



## Culinary Arts Syllabus 2020-21

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Room #	Building A	Demonstration Kitchen and Lab (CA 101 and CA 102)	
Office Hours	7:30am-3:00pm		Website <a href="http://www.tumwater.k12.wa.us/nmsc">www.tumwater.k12.wa.us/nmsc</a>

### Course Overview:

New Market Culinary Arts Program is a preparatory program to develop a professional foundation in the Culinary and Hospitality workforce. By gaining habits, techniques, and attitude necessary to obtain and retain an entry-level position in the food service industry or to move on to a Post-secondary education in the field. Students will learn techniques in Culinary Arts and explore the food service industry. Training will include proper mise en place, basic kitchen communications, cooking methods / techniques, menu planning, portion sizing, food safety standards and physical safety. The procedures, method, and online experiences directed toward a variety of career objectives and educational needs of individual students. The program offers students an online platform in which to practice leadership responsibilities, basic culinary skills & knowledge. Within the lessons, we hope to inspire and educate students in the world of food; through its history, its role in pop culture and how it affects our daily lives.

**Attendance:** Daily contact would be required through one of the following methods: Zoom meeting attendance, online assignment participation or completion in Google Classroom, and /or an Email to instructor by 3:00pm daily. We know that changing schedules are a part of our new educational world, and understand because of sending school schedules that students may not be able to participate every day. We do however want to teach them that communicating their schedules with us is a requirement in the world of work, even in unprecedented times. Please see The Student handbook for more information about the Remote Learning Schedule.

### Course Objectives and Units:

- Food Safety and Physical Safety/ Sanitation
- The Hospitality Industry
- Kitchen Basics- Knife Skills, Cold Food Preparation, Baking and Pastry Arts, Hotline Cooking Fundamentals
- Food Service Equipment
- Food Production Techniques/ Short order Food Preparation
- Customer Service Relations/People Skills and Teamwork
- Food Science to include Nutrition, Baking, and Molecular transition through the cooking process
- Resource Management- to include resume writing, basic interview skills, potential College applications, and community connections

**Program Supplies and Fees (Remote learning);** Students will need a computer or Chromebook and access to the internet.



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**Other Required Culinary Equipment:** Measuring spoons and cups (teaspoon, tablespoon, and graduated cups) culinary thermometer, whisk, spoons, mixing bowls, assorted pots and pans, knives, and peeler.

### Hybrid or On- Campus Instruction

1 combination lock for locker, 2" View three ring binder, 10-15 sheet protectors, Writeable Tab dividers, 8 1/2" x 11" spiral notebook, 3" x 5" spiral note book, sheet paper, 2 Black Sharpies, Pencil Pouch, 3 pens, 2 pencils. Flash drive recommended, but not required (4-8GB).

Each student will purchase their own Chef Hat, Chef Coat, Apron, and Cut Resistant Glove. The fee is \$45.00. Uniforms need to be purchased the first week of instruction on campus. A Food Worker Card is also required (\$10) Washington State requires that all food workers have food safety training before handling food served to the public. Food workers who take a food safety training class and pass the State of Washington exam on food safety basics are issued a Food Worker Card (also called a Food Handler Permit). [www.foodworkercard.wa.gov](http://www.foodworkercard.wa.gov). (Please be aware there are fraudulent websites that can be deceiving, please obtain your food handlers card only from local health departments or these websites.) [www.doh.wa.gov/CommunityandEnvironment/Food/FoodWorkerandIndustry/FoodWorkerCard](http://www.doh.wa.gov/CommunityandEnvironment/Food/FoodWorkerandIndustry/FoodWorkerCard)

All student supplies will be required within the first three days of class. This is the first graded assignment for Employability and a required skill for industry.

### Grade Scale:

Percent	Letter Grade	Percent	Letter Grade	Percent	Letter Grade
100-93	A	82.99-80	B-	69.99-67	D+
92.99-90	A-	79.99-77	C+	66.99-60	D
89.99-87	B+	76.99-73	C	59 and below	F
86-82.99	B	72.99-70	C-		

**Employability:** Each student learns Employability based on punctuality, attitude, conduct, and adherence to safety rules. Respecting others and the educational process is enforced in the Culinary Arts Program. The employability grade will consist of a weekly assessment of Professional language and appearance, independent work ethic, time management and initiative.

**Technical English Language Arts:** Understanding of literacy conventions that apply to the modern world of Culinary Arts. Through journals, advanced note-taking, marketing / advertising, resource management, and technical documentation.

**Skills:** Understanding of culinary theory, equipment and vocabulary through test scores, assignments, classroom participation and demonstrative projects.



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### **Redo Policy**

If an absence is excused, then homework and classwork can be made-up. You will have an additional day and the same amount of time to complete homework as the original assignment time given. Pre-arranged absences need to be communicated with instructor to arrange make up homework credit.

When reassessments are offered, all students may be reassessed, regardless of grade on original assessment, if they meet the following requirements:

- Complete the original assessment.
- Complete all assigned formative assessments (homework, classwork) for same standards.
- Complete reteaching/relearning activities, as determined by the teacher.

### **Homework Policy & Late work Policy**

Homework will be assigned with a due date. Upcoming assignments and due dates of assignments will be posted. All assignments will have a due date; if the assignment is not turned in by the end of class on the day that the work is due, it is late. All late work is worth up to 85% of the original total, and will be accepted for five school days. No late work will be accepted, five days after the assignments due date; for students with accommodations, 504 plans and IEPs will be followed.

### **Food & Drink – On campus**

Food and drink must be purchased in our program and a receipt is required for proof of purchase. We will have opportune times to taste food for culinary educational purposes. Beverages and food are not allowed while using digital devices.

### **Leadership**

Second year students will have the opportunity to apply for a 'Chef de Partie' position to take on additional leadership responsibilities. Student led leadership and culinary competitions will be available. Student led catering events, mock interviews, and station projects will be completed. Students will be graded on the utilization of 21st century skills (soft skills).

### **Additional Policies and Course Requirements**

Acrylic nails, long fingernails or nail polish and jewelry are not allowed in the Culinary Arts program. This is a company-wide and industry safety rule and is non-negotiable.

### **NMSC Expectations & Policies – Student Handbook**



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Students are expected to review and follow the school rules, procedures, and processes outlined in the NMSC Student Employability Handbook. New Market Skills Center follows Tumwater School District board policies. Rules will not be reprinted in the syllabi.

### **Cheating/Plagiarism**

Students are expected to do their own work. Cheating and Plagiarism (presenting another writer's work as one's own) will not be tolerated.

### **Electronic Equipment**

Personal electronic devices, including but not limited to, cell phones, iPods, PSP's, mp3 players, cd players are not allowed in the kitchen lab and classroom, there are exceptions; with positive communication to instructors, and only during specific times; the instructor will inform students when electronic devices are permitted.

If Students are using their phones/devices inappropriately they will be warned once, to please put the device away. The second time they will be asked to give the device to an instructor for the remainder of the class. For the third disruption, they will give the device to staff, then instructors will communicate home and with administration to decide if the student needs to be subject to further discipline. If a problem continues, cell phones/ devices will need to be picked up by the parent/guardian.

### **Dress Code/Uniform Requirement in Addition to Student Handbook**

For students to participate in learning with foods on campus they will wear a clean, branded uniform that they have purchased. Students that do not have a uniform will be provided other learning opportunities in the stewardship of the program (cleaning). Continually being unprepared for the lab class will affect the students grade and learning opportunities. Program appropriate safe rubber-soled kitchen shoes, full-length pants, and professional clothing is required. Please see New Market handbook for appropriate school attire.

### **Safety Policy**

Each student will have a current WA state food handlers permit and must do so before entering the kitchen. Students have three days to get their food handlers permit before it effects their grade. This is primarily a lab class and students cannot participate without the permit.



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Safety is paramount in the food service industry; the students will be trained initially and regularly through rigorous food safety and physical safety standards to comply with all State, Federal, and Sodexo Company policies.

### Please sign and return to instructor

I have read, understand, and agree to the class rules, grading and expectations outlined in this syllabus.

_____	_____	_____
Student Name (Printed)	Student Signature	Date

_____	_____	_____
Parent/Guardian (Printed)	Parent/Guardian Signature	Date

Communication between parents and staff is extremely important for student success. Please complete the information below and indicate which type of contact you prefer.

Parent Cell # \_\_\_\_\_ Student Cell# \_\_\_\_\_

Parent Email \_\_\_\_\_

Student Email \_\_\_\_\_