



COURSE OUTCOME:

- **Course Description**

Culinary Arts I equips students with the foundational knowledge and skills to pursue careers in the culinary field as competent entry-level quick service and fast food employees. Throughout the course students will gain experience in commercial food production and service operations, while preparing for further training in the culinary arts program of study at the secondary and postsecondary levels. Artifacts will be created for inclusion in a portfolio, which will continue throughout the full sequence of courses. **In addition to implementing the following standards, the course should include a suggested 30 hours spent in a commercial kitchen laboratory.**

- **Course and State Standards**

https://www.tn.gov/content/dam/tn/education/ccte/hosp/cte_std_culinary_arts_1.pdf

INSTRUCTION:

- **Topics/Competencies/Skills Covered**

- Safety and Sanitation
- History of the Foodservice Industry
- Food Service Career Exploration
- Nutrition and Health
- Hospitality Careers
- Nutritional Concepts
- Recipe Basics
- Proper Kitchen Tools and Equipment
- Kitchen Staples

- **Materials Needed**

- Laptop
- 3 ring binder w/ loose leaf paper
- Writing utensils
- Full uniform (pants, coat, and hat)
- Black close-toed, non slip shoes (no Crocs)
- White undershirt

- **Fees**

- Uniform Fee- *to be discussed at a later date*



- **Resources**

- **Textbook:**

- The Culinary Professional III Edition by Goodheart Wilcox
- ServSafe Manager 7th Edition
- Other materials as needed and deemed appropriate

- **Safety Procedures**

- All students **MUST** pass a sanitation and safety assessment with a score of **100%** before working in the lab
- All safety procedures **MUST** be followed in the lab **AT ALL TIMES**

Assignments and Assessment

- **Assignments and projects:**

- Virtual and in person assignments
- Oral and PowerPoint presentations
- Hands on guided lab work

- **Assessments:**

- Safety and sanitation exam
- Unit quizzes
- Lab evaluations
- Final exam

- **Grading Policy/Rubrics**

Numerical Grade	Letter Grade
90-100	A
80-89	B
70-79	C
60-69	D
68 & below	F

Make-Up Work Policy/Late Work Policy



- Students are responsible for all make-up work. Students will have **one week** from the day of absence to turn in missing assignments to receive full credit.
- Failure to turn in assignments within these guidelines will result in zeros being recorded for the missed assignments.
- **Grade Posting Policy**
 - Teacher Commitment to Post Grades online *at least* once per week

GENERAL EXPECTATIONS:

- **Students:**
 - Attendance policy from the student handbook will be followed for both absences and tardies
 - Students are expected to follow classroom procedures at all time
 - **Cell Phones-** All devices must be in the off mode and must be kept in a backpack, purse, or similar personal carry-all and may not be used during class instruction or in hallways during class instruction time. Students are not permitted to use the devices during class time unless given approval
- **Plagiarism:**

According to Harbrace Handbook, 15th edition:
Plagiarism is defined as “presenting someone else’s ideas, research, or opinion as your own without proper documentation, even if it has been rephrased.” It includes, but is not limited to the following:

 1. Copying verbatim all or part of another’s written work;
 2. Using phrases, figures, or illustrations without citing the source;
 3. Paraphrasing ideas, conclusions, or research without citing the source;
 4. Using all or part of a literary plot, poem, or film without attributing the work to its creator.”

CONSEQUENCES OF PLAGIARISM

Plagiarism is a form of stealing and academic fraud. Students who are found guilty of plagiarism will have the option of either redoing the assignment within a specified time period and accepting a grade letter drop or taking a zero on the assignment. Parents should be involved in making the decision.

- **Virtual Learning:**
 - Please refer to student handbook

Communication Strategy:



- Contact Ms. Gordon with any questions you may have
 - Via email at gordona@cocke.k12.tn.us, please allow up to 24 hours for a response
 - In person help will also be available in the classroom from 7:30AM-3:30PM M-F, and as needed on Wednesdays until 5:00PM
- Intervention strategy
 - Tutoring, extra help, etc. will be assessed and provided on as needed basis

I have read, understand and agree to adhere to the Culinary Arts I Syllabus. I also understand that I may contact Ms. Gordon at gordona@cocke.k12.tn.us with any questions or concerns prior to signing.

Student Name: _____ Date: _____

Student Signature: _____

Parent/Guardian Name: _____ Date: _____

Parent/Guardian Signature: _____