

SYLLABUS 2019 – 2020
CULINARY ARTS & FOOD OCCUPATIONS
LEVEL 2

INSTRUCTOR: *BRADFORD VIA*

CAMPBELL COUNTY TECHNICAL CENTER

ROOM #: 114

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INTRODUCTION

Hello again everyone and welcome back for the 2019 – 2020 Culinary Arts and Food Occupations level 2 program. I am confident that we can continue our goal of a fruitful and respectful existence as you work together again with some of your returning classmates, and some that you have not yet had the pleasure to work with. This class will take you to a greater level of culinary understanding, as well as prepare you for a trade in a demanding industry outside of 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 a more advanced level of the food service industry. So that you are not blind-sided by what is to come. This will be a more demanding and stricter year in which you will be expected to learn...

- Reaching your customers.
- Culinary exploration.
- Managing costs.
- Today's operational concerns.
- Meat, poultry, and seafood.
- Baking and desserts.

Upon completion of this course along with a successful test score, you have the opportunity to obtain your servsafe manager's certificate, and the credentials need to successfully complete high school. Those that did not pass the workplace readiness test last year, you will be given opportunities to complete the test this year.

REQUIRED TEST

Foundations of restaurant management & culinary arts, second edition/level 2

Servsafe manager's guide, 7th edition

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.

