

Room  
C-1

Hospitality, Tourism, and Recreation Pathway

# Culinary 1

Mrs.  
Andrew

Rocklin High School

2014-2015

## Course Objectives

Students will:

- Learn and practice kitchen and food safety techniques and methods.
- Learn and practice basic cooking techniques.
- Learn how to make good food choices for your health.
- Prepare and sample a variety of dishes to expand your palate.
- Gain leadership and career skills through participation in FHA-HERO



### **Class Rules**

#### **RESPECT**

**Self**

**Peers**

**Teacher**

**Time**

**Materials**

### What do we do in this class?

- Listen: You take notes during demonstrations and lectures to prep for labs.
- Cook: We have weekly labs to practice what you've learned.
- Watch: We'll see videos of different techniques and cuisines.
- Eat: Sample what you've prepared and critically analyze it.
- Research: Discover information about cuisines new to you or food industry topics.
- Prepare: Learn about careers in the food industry and participate in FHA-HERO activities

## **Grading:**

Your grade reflects what you know and what you can do. You must demonstrate mastery of the essential concepts and skills as well as make appropriate academic progress. Translation: You have to pass the tests/labs AND do your homework. Just one or the other won't cut it.

90% and up total points + essential concepts and skills = A

80%-89% of total points + essential concepts and skills = B

70%-79% of total points + essential concepts and skills = C

Mastery of the essential concepts will be demonstrated through labs and tests. Rubrics will be provided so you know exactly what to do. If you don't achieve 70% on a project, you will be required to improve or correct the project. Keep in mind that this means doing more than a 70% effort.

**Voluntary Class Contribution:** This class is funded on contributions. If you don't contribute, we don't have ingredients. We will do labs until we run out of funds. We welcome additional donations both of money and items beyond the expected \$40.00. See the attached wish list for our most needed items.

**Absences:** This is a very interactive class and most of our assignments are done in class and depend on your being able to interact with a group, listen to a speaker, see a video, complete a lab, etc. It is your job to come see me for instructions if you have been absent. You may make-up most labs and assignments at home for excused absences only. There will be a few experiences, guest speakers, etc. that cannot be made up if you are absent. See me for alternate assignments if you fall into that category.

**Tardies:** Don't come in without a pass from the attendance office.

**Academic Integrity:** Should you choose to cheat or plagiarize on an assignment, you will receive no credit and a referral.

**Dress Code:** I care about how you dress. It's a reflection of your state of mind and intentions. I will vigorously enforce dress code. Because this is a culinary class, there are clothing safety concerns. **On lab days, no open-toed shoes are allowed. Bottoms (shorts, skirts, etc.) must be to the knee. No sleeveless or tank tops.** Long hair must be restrained. Aprons will be worn during labs, but stuff spills! Keep this in mind when choosing your clothing. If you are dressed inappropriately to participate in the lab, you will sit in the desk area and you will have to make up the lab at home.

**Electronic Devices:** They should be off AND out of sight unless you have specific permission to use them for an academic purpose.

**Food and Drink in Class:** Bottled water or water in a spill proof cup is acceptable. The only other food or drink allowed is the food we prepare in class. No gum.

**FHA-HERO:** The California affiliate of Family, Career, and Community Leaders of America. Students in all Home Economics Career Technology courses at Rocklin High have the opportunity to become active members of this career technical student organization. This is a national pre-professional organization that supports and extends student learning through competitive events, leadership opportunities, and community involvement. The mission of FCCLA is to promote personal growth and leadership development through Family and Consumer Sciences education. FHA-HERO participation is integrated into our instruction and supported by our state common core standards. Some participation in FHA-HERO is required in class. In order to be an active member and receive all the benefits both in and out of class, students can pay the membership fee of \$25.00. This is required for those who desire to compete. Benefits of full membership include a chapter lunch per quarter, access to the FHA-HERO lounge during Plus and lunch in C-1, use of the FHA-HERO student refrigerator, use of the microwaves and kitchens in C-1 during Plus and lunch, T-shirt, welcome pack of supplies, door prizes at chapter meetings, access to competitions, eligibility for FHA-HERO scholarships, leadership opportunities at chapter, region, and state levels, special field trips, and invitations to FHA-HERO social events.

**Communication:** We will be using Schoology this year for some of our assignments and to communicate. Please make sure your student is checking it regularly. Additionally, I use Remind.com to text reminders about lab days, homework, and FHA-HERO activities. Students will sign up in class. I strongly encourage parents to sign up for these reminder texts as well. Ask your student for the code and number. This is an out going service only, you will not be able to text me in return.

**Media:** We will be taking photographs and video in class and at all FHA-HERO activities to document our involvement, to use for instructional purposes, and to apply for grants or encourage donations. If you do not want your child photographed or recorded for these purposes, please indicate on the syllabus receipt.

### **Contact Information:**

Mrs. Taudine Andrew

[tandrew@rocklin.k12.ca.us](mailto:tandrew@rocklin.k12.ca.us) Preferred method of communication

Voice mail 632-1600 ext 6231

## Culinary 1 Syllabus Receipt 2014-15

I have read, understand, and accept the course policies for Rocklin High Culinary 1.

Student (Print) \_\_\_\_\_ Date \_\_\_\_\_

Parent Signature \_\_\_\_\_ Date \_\_\_\_\_

Parent Contact info:

E-mail \_\_\_\_\_ Phone \_\_\_\_\_

DO NOT photograph or record my child (name of student) \_\_\_\_\_.

Parent Name (print) \_\_\_\_\_ Sign \_\_\_\_\_