



Culinary Arts 2

Chinook High School
Miss Hamilton

Email: hamiltonh@chinookschools.org
"Food is our common ground, a universal experience."



Office hours:

Before school 7:45am-8:00am and 3:11pm-3:45pm. All other times are by appointment only. If you wish to discuss your grade you must do so during appointment times. Grades are never discussed during your class time or someone else's. This pertains to grade checks also.

Course Objectives:

Culinary Arts II is an intermediate class exploring safety, sanitation, intermediate cooking and baking techniques, as well as the culture of and behind food. Students will explore and execute restaurant and catering pricing and planning.

Required Course Supplies:

Closed toed shoes.

3-ring binder with dividers, pockets and a regular supply of college ruled binder paper. All paper and assignments are to be kept in this notebook and checked weekly.

Failure to have any of these items can result in an overall lower grade.

Optional Supplies:

Aprons will be worn by students in labs. We supply these but you are certainly welcome to bring your own. The only appropriate head wear for any student in the Culinary Arts Classroom is the only one approved for the Culinary Arts Program. Anyone with hair that touches your shoulder must have a hair restraint. This is the student's responsibility to supply these.

Food Handler and Safety Test

100 pts. possible

Plain and simple, if clean and sanitary conditions are not followed it can mean sickness or even death to others. There is no room for mistakes. Therefore you must pass the Food Handler Test. You cannot cook until you pass.

Quizzes & Tests

20-50 pts. possible (each)

Periodic online quizzes featuring multiple choice, true/false, and matching are given to assess the classroom lectures.

Restaurant Online Project

Various pts. possible

You will be given individual access to an on line Restaurant Management program that will cover all aspects of restaurant management. Chapter tests will cover materials learned as well as assess reading, math, & writing skills.

Recipe Collection

200 pts. possible

This will be in a booklet format of the recipes from culinary arts as well as any personal recipes you wish to include. I expect it to be neat, representative of your personal food projects, and creative. All Collections will be published at the end of the year for each student.

Foodservice Experience

75 pts. possible

The main reason why our industry exists is to serve people. Therefore, you will experience this, by the end of the year. You will volunteer your time at a homeless shelter, a food pantry, or volunteering for a school or non-profit event.

Finals

200 pts. possible

At the end of the semester you will have an all practical cooking final, where you will use all of your acquired skills and produce at a singular dish of high quality. During the second semester

final Chef will choose a central ingredient that your group must incorporate into your menu that will be performed and served to a panel of judges.

Participation, Attendance/Punctuality, Work Ethic, and Lab Work

5 pts. (daily)!
10 pts. (lab) possible

Tardies, absences, talking during quiet times, cell phone use, poor work ethic, etc. will result in a deduction of points.

Famous Chef Project

100 pts. possible

Research a Chef's career and life. You will then create a power point with an oral presentation to class on your culinary professional and signature recipes.

Grading:

Participation, Attendance/Punctuality, Work Ethic and Lab Work	40%!
Quizzes and Finals	25%!
Major Assignments	35%

I do not fail students, you fail yourselves!

Late assignments/quizzes or make up assignments/quizzes are due three days after student return to class. If you want to discuss this on an individual basis, you must make an appointment with Miss Hamilton to plead your case.

Extra Credit is Available upon Request as needed as is retaking of tests and quizzes for grade improvement if they were taken on the day they were assigned.

Absences:

You may make up your daily points for any excused absence.

You may NOT make up your daily points for an unexcused absence.

Daily Classroom Procedures:

- Turn in any assignment the first thing the day it is due in your class, into the IN file folder.
- Prepare for your lecture, demonstration or lab. Follow all instructions as your safety and grades depend on them.
- Clean up your area properly and thoroughly. Failure to do so will result in a major deduction of points & suspended from some class activities.

Tentative Weekly Schedule in Culinary Arts:

Monday: Classroom & Research (All bookwork to be completed and shown to receive pts.)

Tuesday: Demo/Lecture/Presentation

Wednesday, Thursday & Friday: Cooking Labs.

Classroom PROCEDURES

- Mise En Place.
- Come to class prepared, at all times, which means pencil, pen and paper.
- Store all electronics off and in your backpack.
- Store pack packs in designated areas.
- Be here unless ill. (Employers want to see a good attendance record!)
- Clean your workstation.
- Keep a positive attitude.
- Water is the only beverage allowed in class and the only food allowed in class is what we prepare.
- Treat yourself, fellow students, instructor, property and equipment with respect at all times.
- Clean your language. **If you curse you clean.**

All Chinook High School rules apply to this classroom.

Rule Repercussions:

I have high expectations of you following all classroom and lab rules.

1. First warning. Your actions must cease immediately.
2. Written warning. You will be given a referral and you will be sent out of the class. You will not return until a parent or guardian can be reached.

Harassment of any kind, cheating on quizzes, tests, finals, plagiarism and/or stealing will go straight to a written warning. Anyone of these actions in conjunction with harassment of any sort can result in a loss of points, privileges, immediate removal from program, failing grade and/or loss of credits.

In other words DON'T DO IT!!

"This is my invariable advice to people: Learn how to cook- try new recipes, learn from your mistakes, be fearless, and above all have fun!"

— Julia Child, *My Life in France*

-Your Instructor... Miss Hamilton

Parents and Student:

Please read the syllabus, sign this copy and return this page to me.

I have read and understand the syllabus for Culinary Arts II and agree to follow all procedures and rules.

Student Name _____

Date _____ Class Period _____

Student Signature _____

Parent or Guardian Signature _____

Culinary Arts Student and Parent Acknowledgment of Reading the Syllabus, Class Rules & Policies.

