

# Culinary Arts I Syllabus

## 2020 - 2021

**Course Name:** Culinary I

**Course:** #8275

**Instructor Name:** Chef Carol Robbs

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**Website:** WWW.NHREC.ORG

**Location:** NHREC 13400 Woodside Lane Newport News, VA Classroom #107

**Office Hours:** M-F 10:00am - 12:00pm

**Methods of Instruction:** During the course of the year in Culinary Arts I we will use several different methods of instruction including.

- Textbook & Lecture
- Culinary Arts Study Guide
- Professional Cooking Demonstrations (Live & Recorded)
- Kitchen Production Labs
- Catering Events

**Course Textbook:** Michael J. McGreal, *Culinary Arts Principles And Applications*, 3rd Edition

**Course Workbook:** Michael J. McGreal, *Culinary Arts Principles And Applications Study Guide*, 3rd Edition

**Course Description:** Culinary Arts I Students study the origins and history of culinary arts and the classical kitchen brigade system of service. Students explore career options and the range of opportunities available in the restaurant industry including Front-of-House and Back-of-House positions. Students examine industry professionalism and employability skills through a Workplace Readiness Skills (WRS) curriculum.

Culinary Arts I introduces the fundamental principles of food preparation and basic culinary procedures. Stresses the use of proper culinary procedures combined with food science, proper sanitation, standards of quality for food items that are made, and proper use and care of kitchen equipment. Students also study menu planning and nutrition along with cost control fundamentals. The curriculum incorporates math and science in culinary applications.

### Course Requirements:

- Must have completed English 10 with a minimum grade of a "C"
- Must pass the National Association of Restaurant ServSafe Food Handler course with a minimum grade of 75%.
- Complete 280 hours of instruction during the school year, as mandated by VERSO guidelines.
- Ability to follow instructions both oral and written.

### Course Requirements cont.:

- Must have the stamina to work in a fast paced/high intensity environment.
- Ability to be agile and stand for long periods of time.
- Ability to think on your feet and quick decision making.
- Possess a strong work ethic, be a team player and show independent initiative.
- Must have a 75% or higher GPA to continue to Culinary Arts II.

### Grading/Evaluation Procedures:

#### Grading Scale:

**A:** 90-100

**B:** 80-89

**C:** 70-79

**D:** 60-69

**F:** 0-59

**Evaluation:** In order to earn grades, students must be present, learning, and working. This course uses a competency-based grading system to report a student's proficiency on their trade related tasks. Grades are determined by the student's skill, effort, and performance when completing their trade competencies (skills), and are based on a five point rating scale (see below). Students are also graded based on their workplace readiness skills, a set of 22 skills identified by Virginia employers needed for success in the workplace. As per Virginia CTE Resource Center (VERSO) students must achieve 80% of the competencies to pass either class. **The Competencies with full explanations may be viewed at <http://www.cteresource.org/verso/courses>.**

#### Competency Scale

1	Can teach others 95% - 100%
2	Can perform without supervision 94%- 85%
3	Can perform with limited supervision 84% - 75%
4	Can perform with supervision 74% - 65%
5	Cannot perform or did not attempt 64% - 0%

Culinary Arts grading is made up of 3 parts with differing percentages assigned to each. The percentages are broken down as follows

1. **Competencies - 33%**
2. **Related Instruction - 33%**
3. **Employability/Daily Initiative - 34%**

**Course grades are calculated as follows:**

Quarter Grades			Final Course Grades
Competency	Related Instruction	Employability/Daily Initiative	
<b>33%</b>	<b>33%</b>	<b>34%</b>	<p>Q1 and Q2 are averaged to calculate the culinary semester 1 grade.</p> <p>Q3 and Q4 are averaged to calculate the culinary semester 2 grade.</p> <p>Semesters 1 and 2 are averaged for a final grade.</p>
Evidence of competency in both content knowledge and practical skills. Based on grades from skills labs, unit exams, classwork, etc.	Homework assignments, quizzes, portfolio project, cookbook project etc.	Daily grade based on work ethic, class participation, attendance, and professional conduct (ex. punctuality, cooperation, teamwork).	

1. **Competency/33%** - Homework Assignments (when assigned) – Late assignments will be docked 10 points for every day the assignment is late. You will be quizzed periodically to check your comprehension of the subject matter being presented. Missed quizzes will be made up the next time the student is in class. Absence for a lecture does not result in a delay in taking the quiz. Projects both individual and group will be graded based on a project rubric.
2. **Related Instruction/33%** - Evidence of competency will be evaluated through:
  - End of Unit Exams
  - Lab/Production Grades\*
  - Project Scores

\* **Lab Grades** – Lab grades will be factored and determined by the following criteria.

**Kitchen Management:**

  - Team work, attitude, and professionalism
  - Preparedness and time management
  - Safety/Sanitation

**Lab Performance Rubric:**

- Preparation – product cleaned and trimmed properly/appropriate cooking method/achieving the appropriate degree of doneness.
- Appearance – Appropriate size, shape, color and consistency.
- Texture – Appropriate firmness/mouth feel.
- Flavor – Proper seasoning/appealing flavor/balanced flavor.
- Plating – Product presentation/neatly plated/garnished appropriately.

**Note: Due to the nature of the kitchen lab/production in culinary arts, where fresh food is planned, purchased and produced, the ability to make up a lab due to an absence is not always possible. Students with an unexcused absence on a lab day, will receive a “0” for that lab.**

3. **Employability/Daily Initiative/40%** - At the end of each day the students will give themselves a daily initiative score. The chef Instructor will also give each student a score. The scoring is based off of a scale of 1 to 5. The scores values are as follows and are recorded as such:
- Did not follow rules or participate – **0%**
  - Somewhat followed rules participated a little - **60% - 70%**
  - Mostly followed rules and participated most of the time - **70% - 80%**
  - Greatly followed rules, participation leader - **80% - 90%**
  - Culinary Superstar 100% on rules and participation - **90% - 100%**

**Automatic “0” for the day is earned by:**

- An unexcused absence with no proper documentation provided.
- Failure to dress out in proper uniform.
- Having to leave the class and report to the office because of behavior.
- Sleeping with head down and non-participation during class lecture.
- Refusal to participate in classroom/kitchen activities.
- Lying, cheating or stealing in class.

**Note: Grades will be given for Workplace Wednesday assignments.**

**Attendance Policy:** The Attendance Policy is outlined in full in the Student Rights and Responsibilities Handbook “Student Attendance Policy”. **Note: the culinary kitchenlab/production grading policy listed above.**

**Student Organizations:**

- SkillsUSA
- FCCLA

**Class Fees:**

- Workbook \$20.00
- Chefs Jacket \$32.00
- Student Organization Fee \$17.00

**Total: \$69.00**

