

Culinary One

Instructor: Miss Hamilton

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Classroom: 106

Course Description

The course focuses on identifying and exploring the individual careers within the food service industry. Units of study include food science and technology, dietetics and nutrition services, diverse cuisines and service styles, current trends, food and beverage production and preparation, and food safety and sanitation.

Course Objectives:

- Basic cooking methods
- Accident Prevention
- Proper food storage
- Prevention of Food Borne Illness
- Basic food preparations
- Equipment ID, care and uses
- Measurements
- Knife ID, use and care
- Menu creation
- Basic Nutrition
- Sanitation and cleanliness
- Recipe terminology
- History and culture of foods
- Basic baking and pastry preparation
- Ingredient ID and tasting and techniques

Required Course Supplies:

Labs: Closed toed shoes. Hair ties for long hair.

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

Participation, Attendance/Punctuality, Work Ethic, and Lab Work 5 pts. (daily)!!!!!!! 30 pts. (lab) possible.

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

Daily Classroom Procedures:

- Turn in any assignment the first thing the day it is due in your class, into the.
- 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.

Classroom PROCEDURES

- Come to class prepared, at all times pencil, pen and paper.
- 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 course, 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

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 I 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.