

SYLLABUS 2019 – 2020
CULINARY ARTS & FOOD OCCUPATIONS
LEVEL 1

INSTRUCTOR: *BRADFORD VIA*

CAMPBELL COUNTY TECHNICAL CENTER

ROOM #: 114

PHONE #: 434-821-6213

EMAIL: bvia@campbell.k12.va.us

INTRODUCTION

I would first and foremost like to welcome you to the 2019-2020 culinary arts program. I am confident that we will be able to develop a strong educational and professional bond along with a mutual respect as we embark on an adventure that you will use in life beyond high school.

COURSE OBJECTIVE

Provide an industry-driven curriculum that prepares students for a career in restaurant and food service management.

COURSE DESCRIPTION

In this course, you will be taught the basics of the food service industry. Using the pro-start curriculum, you will learn...

- A safe overview of the restaurant and food service industry.
- A safe operation.
- An introduction to the kitchen.

- Culinary exploration.
- Service and management.
- Safety and sanitation.
- Workplace readiness skills.

Upon completion of the course and with a successful test score, you have a golden opportunity to obtain a servsafe food handlers certificate, as well as credentials for completing the workplace readiness skills assessment.

REQUIRED TEST

Foundations of restaurant management & culinary arts, second edition/level 1

This curriculum is offered and approved by the national restaurant association

SUPPLIES LIST

Closed toe, closed heel, slip resistant shoes.

Hair restraints (for those that have hair to restrain)

1 – One subject spiral notebook.

Pens.

Sharpie.

1 – 2 pocket-folder

1 – ½ inch binder

Loose leaf paper

Long pants

GRADING RUBRIC

- Grading will be conducted daily for behavior and conduct.
- Assignments will be graded upon completion for the grade earned.
- Quizzes will be given at the end of each chapter and graded upon completion.
- Tests will be given at the end of each unit and graded upon completion.
- Exams and practicums will be given at the middle and end of the school year and graded upon completion.

If a student should miss a day for whatever reason, that student will not receive a conduct grade for that day. If the day is an excused absence, then the student will receive an exempt for the day but will need to complete the assignment within one week of their return to school; if the student is not excused for the absence, then that student will receive a grade of “0” for the day and will not be able to make up an assignment resulting in another “0” grade. The point of this is to make sure that students show up and do their work just like they will be expected to do for their employer when they reach that chapter in their lives.

CODE OF CONDUCT

Students are expected to adhere to all rules and standards that have been set forth by Campbell County Schools. Students are also expected to conduct themselves in a professional manner always; this is a trade course that prepares you for the culinary industry and must adhere to both school and professional guidelines.

Students are expected to be prepared for classroom or lab activities every day. (NO EXCEPTIONS). Being unprepared will lose you points for the day, being unprepared is a quick way to fail this class.

EMERGENCY PROCEDURES

Students are expected to follow all emergency guidelines. If someone is injured, report this as quickly as possible to a faculty or staff member. If there is a fire or disaster, procedures are in place to ensure the best safety that can be provided and is a serious matter, and should be treated as such. When the alarm sounds, act, we do not always know if it is a drill or the real deal.

SUCCEEDING

Focus, hard work, asking questions, and composure along with professionalism will guarantee that you succeed. As with any career or job that you may obtain in your lifetime, the most important thing is to "SHOW-UP".

CLOSURE

This can be a fun and exciting class, we make great friends and experience new things every year. However, this can also be a dangerous place, so be forewarned, any actions that could cause someone to be injured will not be tolerated, and consequences could lead to ejection from the course. Safety is the top priority.

Good luck this year, have fun, and make this year a year to remember.