

Culinary Arts I Syllabus 2023 - 2024

Course Name: Culinary I

Course: #8275

Instructor Name: Chef Carol Robbs

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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
- Kitchen Cafe Food Sales
- Catering Events
- Field Trips/Competitions

Course Textbook: *Foundations of Restaurant Management & Culinary Arts*, 2nd Edition, Level I

Curriculum of the ProStart program offered by the National Restaurant Association Educational Foundation.

Course Description: Culinary Arts I Students study the origins and history of culinary arts and the classical kitchen brigade system. Students will explore career options and a 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 of food production, 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 Continued:

- 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 to continue to Culinary Arts II.
- Must dress and maintain a professional appearance and adhere to all uniform guidelines outlined in the *NHREC Culinary Arts Handbook*.

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
2	Can perform without supervision
3	Can perform with limited supervision
4	Can perform with supervision
5	Cannot perform or did not attempt

Culinary Arts grading is made up of 3 parts with differing percentages assigned to each.

Individual assignments are weighted within each grading category.

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	
33%	33%	34%	Q1 and Q2 are averaged to calculate the culinary semester 1 grade.
Evidence of competency in both content knowledge and practical skills. Based on grades from: Skills Labs x1 Unit Exams x3	Worksheet assignments x1 Homework assignments x1 Quizzes x2 Projects x3	20 points - daily grade based on work ethic, class participation, attendance, performance and professional conduct (ex. punctuality, cooperation, teamwork).	Q3 and Q4 are averaged to calculate the culinary semester 2 grade. Semesters 1 and 2 are averaged for a final grade.

1. **Competency/33%** - Evidence of competency will be evaluated through:
 - End of Unit Exams
 - Lab/Production Grades*

* **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 unexcused absence is not always possible. Students with an unexcused absence on a lab day, will receive a “0” for that lab. That student can make alternative arrangements with the chef for a makeup assignment. All make up assignments will count up to 80%. Students that present the appropriate evidence for an excused absence based on the rules provided in the Student Rights and Responsibilities Handbook will be counted as exempt from the lab.

2. **Related Instruction/33%** - Worksheet Assignments (completed in class). - All worksheet assignments for a given unit MUST be completed by the day of the final exam for that unit. Worksheet assignments will be closed after the unit exam. Homework Assignments (when assigned) – Late assignments will be docked 2 points for every day the assignment is late. Quizzes - periodically to check students comprehension of the subject matter. 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 an exam or a quiz. Projects both individual and group will be graded based on a project rubric.

3. **Employability/Daily Initiative/34%** - Students are awarded 20 employability points each day in culinary class for their attendance, performance and professionalism. At the end of the week, all daily employability points are totaled and students can be awarded up to 100 weekly employability points. These weekly points will be recorded as the student's weekly employability grade in culinary arts.

In addition, Workforce Wednesday Assignments, which are assigned by our Regional Career Specialist, will be graded and entered as a Workforce Wednesday Employability Grade. On Workforce Wednesday's students can be awarded up to 20 employability points.

EXAMPLE:

- Culinary Arts Employability (pts) = 20pts./Daily = 100pts./Weekly
- Workforce Wed (pts) = up to 20 pts/weekly

How do students lose Daily/Weekly Employability points?

An automatic “0” for the day.

- *Unexcused Absence

- Cheating, Lying or Stealing
- Failing to dress out in uniform
- Inappropriate uniform attire – these include: fake nails, nail polish, false eyelashes, open toed shoes, including crocks with open holes, skirts, dresses, ripped pants, no hair or beard restraints, excessive make up, excessive jewelry.
- Sleeping in class

-10 points for the day.

- Unexcused Tardy
- Gum Chewing
- Cell phone use/abuse – including ear pods
- Refusal to participate in classroom/kitchen activities (includes clean up)
- Talking at inappropriate times, loud disruptive behavior

-5 Points for the day.

- Not properly handling kitchen equipment, including cleaning equipment
- Not properly handling uniform
- Not practicing ServSafe rules. -5 points per incident.
- Not asking permission to leave the classroom. -5 points per incident.

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

Class Fees:

Activity Fee	\$17.00
Jacket/Pants/Hat	<u>\$63.50</u>
Total	\$80.50