

Culinary arts 1 Syllabus

Instructor

Mr. Bradford Via

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Office Location

Campbell County
Technical Center
Room 114

Office Hours

8:00 am – 3:30 pm
Mon. – Fri.

Course Overview

To introduce young adults to the professional establishment of Culinary Arts and food occupations. Students will have an opportunity to obtain a working knowledge of foodservice and hospitality industries, as well as ServSafe certification.

Required Text

Culinary Essentials Textbook, *Johnson & Wales University*

ServSafe food handler guide (6th edition), *National Restaurant Assoc.*

Course Materials

All students must have paper, pens, and pencils

- Calculator

Resources

Resources are available in class, see instructor for any additional resources that may be needed.

Point System

Participation (attendance, alertness, activeness) = 2 points per day

Quizzes (taken bi-weekly) = 10 points each

Tests (taken monthly) = 25 points each

Practicums (2) = 50 points

Exams (2) = 50 points

Any additional points earned may only be applied to the participation point scale.

Should you reach over 1000 points by the end of the year, you may cash them in for a treat at the end of the year.

Course Schedule

Week	Subject	Practice Problems
1 – 4	Safety, Sanitation, Basic Practices	n/a
5 - 36	All Instruction	n/a
Bi-weekly	Quizzes	10 points
Monthly	Tests	25 points

Exam Schedule

Day	Subject
Dec. 15, 2017	Kitchen Practicum 50 points Graded on presentation, taste, balance, waste management and timing
Dec. 19, 2017	Written Exam 50 points
May 23, 2017	Kitchen Practicum 50 points Graded on presentation, taste, design, waste management and timing
May 25, 2017	Written Exam 50 points

Homework Policy

Homework will generally not be assigned, however, there may be an occasion where homework is assigned. As an opportunity to earn additional points, students will have the option to assist with catering events and kitchen housekeeping events. (Parent or Guardian must approve) (Must have your own transportation to and from event) Volunteer sheets will be posted; if you sign up to work, you are responsible for reporting for your shift.

Grading Scale

A = Outstanding (900 – 1000) points

B = Above Average (800 – 899) points

C = Average (700 – 799) points

D = Below Average (600 – 699) points

F = No Credit (Below 599) points

I = Incomplete

W = Authorized Withdrawal

I hope you all enjoy Culinary Arts this year. You are not alone, I am here, should you need me to assist you. Work hard, have fun, and keep learning.

Thanks, Mr. Via