

Intro-Culinary Arts

Instructor: Chef Joseph Dominguez

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Conference 1st period

Room: Building 8, Rm.1415 & the Culinary Kitchen

Tutoring: Before School, FLEX period, as needed

Course Description:

In the Introduction to Culinary Arts class, students will learn foundational food and kitchen safety, as well as cooking techniques to be used in a personal and commercial setting.

Students are encouraged to participate in the Culinary Art Club and other extracurricular organizations.

The purpose of this course is designed to prepare students to meet the requirements as determined by the State of Texas via the Texas Essential Knowledge and Skills (TEKS).

Progress in mastering the TEKS will be assessed through daily classwork, written assessments, and labs.

Course Content:

- Personal Safety
- Food Safety
- Menu Knowledge
- Nutrition
- Customer service
- Kitchen utensils and equipment
- Reading recipes
- General understanding of restaurant themes, atmospheres, operations, positions
- Measurement and conversions
- Culinary History
- Introductory food labs

Supplies: Writing utensils, notebook and a positive attitude

Uniform: For the food labs students must wear closed-toe shoes and long hair must be tied back. Students will be working with food and chemicals that may stain or soil clothing if not careful. Aprons will be provided but students will be responsible for their clothing.

9-Week Grade:

40% Tests, quizzes and projects

60% Classwork, lab performance, and participation

*All students must take a semester exam; it will count 15% of his/her semester grade.

According to the state of Texas, to receive credit for this course you must have no more than 10% absences. You will be denied credit for this course until the time is made up.

Policies: Students are expected to follow the conduct, dress code, attendance and tardy policies as stated in the SAISD Student Code of Conduct Handbook, and also those established by Burbank High School.

Each student must take and make a 100% on the equipment, food and kitchen safety quizzes. This is district driven to ensure the safety of the students.

Classroom and Kitchen Expectations:

- Students must be seated and ready to work before the tardy bell rings.
- Students must follow all school-wide and district-wide policies and procedures.
 - Students will arrive ready to participate and learn
 - All equipment and materials will be used with safety in mind
 - Constant adherence to strict food safety and sanitation standards is required
 - All individuals in the kitchen will be treated with respect
 - No phones in the kitchen, unless permission is given by the instructor
 - It is the responsibility of the students to clean assigned area thoroughly before leaving the kitchen
 - We will have cleaning and sanitation labs in addition to food labs

Professionalism and Lab participation: The expectation is that all students will participate in the cooking labs every day. If the student chooses to not cook that day because they do not want to cook, points will be taken from their professionalism grade in 5 point increments. All students will begin with a score of 100 for professionalism at the start of the 9 weeks. As any issues arise points will be taken in 3-5 point increments. If professionalism grade drops below 75, a time will be scheduled to discuss your continued success with Chef Gomez.

Restroom Policy: Do not ask to go to the restroom during the first and last 15 minutes of class, unless it is an emergency. Use passing periods to take restroom breaks. In the event of an emergency, restroom passes will be given.

Make-Up Policy: If a student is absent from class, they are responsible to request makeup work. Two days are given for every day of an unexcused absence before the assignment is considered late. All late work is deducted 20 Points after the two days allotted.