



Culinary Arts I & II Syllabus 2020-2021

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*****Weekly Lesson plans are posted on both of our teacher pages located on the school website www.mahoningctc.com. Click on High School Career Programs -Learn More Today, Click on ARTS Academy logo. Teacher's names will appear. Click on our teacher page next to our name and click on lesson plans tab.**

Supplies

Texts: On Cooking Textbook

ServSafe Essentials

Pro Start- Foundations of Restaurant Management & Culinary Arts (Year 1&2)

Tools: Planner (Student Handbook)

Pocket Thermometer

Pen/ Pencil - *students must supply*

Sharpie Marker - *students must supply*

2" 3 ring binder with 7 plastic tab dividers – *students must supply*

– will be used for both years to turn in assignments

Uniforms: Must be kept clean and maintained by students:

Kitchen:

White chef coats (2)

Black chef pants (2)

White chef hat (2)

-All are ordered through DeAngelo Uniforms - (330) 758-5211

-Students will be fitted at school on **September 8th and 9th**

(Deposit of approx. \$50 due that day.)

Black heavy duty non-slip shoes with leather uppers – *students must supply*

*****Until the students can get sized and the uniforms delivered, the students must wear long pants, T-shirts or long sleeve shirts (no hoods or tank tops), and closed toe shoes (no sandals)**

Dining Room:

Black dress shirt – Ordered through DeAngelo Uniforms

Necktie – *students must supply*

Black dress pants – Black kitchen pants will be acceptable

Black socks – *students must supply*

Black heavy duty non-slip shoes with leather uppers – *students must supply*

Black belt – *students must supply*

Classroom Fees

General Fee- \$100.00 covers online curriculum, software, internet, Chromebooks, technology support, FCCLA memberships & credential tests.

Uniforms Fee- Approx. \$150.00 per year (cost will vary based on needed sizes)

*****All fees are waived for students who qualify for free/reduced lunches**

Course Objectives

- A. To develop and refine the skills, knowledge, and attitudes the students will need to enter into the food service industry.
- B. The student will receive information on how to safely operate and care for foodservice equipment, preparation and serving of quality and quantity foods; sanitation and safety; and develop attitudes and skills to achieve success in the industry and today's working environment.
- C. The student will gain valuable experience in the operation and management of various stations throughout the kitchen lab. ***Each student is expected to attain gainful employment within the foodservice industry by mid-point of their junior year (circumstances permitting).***
- D. Students will be rotated through the various job stations, including front and back of the house positions, developing specific job tasks for each job rotation.

Student Objectives

- A. Perform the duties and skills of all job stations.
- B. Complete all written assignments.
- C. List, perform and observe all safety rules pertaining to the production and serving of quality foods.
- D. Read and prepare standardized, commercial, and experimental recipes.
- E. Convert and price recipes for specific amounts.
- F. Become fluent in the rules and guidelines of ServSafe Sanitation, as outlined by local and state health departments and the National Restaurant Association.
- G. Define and understand culinary terminology.
- H. Understand and evaluate all phases of the food service operation.
- I. Demonstrate how to safely and properly use, care and maintain tools and equipment.
- J. Exhibit the skills and personal behavior desired for employment and post-secondary education.
- K. Identify post-secondary opportunities and various employment opportunities.
- L. Continue education through work experience and post-secondary education.

Course Expectations & Requirements

- A. Culinary Arts students will look and act professional at all times.
- B. Students will respect their parents/guardians, fellow classmates, teachers and MCCTC faculty and administration. We will not tolerate problems with respect.

Golden Rule: *One should treat others as one would like others to treat oneself*

- C. Students will come to class on time, in a **clean and pressed uniform** and prepared to learn, act and work as a team.
- D. Students will have a **positive attitude** and tolerance for others in order to promote a productive learning environment.
- E. Students will be prepared for their job station/ and other lab assignments.

F. **Students should practice good personal hygiene:**

- Shower daily, brush teeth and use deodorant
- Clean shaven and proper hair control
- No nail polish or jewelry
- No excessive make-up or facial piercings. All piercings must be clear and be able to be removed during lab if requested.

G. **Attendance:** See page - 9 & 10 of the school handbook. Doctors and dentist appointments should be outside school hours.

H. **Absences:** All absences will receive a zero for that day. In the event that a student is absent they will receive partial credit for calling or emailing the instructor's office and notifying them of the absence by 9:00 a.m. Students will have the chance to earn additional lab extra credit before or after school. Extra credit can be assigned to make up related classroom time

I. **Class Assignments/Google Classroom/Binders:** Students are expected to keep up with in class and Google Classroom culinary assignments and turned in as directed by posted due dates. Most assignments will be graded using a rubric and will count for a substantial portion of their culinary grade. **EFFORT given will equal grade earned.**

J. **Students are expected to earn the following industry credentials and will be awarded grades based on completion of certificates.**

-ProStart National COA (Certificate of Achievement)- The student must pass "The Foundations of Restaurant Management and Culinary Arts" Level 1 and Level 2 exams, document 400 hours of work experience and demonstrate proficiency on more than 50 workplace competencies. Two hundred of the hours are obtained through instructional lab time. Work experience can come from paid jobs, school-based enterprises or relevant volunteer work.

-ServSafe- Students will earn the *The National Restaurant Association's ServSafe Food Handler Certification/Person in Charge-Ohio*, through classroom and online instructional time and pass the required end of course exam.

-OSHA 10- Hour- Students must complete 10 hours of online instruction time and complete all courses using *The CareerSafe OSHA Outreach Training Program for General Industry*.

K. Throughout the year each student will be expected to work at least a total of **10 service hours**. Five hours in the first semester and five hours in the second semester. These hours can be accumulated by working special events before or after school or during the weekends. Completion of these hours will be shown by an additional grade given at the end of each semester (**TBD circumstances permitting**).

L. Mahoning County Career & Technical Center Grading Scale is:

- 90 - 100 = A
- 80 - 89.9 = B
- 70 - 79.9 = C
- 60 - 69.9 = D
- 50 - 59.9 = F

M. Students will have the privilege to use the locker room within the lab. Students can lose this privilege at any time if they don't conduct themselves in a professional manner.

N. Culinary Arts program is not responsible for lost or stolen items.

O. Students will eat lunch during their regularly scheduled 30 minute lunch period in the lab.

Culinary Lab Rules & Expectations

(For Everyone's Safety!!!!!!)

1. You must wear proper shoes – Black with closed toe and heel.
2. Complete and Clean Uniform, *Face Mask & Face Shield*. No Exceptions!
3. Absolutely **NO HORSEPLAY!!** This includes towel snapping, running, and throwing things in the lab.
4. Respect everything and everyone. Treat people the way you want to be treated, **with respect**.
5. If you don't know how to use something, **DON'T use it!**
6. Read and follow all directions for all cleaning supplies and chemicals.
7. Wash hands **FIRST** and rewash often, especially after handling potentially hazardous foods.
8. Wash and sanitize workstation before you start.
9. Make sure the ventilation system is running before equipment is turned on.
10. Know where the fire suppression system is located.
11. Clean up spills right away.
12. If you drop it, pick it up!
13. **Always** keep your mind on what you are doing!!!

******Signature Page Please return by _____(assigned date)**

Dear Parents/Guardians and Culinary Arts Students:

Due to the nature of the foodservice industry and the culinary arts lab at Mahoning County Career & Technical Center certain situations may arise when every student will be expected to handle sharp objects (knives, slicers, scissors, etc.), work hands-on with extremely hot items (ovens, grills/broilers, open flames, hot pots and pans, etc.) as well as handle a wide variety of products (shellfish and other proteins, fruits, vegetables, soy products and various cleaning supplies.) While in the culinary arts lab all the necessary training and precautions will be taken before any such situations occur.

Please sign below acknowledging that you have both read the student handbook and culinary arts syllabus and agree with all the descriptions, guidelines, procedures and rules. Your signatures give consent for your child to participate in the culinary arts program and work with all the necessary equipment and products needed.

Parent/Guardian Signature: _____ Date: _____

Home Phone Number: _____

Secondary Phone Number: _____

Student Signature: _____ Date: _____