

Culinary Arts 1 & 2 Syllabus

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Course Content:

Course Overview:

This is a year-long elective class primarily for 10th through 12th grade students. Students will learn to prepare cookies, quick breads, soups, salads, main dishes, fruits & vegetables, pies, cakes, beverages, desserts, ethnic foods and many other exploratory recipes. The focus will be on incorporating Common Core State Standards with concepts of food preparation, use and care of equipment and appliances, food buying and nutrition. Students will learn to understand and apply the principles of food and nutrition and their relationship to health and well-being. The students will work in groups of 5-6 in the kitchen, rotating their job each week. Careers in the Food Service and Hospitality industry will be explored. Culinary Arts 2 uses more in depth curriculum and lessons related to the Food Service & Hospitality Pathway.

Textbooks:

Introduction to Culinary Arts by The Culinary Institute of America - Culinary Arts 1
Guide to Good Food by Velda L. Largen & Deborah L. Bence) – Culinary 1 & 2
The Culinary Professional by John Draz & Christopher Koetke– Culinary Arts 2
(Books not issued to student but may be checked out overnight to complete assignments)

Outcomes:

The students will be expected to observe Irvington's Four Schoolwide Outcomes: Communication, Critical Thinking, Personal and Social Responsibility. Student will be expected: to follow a recipe & evaluate the product, complete written assignments, maintain a class notebook of all coursework, collect recipes, cooperate with others, and follow the classroom rules. Please see the specific list of outcomes for exact specifications.

Required Materials:

Students are provided a composition notebook to use during the year for their recipe notebook. They will need to provide a pencil or pen to take notes and transcribe their recipes into their notebooks. Aprons are optional. These supplies can be kept in the tote trays located in the Foods room. Culinary Arts 2: chef jacket is part of the attire. A loaner jacket and the terms of agreement is available for students with both student and parent signatures.

Grading Policy:

Assessment:

1. The student will be evaluated weekly on individual worksheets, weekly group cooking lab (graded individually within the group), quizzes, tests, presentations, notebooks (quarterly), finals, and student demonstrations (Individual/Pairs-CA 1& Individual-CA 2).
2. Missed work with excused absences must be done in a timely basis and should be sought after from the instructor. Missed labs must be prepared at home for credit within three weeks of the original lab.
3. Students must complete worksheets before participating in a cooking lab each week..
4. The basic grading scale is as follows: 100-90= A, 89-80= B, 79-70= C, below 70= NC
5. Homework Policy: Most work will be completed in class. With teacher approval, textbooks may be checked out overnight to complete assignment(s).

Contracts:

Students who receive an "I" (Incomplete) grade will receive a contract from the instructor. The student will contract the work to be done with the instructor, get all required signatures and return the signed form to the teacher. The length of time for the contract will be determined by the instructor. All work assigned must be completed according to the contract or the contract will be terminated and the student's grade will revert to "NC" (No Credit). *Note: electives are not offered at summer school, so all work must be completed by the end of Finals week.

Expectations-Code of Conduct:

Rules and Policies:

Each student has been given a list of rules for culinary arts classes and has agreed to follow them or suffer the consequences. Please check the rule sheet if you have questions. Students are expected to attend class everyday on time. Students will be expected to do their best at all times and respect all individuals. All students will be successful, if they come to class, have a positive attitude, complete work at a "C" or better level, work cooperatively with their peers, and show a true willingness to learn. N.O.F. (Notice of Failure) will automatically be sent in the mail if a student is in danger of not passing the class at any time in the quarter. The possibility of a contract to make up an "I" (Incomplete) grade will be evaluated on a case-by-case basis by the instructor. "NC" (No Credit) grades will not qualify for a contract.

Parent Involvement Suggestions:

Call or email for assignments when students are absent. You may also check assignments on Irvington.org. Provide opportunities for students to practice what they have learned in class by cooking at home. Remember to set high expectations for your student.

Rules for Culinary Arts using the Four School Wide Outcomes

1. PERSONAL RESPONSIBILITY

- Be on time to class
- Be in your seat when the bell rings ready to work, with necessary supplies
- If absent, get make-up work as soon as you return as you only have 3 weeks to make-up missed work
- Work not turned in or later than 3 weeks will become a zero
- No grooming in class; no sleeping in class
- No cell phones, tablets, ipods or other electronic devices (includes games on calculators) during active class time.
- Provide something to do if you finish your work early, such as homework or a book to read
- You may not leave the classroom without teacher permission and a pass or it's a cut
- No cheating, stealing or other suspendable offenses.

2. SOCIAL RESPONSIBILITY

- No sitting on tables, counters or stoves
- All refrigerators, teacher's table and desk area, and the backroom are off limits. Ask permission
- Computers are available for student use after all class work is complete with teacher permission
- No visitors in class without prior approval
- Clean up after yourself; do not leave it for someone else to do later
- Report any injuries, accidents, safety hazards or broken equipment to the teacher ASAP
- No crowding around the door near the end of the class period; once the bell rings, push in the chair under the table

3. CRITICAL THINKING

- Think about the quality of your work before turning it in-Is it your best work? Is it legible?
- Did you honestly do your own work? No copying
- If you couldn't find the right answer, did you seek assistance?
- Did you understand the assignment clearly before beginning?
- Working together to solve problems

4. COMMUNICATION

- Are you clearly communicating with the teacher and/or classmates?
- Be courteous and polite to everyone; raise your hand to speak or ask a question
- Do not interrupt or talk while the teacher is giving instructions
- Put down or harassment of any kind will not be tolerated
- Wear appropriate clothing-see dress code if unsure-NO HATS. Closed toe shoes should be worn in lab (for YOUR safety), no flip flops/sandals.
- Notices of possible failure will be sent home mid quarter for students at C- or below
- Have you informed your parent(s)/guardian(s) of the lab donation and syllabus?
- Have you communicated a positive attitude in class?

CONSEQUENCES OF BROKEN RULES:

1. Warning
2. Call to parent/guardian **or** Detention **or** Trip to R.C.
3. Referral to Assistant Principal **and/or** suspension
4. Failure to follow these rules may result in your removal from class and losing credits.