

Culinary Arts 1 & 2 Syllabus

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Course Content:

Course Overview:

Welcome to Culinary Arts. This is a year-long elective class primarily for 10th through 12th grade students. Students will learn to prepare cookies, quick breads, soups, main dishes, vegetables, pies, cakes, desserts, multi-cultural foods and other exploratory recipes. The focus will be on incorporating Common Core State Standards, Career Technical Education State Standards, concepts of food preparation, use and care of equipment and appliances, and 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. 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:

Food for Today by Janis P. Meek - Culinary Arts 1
Guide to Good Food by Velda L. Largen & Deborah L. Bence) – Culinary 1 & 2
Exploring Professional Cooking by Mary F Ray and Evelyn J. Lewis– Culinary Arts 2

Outcomes:

Students are expected to observe Irvington's Four Schoolwide Outcomes: Communication, Critical Thinking, Personal and Social Responsibility. Student are expected: to follow a recipe & evaluate the product, complete written assignments, maintain a class recipe notebook, learn to share their successes and cooperate with others, understand the workings of a professional kitchen and the restaurant industry and follow the classroom rules.

Upon successful completion of course, student will demonstrate:

1. **Workplace Basic Skills and Behaviors**
 - Apply skills learned in class
 - Analyze information and make decisions
 - Communicate verbally and in writing
 - Work independently and as a team member in a diverse workplace
 - Work reliably, responsibly, and ethically
2. **Career Technical Skills**
 - Demonstrate occupational competencies
 - Use appropriate technology
 - Understand and practice occupational safety standards
 - Demonstrate an awareness of how a business or industry functions
3. **Job Employment Skills**
 - Develop a plan to achieve career goals
 - Use effective job search strategies
 - Demonstrate an awareness of the importance of lifelong learning

Expectations-Code of Conduct:

Students are expected to attend class every day, on time. 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. "NC" (No Credit) grades will not qualify for a contract.

Grading Policy:

Assessment:

1. The student is evaluated weekly on individual worksheets, weekly cooking, quizzes, tests, presentations, notebooks (quarterly), projects, finals, and student demonstrations.
2. The basic grading scale is as follows: 100-90 = A(s), 89-80 = B(s), 79-70 = C(s), 69-60 = D(s), 59 and below = F.
3. Categories and weighting for grades is as follows:

Labs:	50%
Classwork/Homework:	10%
Workplace Skills & Behaviors:	15%
Notebook:	10%
Final/Presentations/Projects:	15%

Necessary Equipment/Supplies:

All cooking supplies and materials are supplied by the instructor.

- Students will need a separate notebook for Culinary Arts (this is a working recipe notebook and must be turned in to be graded at the end of each quarter, thus it needs to be separate from other coursework).
- CLOTHING: If a student has long hair, he/she is expected to provide a tieback on Laboratory cooking days. Extremely baggy clothing (fire/safety hazard) should not be worn on Lab cook days. In addition, proper footwear is required (no open toed shoes, for safety) when in the kitchen. If a student's attire is deemed (by chef) to be unsafe, they will not be allowed to cook during a Lab, and will receive a 0 (zero) for that week's Lab assignment. Aprons to protect student clothing are available for all students' use.
- CULINARY 2 ONLY: Chef Coats are provided and required to be worn during all Laboratory cooking days.

Office Hours:

I am available for questions or assistance during Advisory (please make an appointment and come during a tutorial day), most lunch periods or after school (just let me know you would like to request a visit and we can set up a time).

College Articulation:

Upon successful completion (receiving a B or above) of the course, students are eligible to receive College Credits through articulation with Mission College. Articulation sign up will take place in the fall during class.

Parent Involvement Suggestions:

Call or email for assignments when students are absent. You may also check assignments on InfiniteCampus. Discuss what your students are cooking at home. This is a life skills course...talk about the successes and challenges you have had in the kitchen. Share family recipes. Cook WITH them! The kitchen and the dining room table are terrific places to connect with another human (even your child). Remember to set high expectations for your student (but also remember that laughter is the best way to get over a fallen soufflé).

I have read and understand the rules and requirements of Chef Rodocker's Culinary Arts class as stated in the above syllabus. If I have any questions or concerns regarding this syllabus or the performance of my student in his class, I will contact him at mrodocker@fusdk12.net.

Student's Name (print please)

Parent/Guardian's Signature

Date

Period