3. Follow recipes and learn when to deviate from recipes**
- 4. Perform basic cooking demonstrations (at home)**
- 5. Basic understanding of the food service industry and the career opportunities available within**

Course Description and Objectives:

This course will introduce students to the Hospitality and Food-Service Industry. Below is a list of topics we will focus on.

Food History & Culture

Intro to Hospitality/Careers in Industry

Front of the House Customer Service

Workplace Law

Sanitation and Safety

Green Practices

Knife Skills

Culinary Terminology

Baking Science, Measurements & Weights

Baking Ingredients & Techniques

Smallwares Identification

Cookies, Cakes & Pies

Yeast Dough, Quick Breads, Muffins & Scones

Breakfast Cookery

Baking Cooking Techniques

Herbs and Spices

Stocks, Soups & Sauces

Meat & Poultry Identification and Fabrication

Purchasing & Food Costing

Plate Presentation

Nutrition

Employability (resume, applications, interviewing skills)

Projects will be given such as:

Famous Chef

Portfolio

Hot Topic (Wednesday)

Lab Assignments (hands on cooking)

Daily Sheets/Notes

Evaluation is based on the following:

Online Participation and Discussions

Projects/Homework

Tests and Quizzes

Assignments

A Student Portfolio is required for 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 at least 1 visual example of their work in the class.

Grading Policy:

Class Assignments 30%

Tests and Quizzes 20%

Participation, Effort and Work Ethic 30%

Lab Projects 20%

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.

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 for that assignment. Any subsequent incident may result in termination from his/her Mission Valley ROP program, a failing grade and loss of credit.

Our Recipe for Success

***If a student is having a problem, any problem, contact**

Chef Moschetti as soon as possible.

***Be on time for class and ready to participate**

***Be respectful to all students and Chef Moschetti**

***Listen to instructions, ask for instruction to be repeated or use office hours to get help or clarification of something.**

***Zoom/Online rules and etiquette are as follows:**

- **Ensure the computer is charged** or has a power cable attached.
- **Limit distractions** = put away/silence phone, close tabs & apps, turn off TV/gaming consoles
- **Productive workspace** = sitting upright, clean area, free of clutter and ready to learn.
- **Be mindful of your surroundings** = inappropriate/offensive images in view in room or on clothing
- **Be stylish, not offensive** with your attire our school dress code applies
- Use your **correct first and last name** when entering, only students on the roster will be admitted
- Be on time = logged in (and in the waiting room if applicable) at or before the start time of virtual class.
- Stay for the entire class per teacher directions. **Attendance may be taken twice during each block.** There may be mandatory bell work or exit tickets to be counted as present. Being present only at the beginning does not count as present.
- Please refrain from making inappropriate noises, or using inappropriate words, or visuals at any time during the class. Drawing attention away from instruction is unacceptable.
- Please refrain from eating meals or snacks while in live sessions to reduce distraction of self & others.
- Language, content, or behavior that would be considered inappropriate in a classroom or while on school property also applies to the virtual classroom, including private messaging during class time
- During the school day, phones are only to be used for educational purposes at the direction of a classroom. You should not be surfing the web, texting your friends, etc. during class time.
- If behavior is not in alignment with classroom norms, a student may lose participation points for the discussion or activity and they may be removed from that day's class.
- If removed from class, the student will be responsible for all notes and activities or assignments missed during the virtual class period.
- The teacher will contact the student and parents to resolve the issue and prevent further occurrences.
- Repeated offences will be reported to parents and administration for follow-up.

Student/Parent: I have read this and understand what is expected from me.

Print Name: _____

Student Signature: _____ **Date:** _____

Parent Signature: _____ **Date:** _____

I know this is a challenging time for everyone. Please don't hesitate to contact me if your student needs help. We will all have to practice patience as we navigate our new learning environment. Thank you and I really look forward to working with you all this year-

Chef Moschetti

