

Whitmer High School CTC Culinary Arts

Introduction to Culinary Arts

“Once you have mastered a technique, you barely have to look at a recipe again”

- Julia Child

SY 2018-2019

C111

Monday - Friday

Instructor: Chef Dave Napierala dnapierala@wls4kids.org
419-473-8376

Office Hours: By appointment – just see me and we will make one!

Course Proficiencies

I. Classwork Requirements

- A. Keep an organized notebook, complete with written notes, handouts, worksheets and related information.
- B. Maintain regular class attendance
- C. Complete all assignments, tests and quizzes
- D. Follow accepted rules of behavior
- E. Follow safety rules in the lab
- F. Follow lab preparation and clean up guidelines and all classroom directions.
- G. Work in a cooperative manner with other students
- H. Be responsible for individual assignments and activities to complete group projects
- I. Respect each other, lab equipment, and property of others
- J. Conduct him/herself in a safe and prudent manner
- K. Lab reports are to be completed after each lab activity
- L. Students will take responsibility to make up any missed work due to absence

II. Attitude and Behavior

- A. The Intro lab activities include the use of equipment and preparation techniques that could be potentially dangerous if misused. Appropriate student conduct as outlined in class requirements is essential to provide a safe working environment for all students. Students are also expected to demonstrate the ability to work in group settings as well as independently on class assignments.

III. Course Objectives/Overview

A. Course content

- a. Safety and sanitation
- b. History of foodservice and career awareness
- c. Proper nutrition
- d. ID, use and care of tools and equipment
- e. Principles of meal planning
- f. Consumer skills

B. Skills

- a. Apply nutritional guidelines when planning meals
- b. Practice safety and sanitation principles
- c. Demonstrate correct measuring techniques
- d. Demonstrate proper food preparation techniques
- e. Identify and define food terms
- f. Use new technologies for food preparation
- g. Use computers and other devices effectively to research food preparation activities
- h. Use and care of equipment and tools
- i. Think critically and problem solve
- j. Work independently and in a group

C. Appreciation of Concepts

- a. Understand the importance of safety and sanitation when preparing food
- b. Recognize the role of nutrition and wellness
- c. Appreciate cultural influences on food choices
- d. Become a smart consumer
- e. Appreciate the technological influences in the foodservice industry.

IV. Attendance

- a. Attendance: refer to Board of Education Policy
 - i. The **STUDENT** is responsible for obtaining any assignments/notes and talk with the instructor about a date to turn in missing assignments due to absence.

Course Expectations

- Every student will be treated fairly with courtesy and respect.
- You will address the instructor with courtesy and respect

- All tools and equipment will be treated properly and with respect. They will also be put back in their respective locations
- Proper safety procedures must be followed at all times in the classroom, in the lab and when working with all equipment.
- You need to come to class prepared to work. This class is hands on and needs your participation to be successful
- No outside food or drink is allowed in classroom/lab
- You will not be able to leave class for any reason without a written pass from the instructor.
- Students are required to clean up their workspace and to return all classroom equipment to the proper place by the end of class.
- Students are responsible to obtain work that they missed when absent.
- A class participation grade is given on a weekly basis. Participation is earned by actively listening, paying attention during videos and presentations, answering questions and having relevant class discussions, as well as having successful lab experiences.

Disciplinary Policy

- First offense - verbal warning with written acknowledgement of warning
- Second offense - written warning with phone call home to parents
- Third offense - detention issued, phone call home to parents
- Anything after the third offense could result in further disciplinary action including parent conference with the student, instructor, and CTC Principal.

This policy is not totally sequential. The seriousness of the infraction will be taken into account. The instructor reserves the right to make this determination.

Kitchen Duties

Everyone is assigned a cleaning duty every day that there is a cooking lab. Duties will rotate within your respective lab group. Everyone will get a chance to have every job. Duties for the day will be posted in the classroom. Failure to adhere to assigned duties will result in your grade being lowered (significantly!) and a loss of cooking privileges .

Policy for Make-up Work

- Students who are absent are required to make up any written assignments
- If a student misses a lab, they are required to complete the lab questions as well as an alternative assignment to be determined at the time.
- Make up work cannot be made up during instructional time, but on the student's own time.

- To complete assignments and make up missed work, students may sign out a classroom textbook, use the internet, or make arrangements to meet with Chef at specified periods or after school.

Culinary Lab Grading Criteria

- See attached lab grade rubric
- Grade Scale
 - 50-45: Excellent, exceeded teacher expectations
 - 44-40: Good, one slight mistake
 - 39-35: Satisfactory, 2-3 mistakes
 - 34-30: Unsatisfactory, 3-4 mistakes
 - 29 and under - Unsatisfactory, 4-5 mistakes, poor or total lack of participation and respect for the rules. This could result in removal from class and being sent down to the student's respective Dean.
 - **Multi day labs will be given one grade for the total lab experience**