**Fundamentals of Culinary Arts**

**Syllabus**

**Course Content**

Fundamentals of Culinary Arts is a full year course designed to help the student develop healthy eating habits. Consumer and cooking skills needed by an individual, whether living independently or as a family member, will be developed. Concepts discussed will include: Nutrition, Cooking Skills, Entertaining, Consumerism, and the Exercise/Food Relationship.

**Aspects to be covered**

* Food in Your Life
* Nutrition Basics
* Health & Wellness
* Food Decisions
* Kitchen Basics
* The Art of Cooking
* The Art of Baking
* Entertaining
* Food Preparation
* Additional Topics
	+ Eating Disorders
	+ Fish & Shellfish
	+ Foods of the World

**Objectives**

Upon completion of this course, a student will be able to:

1. Understand and explain Nutrition Guidelines & how Nutrients work in your body.
2. Demonstrate Proper Food & Kitchen Safety procedures.
3. Understand and demonstrate various Cooking Methods.
4. Understand and demonstrate proper Recipe Development & Execution during cooking labs.
5. Demonstrate proper Culinary Math when working with recipes.
6. Understand the decisions that affect Consumer Issues within the world of food and cooking.

**Grading Procedures**

Child Development students will be graded on the following:

* Class Participation -50 Points

-(5 pts. deducted for each class of inactivity)

* Written Assignments -10 - 50 Points

-(Ex. Packets, Worksheets, Studyguides, etc.)

* Projects -50 Points

-(Ex. Powerpoint, Video, Mid/Final Projects, etc.)

* Labs -30 Points [Total]

-(20 pts. execution; 10 pts. evaluation)

* Presentations -20-50 Points

-(Ex. Powerpoint, Video, etc.)

* Exams -50 Points

-(Ex. Unit, Mid/Final Exams)

\**MAKE-UP ASSIGNMENTS* – Students who miss a class when an assignment was given or completed will be given the same number of days missed to turn the assignment in. This procedure will be waived if the absence is unexcused. In the case of missed days of a lab, students will be required to complete an alternate assignment. Such an assignment will be worth the same number of points as each lab.

As per FASD policy, the following percentages will be used to determine letter grades:

 91 - 100 = A

 81 - 90 = B

 70 - 80 = C

 60 - 69 = D

 0 - 59 = F

\*Failure to complete single item requirements will affect the grade of that particular marking period. Be aware that the final grade average is the average of the percentage scores from each *quarter* (Semester grades will not be considered when determining the final grades) and NOT the average of the point values of the letter grades.

\*\**FOURTH QUARTER GRADES* – The 50% marking value will be waived for the 4th quarter. If a student refuses to continue normal work habits, the student will then receive the actual percentage earned. The percentage will be a culmination of the daily grades kept during the 4th quarter. The teacher must notify the student, parent, and administrator of their intentions to give less than a 50% prior to the mid-point of the final quarter.

**General Rules and Regulations**

1. Be prompt-Students late to class are required to have a late slip to enter the room.
2. General discipline procedure. Under most circumstances, the following procedure will be used:
	1. Warning for first offense.
	2. Parents will be notified of recurring discipline issues.
	3. Discipline referral and student sent to office if the misbehavior continues.

\*In rare occasions, when a student misbehaves in an unreasonable manner, a discipline referral and student will be sent to the office immediately.

1. Stay in your seat until you are dismissed. You are not dismissed at the bell, rather, you are dismissed when the teacher dismisses you.
2. No make-up, scented spray, perfumes, or grooming will be done in the classroom. This will be **strictly** enforced.
3. Use of the hall pass:
	1. Ask permission to leave the room; using *PLEASE* and *THANK YOU*.
	2. Have your pass filled out and ready to be signed. If you are using the restroom or your locker, you must take the wooden hall pass.
	3. Sign out before leaving the room. You must include your DATE, NAME, DESTINATION, and TIME IN/OUT.
	4. Only 2 students will be allowed to leave the room at a time; at the teacher’s discretion.

**Responsibilities**

Each student is responsible for:

1. Dress must be in compliance with the student dress code.
2. Completing all classroom assignments on time.
3. Come to class prepared – Pencil, pen, packet, handbook, packets, etc.
4. Conduct yourself in a manner conducive to learning.
5. Active participation in group work or assignments.
6. Following all directions given by the teacher, aids, and/or substitutes.
7. Keep the room, appliances, utensils, etc. in clean/working condition.
8. Keep all graded work. Conversations of a disputed score will not be entertained without proof of the assignment.
9. Make **IMMEDIATE** plans to do all work before planned absences.

\*It is **YOUR RESPONSIBILITY** to make arrangements with the teacher to make-up all work.

1. Course or foul language **WILL NOT** be tolerated at any time. Proper disciple procedures will be followed.
2. Inappropriate behavior/comments directed towards or about any person while in the classroom (students, teachers, substitutes, administration, etc.) **WILL NOT** be tolerated at any time.
3. Be Polite to **ALL** students, teachers, aids, substitutes, administrators, guest speakers, etc.

**Lab Rules & Procedures**

1. Dress and act appropriately
	1. Attire and behavior can/will affect your overall grade for Cooking Labs.
2. Students will be working in a cooking lab setting. During these times, a student must observe the following **REQUIREMENTS**:
* Have **CLEAN** clothing, hands, & nails when working with food
* Practice **PROPER** sanitation and safety procedures
* Wash hands **THOROUGHLY** before handling food
* **NO** flip-flops or open toed shoes
* **NO** long-sleeved or baggy shirts
* Long hair **MUST** be tied up
* **ALL** hair must be covered by a hair net or hat
* **NO** jewelry or hand lotions
* Stay in work area/kitchen during **ENTIRE** lab
* Share **ALL** duties and responsibilities
* **FULLY** participate in lab preparation, cooking lab, & lab evaluation.
* Taste **ALL** food prepared
	+ Excluded for known allergies
* **DO NOT** leave until everything is cleaned
* Follow the teacher’s instructions at **ALL TIMES**

**Contact Information**

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**Agreement**

Upon signing, I, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, agree to accept the responsibilities and requirements of this course on the day of \_\_\_\_\_\_\_\_\_\_\_, \_\_\_\_\_. By signing, I also accept any and all appropriate consequences with misbehavior in accordance with the FASD student handbook. I understand that my absence of this class may affect my overall grade for the course. In addition, I understand that I am expected to conduct myself in a cordial and proper manner. Lastly, I understand that this document is to be in my possession during every class period and I may be asked to produce this document at any time throughout the year.

Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Witness: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_