**Culinary Arts**

**Course Syllabus**

**2015-2016**

**Teacher:** Chef Jason Cruz

**Room:**

**Phone:**

**Email:** [jcruz9@saisd.net](mailto:jcruz9@saisd.net)

**Course Description:**

Culinary Arts Practicum builds on the fundamentals and principals of the arts of cooking, management and production skills and techniques. Real life applications will take place as well as possible internships in culinary arts places of employment. Career readiness and certificates from the Pro start program will be the completion goal for students. This course is a laboratory-based.

Students are also encouraged to participate in extended learning experiences such as career and technical student organizations and other leadership or extracurricular organizations.

**Course Content:**

Advanced skills in the following:

* Safety and Sanitation
* Cost/Control
* Catering
* Knife Skills
* Cooking Techniques
* Professional Ethics & Legal Responsibilities
* Life Choice & Career Goals

**Materials:**

For this class you will need a 1 inch binder with notebook paper, pen/pencil. Aprons will be available in class but if you continue on in the culinary program you may want to purchase a bib style apron for yourself.

**Tutoring:**

After school as needed

**Grading Scale:**

90 - 100 = A

80 – 89 = B

75 – 79 = C

70 – 74 = D

0 – 69 = F

**Evaluation**: To successfully complete this course, the student is expected to master 70% of the Texas Essential Knowledge and Skills (TEKS). The tests administered in the course will cover materials presented in class or learned in the labs.

9-Weeks Grade :

40% Tests, quizzes and projects   
60% Classwork, internship performance, participation (including attendance) and cooperation

Daily Work – Daily work will consist of activities and projects that will be completed in class; such as, notes, readings, questions, vocabulary, non-verbal representation of terminology and concepts, as well as daily attendance.

Labs – A lab experience allows the student to put into practice the principles of food preparation studied in class. Labs will be graded similarly to daily work, with the evaluation focused on planning, individual and group cooperation, as well as safety and sanitation. Following proper lab procedures will be an essential part of the lab grade. It is the responsibility of the team/students to clean their assigned station properly and thoroughly as well as present your product nicely plated.

Quizzes & Tests – Quizzes and/or tests will be given at the end of each unit. Tests may be written, practical, or project based and will be 40% of the cumulative grade.

Participation – Participation points will be awarded on a weekly basis as daily grades. Students are expected to participate in class in a cooperative manner.

**Classroom Expectations:**

All students must follow the Hurricane Rules.

* Be courteous and respectful
* Be prepared and responsible
* Obtain a hall pass
* Be on time
* Keep hands, feet, body parts, and objects to yourself
* Observe and comply with the dress code

Culinary Arts Classroom Rules

* Eating is only permitted with teachers permission
* No food or drinks allowed in classroom for any reason unless we made it
* Stealing of food product or materials will not be tolerated
* No running in classroom, lab and hallways
* Using cell phones during class time is not allowed
* Every student will clean designated area or kitchen per Health Dept. standards

**Consequences:**

Students who do not comply with the Hurricanes rules will receive the following consequences:

* Teacher/student conference
* Parent contact
* Counselor support
* Office Referral

Students who do not comply with the Culinary Arts rules will receive the following consequences:

* Suspended from participating in extracurricular activities dealing with culinary arts
* Parent, student, and teacher conference
* Counselor, administration, student/parent and teacher conference
* Will be taken out of Culinary Arts program

**Make-up Work:**

If a student is absent, it is the student’s responsibility to collect materials from the “absence file folders”. The student is then responsible for completing the work to get credit for the day they missed in a timely manner (2 days after the day missed).

**Extra Credit/Community Service:** Participation in competitions and fundraisers, as well as participation in the various receptions and social events that are scheduled throughout the year before school and after school**, is a requirement for the Culinary Arts program.**

Please complete and return this page (last page) to Chef Jason Cruz by Friday, August 28th.

I have read and agree to cooperate and follow the classroom rules and expectations.

Student Name (Print) \_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Period\_\_\_\_\_\_\_\_\_\_\_\_\_

Student Signature \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

I have read, and agree to support what is expected of my child in this class.

Parent Name (Print) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Parent/Guardian Signature \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Phone Number/s \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Email Address \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Best Time to Reach \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Additional Information you want to provide \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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It is the policy of San Antonio ISD not to discriminate on the basis of race, color, national origin, sex or handicap in its vocational programs, services or activities as required by Title VI of the Civil Rights Act of 1964, as amended; Title IX of the Education Amendments of 1972; and Section 504 of the Rehabilitation Act of 1973, as amended.