Wamogo Regional High School Culinary Arts 1

Mr. Fischer

**Culinary Arts 1**

**Syllabus**

**Course Description** Course #

**Culinary 1**

This course is an introductory culinary arts class. Students will learn the basic core culinary skills: of sanitation, food safety, and handling, weights and measures and nutrition. Students will learn proper safe knife skills and also learn about fresh vegetable cooking, dairy, baking, eggs and cheese, poultry, meats seafood and shellfish. Additionally, Students will also learn about production of pasta and grains, soups stocks and stoups, salads, sandwiches, sauces, thickening agents and flavorings and seasonings.

Small group and individual learning activities will reinforce the understanding of course concepts and skills. At course end, students will have the opportunity for a self-directed and self managed project.

PREREQISITES:

* Permission of Guidance Coordinator

**OR**

* Permission of Department Coordinator

**Essential Knowledge & Skills**

As a result of this course, students will be able to:

* Develop career awareness through career assessment, research and investigation
* Participate in the explorations of the food industry and culinary arts field
* Identify proper food handling practices.
* Identify and understand alternative sources of nutrition from various materials.
* Demonstrate safe knife skills

**Topics** Sanitation, Food Safety and proper food handling, weights and Measures, Basic Nutrition, Knife skills, Restaurant Awareness, food production.

**Assessment Methods**

* Projects
* Written Quizzes, Tests, & Exams
* Portfolios
* Volunteer Service
* Verbal questioning
* Observations
* Participation
* Presentations

**Course Necessities**

In order to be a successful student, you will need to bring the right “tools” every day. Here is what you must bring to class.

* 3-ring binder with notebook paper / and 5 dividers labeled- (Notes, Handouts, Homework and Assignments returned, Tests and Quizzes, Weekly Kitchen Reports,.)
* 2 working pens, and a sharpie ( ***No pencils***.)
* Your school computer account with password.

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| **Grades** Grades will be calculated with the following percentiles. | | |
| Projects and Volunteer Service | 15% | Major group or individual project (Summative Assessments) |
| Tests & Performance Evaluations | 15% | Written Tests or Evaluations on performance of kitchen lab reports. (Summative Assessments) |
| Quizzes, Weekly Reports, Portfolios, Participation. | 60% | Weekly Reports, Specified Portfolios, and Quizzes. Class Participation. (Interim Assessments) |
| Teamwork & Notebooks | 10% | Daily progress toward Team project completion as assigned, set up, clean up of kitchen. Maintenance/organization of course notebook, (Formative assessments) |
| Extra Credit is not available | | |

**Absentee Work**

You have one day for each sick day that you missed to make up any work. Most assignments are available via email upon request; any assignment sheet will be in the classroom upon your return.No penalty will be deducted until the make up date has passed.

Note: Please obtain your missed work promptly upon your return to class. The folder will be purged of out dated work every week.

**LATE WORK**

Any work not turned in at the beginning of class is considered late. Any late work will lose 50 percent of the total grade per-day. If your class does not meet on a certain day, it is still your responsibility to turn in assignments in order to not loose credit. Project turned in late will lose 10% per day unless arrangements are made before the due date.

If you are absent from class or school the day a major project is due, YOU ARE STILL REQUIRED TO SUBMIT THE WORK ON TIME.

Please note:

* When cooking in the Kitchen students with long hair should have a hair tie or clean baseball cap. Wear appropriate clothing on days in the kitchen, Closed toe Shoes, no crocks or sandals. Hair pulled back and a clean cap.
* No chewing of gum.

**Forecasted Course Schedule**

The following schedule is only a rough outline for the course and is subject to change. Course changes will be made to facilitate the highest degree of success and achievement for students. When changes are necessary students will be verbally notified.

**Semester 1**

**Marking Periods 1 & 2**

Sanitation, Food Safety and proper food handling procedures Knife Skills, herbs and spices. Restaurant awareness, vegetable cooking, dairy, baking, eggs and cheese, pasta and grains

**Semester 2**

**Marking Periods 3 & 4**

Basic nutrition, baking and culinary arts Project,

poultry, meats, seafood and shellfish, Soups, stocks and stoups, salads, sandwiches, sauces, thickening agents and flavorings and seasonings.