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| *An Overview of the Course, Expectations, Assignments, and Objectives* |
|  | Culinary Arts 1 |  |
| Contact Information | PCCTC Mission Statement |
| Name: Lisa DantzlerPhone: 864-397-4525E-mail: lisadantzler@pickens.k12.sc.usWebsite: | Pickens County Career & Technology Center, a leader in career and technological education, will prepare students to reach their maximum potential by providing a quality education emphasizing high achievement in a caring and safe environment. |
| Materials | -Pen/Pencil-Notebook-Journal-Pocket Thermometer-Calculator **not a cell phone**(*for basic calculations)*-Sharpie *or* permanent marker-Uniform -Skid-resistant shoes | What are we going to learn??? |
| This course prepares students for gainful employment and/or entry into postsecondary education in the food production and service industry. Content provides students the opportunity to acquire marketable skills by examining both the industry and its career opportunities. Laboratory experiences simulate commercial food production and service operations. Students will have an opportunity to join and participate in SkillsUSA and ProStart Competitions. Students will also be required to take the ServSafe Examination upon completion of our 8 week Sanitation course. Full Uniforms including Chef jacket, Chef pants, Chef hat, and black skid resistant shoes are required for this course. This course is offered to Juniors on A-day and earns students 1 credit. Estimated Program Fees $75 for Uniform and $15 for SkillsUSA dues. Competitions will require additional fees. |
| Nitty-Gritty Details |  |
| **Standards**: By the end of the semester, the student will fulfill the goals outlined in the South Carolina state standards for culinary arts. A copy can be found on my website and on the SC Department of Education website as well.**Late Work**: Unacceptable – you need to meet your deadlines. I do not want and will not take late work**Classroom & Lab Rules:**All students are expected to adhere to district and school guidelines regarding dress code, electronic use, etc. All such information will be covered in the student handbook. At Pickens County Career & Technology Center, each class has established a standard of professional attire to which the students must conform. The Culinary Arts Program has standards as set by the Department of Health & Environmental Control (DHEC) which requires that all students be professionally attired on a daily basis. This means a chef’s coat, chef’s pants, and black non-skid shoes. This uniform is to be worn at all times. Also, no food or drink can be consumed in the lab area, no gum or jewelry. Fingernails must be kept short, no fake fingernails or polish is allowed. Hair must be kept in hair net.  | **Attendance**: Per the District’s Code of Conduct states, In order to receive credit for a high school course, a student must attend at least 85 days (for a 90 day semester) or 170 (for 180 day semester, Students that are absent must give a valid excuse with the dates of each absence, the reason for absence, and the telephone number and signature of parent/guardian, must be submitted. **Make-Up Work**: It is YOUR RESPONSIBILITY to obtain any missed work. Make-up and missing assignments need to be turned in within three (3) days; tests and labs need to be made up within a week, only during after school hours. Everything is posted on my website!**This and That**:★We will work bell-to-bell. Be proud that you’re gaining so much knowledge!★All movement should be conducted with little disruption to the rest of the class. ★If you need to be excused for whatever reason, ask permission during an appropriate time. In the middle of taking notes or receiving instruction is *not* an appropriate time.★You need to be dressed out and sitting in your seat by the time the tardy bell rings. This includes pencil, notebook, etc★Keep the noise level down – a quiet roar will suffice.★Actively participate!★Clean up! Cleaning is a very important aspect to our industry. Accept it and move on.★No cell phones, food, drink, or gum in class – we are in a lab!★Behave responsibly ★Please keep all personal items in locker★Please taste everything!★Please remain with your designated group★Please treat everyone with respect★Please use common sense★Break time is a privilege, not requirement on my part.★You will respect others and their property.★You will arrive on time and be prepared to participate each day.★You will be in uniform and have all required materials for class each day.★You will read and follow directions the first time.★You will conduct all activities, including labs, in a safe manner.★You will complete and turn in all assignments promptly.★You will ask questions if you do not understand something.★You will obey all school & classroom rules. | A = 100 – 93B = 92 – 86C = 85 – 78D = 77 – 70F = 69 and below | Grades |
| Grades are grouped by Major & Minor grades:**Minor Grades:**★Employability ★Practical & Written Quizes★Worksheets**Major Grades:**★Tests & Projects★Service Hours **Policy:**All Culinary Arts 1 students are required to purchase a full uniform including hat from culinary arts class. The cost of the pants, jacket, thermometer and hat are $75.00. In addition, All Culinary Arts 1 students are required to supply the following items for their uniform in addition to the items purchased through Culinary Arts. * Non-Skid Shoes – Black Leather shoes with non-skid soles. No tennis shoes or crocs are allowed.
* Hair Band – If hair needs to be restrained, a rubber band, etc. is required.
* Jewelry – **No jewelry is allowed in the lab**. This includes earrings, nose rings, bracelets, rings, and necklaces.
* Fingernails – All nails must remain clean. **No fake nails or tips. No nail polish is allowed.**

The uniform policy is for your safety, professional appearance, as well as in accordance with DHEC regulations. Please remember that this is a Culinary Arts class and we will be working with food daily. If there are any questions about the uniform policy, please contact Chef Dantzler by e-mail. |
| Outside Events | My Responsibilities | Course Objectives |
| ★★All Students are REQUIRED to work 2 events, per semester, during non-school hours for a Test grade. Our department is dependent on outside catering jobs to provide funding for our labs that we do and the equipment that we use. | ★I will create an environment that is student-friendly in which learning can take place for everyone.★I will come to class prepared every day.★I will design fun and engaging lessons.★I will answer your questions and also ask questions that encourage thinking and understanding.★I will be accessible outside of class time.★I will take your concerns seriously.★I will correct incorrect understanding.★I will be fair. | * Identify ways customer service affects the success of the food service business.
* Identify biological, physical, and chemical hazards
* Demonstrate food safety and sanitation procedures
* Implement safe behaviors in food service facilities
* Explain factors that affect food and menu prices
* Demonstrate the appropriate use of kitchen tools and equipment
* Analyze the roles of nutrients in the diet
* Demonstrate a variety of dry and moist heat methods of cooking
* Demonstrate managerial skills
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| Consequences | Final Thoughts |
| **1st** Offense – Verbal Warning2nd Offense – Instructional Learning3rd Offense – Call to Parents4th Offense – Office Referral**Severe Clause:** Fighting or insubordination to teacher, inappropriate remarks to peers or teacher, leaving room without permission, HORSE PLAY IN LAB AREA that endangers yourself or others, will result in an automatic referral to administrator.  | I am a firm believer in making class fun; that being said, we still have to work – you are in school, after all. Culinary is an ever changing industry. You will learn a lot of material. You will have a challenging final exam. It won’t be easy, and sometimes it will get boring. It is not only my job, but yours, to make this class interesting. Get all you can. Give all you can. We learn from each other! Remember this – if you’re not learning, chances are someone else isn’t either. Rather than be the cause, try being the solution. |
| Words of Wisdom… |
| *Not everyone can become a great chef; but a great chef can come from anywhere. It is difficult to imagine more humble origins than those of a culinary genius*. *- Ratatouille*  |

Tentative Schedule:

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|  |  **Topic/Unit** |  **Skills/Subtopics** | **# Weeks/**or days |
| **1** | Resume & Application skills | Students will participate in compiling resume, creating intro letter and thank you letter, application process and interviews | 1 week |
| **2** | Welcome to the Restaurant & Foodservice Industry | -Overview of the restaurant and foodservice industry-Career opportunities in the industry-Overview of the lodging industry | 1 week |
| **3** | Workplace Safety | -Introduction to workplace safety-Preventing accidents and injuries-First aid and external threats | 1 week and ongoing |
| **4** | Sanitation | -Disease Producing Bacteria-Sanitation Standards-Prevention of Disease-InspectionsSERVSAFE | 6 weeks and ongoing |
| **5** | Kitchen Essentials -Equipment, Tools, and Utensils | -Hand tools-Large Equipment-Cutlery-Standardized recipes-Cooking methods | 2 weeks |
| **6** | Principals and terminology of the Culinary Arts Industry | -culinary arts terms-vegetable identification-herb identification | 3 weeks |
| **7** | Vegetable Cooking Principals | -Stir Fry -Blanching-Steaming | 2 weeks |
| **8** | Cooking Principals | -Dry-Stir Fry-Sautéing & Frying | 2 weeks |
| **9** | Desserts & Baked Goods | -Cookies-Cakes-Desserts | 2 weeks |
| **10** | Communication, Management Essentials, & Building a Successful career | -Communication Process-Ethics-Job Skills-Resumes, Cover letters & applications-Professional development | 1 week |
| **11** | Recipes | -reading-conversions | 1 week |
| **12** | Menu Planning | -nutrition-portion control-pricing | 1 week |
| **13** | Beverage Preparation | -hot-cold | 1 week |
| **14** | Breakfast Preparation | -eggs-breakfast meats-grains | 2 weeks |
| **15** | Fruits & Vegetables | -Identify & Describe different fruits & Vegetables-Hydroponics-storing fruits & vegetables | 1 week |
| **16** | Potatoes & Grains | -Different types of potatoes-Different types of grains & legumes-Methods of selecting, receiving, and storing potatoes & grains | 2 weeks |
| **17** | Soups and Stocks | -Essential parts of stock -preparation-Grand sauces-Kinds of soups | 2 weeks |

Remember

“Good food is like music you can taste, color you can smell. There is excellence all around you. You need only to be aware to stop and savor it.”