

Beaumont Technical High School

CULINARY ARTS 1,2,3&4 **COURSE SYLLABUS** 2019- 2020

INSTRUCTOR:

Chef Gray Lewis

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COURSE DESCRIPTION:

Grade Level: 11, 12

Credit: 3 Hours Practical Art

Welcome to the world of professional cooking. All classes in the Culinary Arts Program are set in a very fast paced environment with a steep learning curve. Success requires committed students willing to fully engage the classes as a profession. With the completion of a sequence of classes you will have the skills necessary to obtain a certificate with the American Culinary Federation as a Certified Culinarian. Throughout the sequence you can also become nationally certified in sanitation with the ServSafe certification. We explore every facet of the fundamentals of culinary arts, as well as learn the vital practice of quality food preparation. Culinary Arts 1 and is offered to 11th grade students.

COURSE COMPETENCIES:

1. Students will gain knowledge of the career/educational opportunities available to them.
2. Students will demonstrate the personal and social responsibility skills needed to obtain and retain employment.
3. Students will be introduced to the food service and hospitality industry.
4. Students will learn the vital importance and proper applications of sanitation and safety standards.
5. Students will learn proper procedures for purchasing and receiving quality products.
6. Students will learn to identify various products by appearance and taste.
7. Students will learn various methods of food preparation for a variety of products.
8. Students will learn to not only comprehend a recipe but convert yields, interpret cooking methods/techniques, and become proficient at recipe analysis.
9. Students will continue to develop interpersonal skills by utilizing teamwork and exhibiting leadership in all aspects of the kitchen.
10. Students will display the ability to effectively manage their time in the kitchen and classroom.

CULINARY MISSION AND GOALS:

The mission of the culinary arts program is to develop students' competencies and abilities to practice effectively in an entry-level position as a cook, pastry cook, or foodservice

management trainee with an emphasis of a lifelong continuation of learning and advancement in the culinary arts field.

Goal 1: At least 30% of the graduates who have completed an advanced culinary class will attend college

or be employed in a job related to the field of Culinary Arts.

Goal 2: At least 80% of Culinary 1 Students will obtain 80% or better in written, practical, and professionalism accumulative exams.

Goal 3: Increase enrollment and retention in advanced classes.

Goal 4: Students will improve their academic skills

A) Mathematical

- a. Recipe Conversion
- b. Bakers Percentages

B) Literacy

- a. Recipe Development
- b. Research Papers

C) Assessment

- a. Written Exams
- b. Practical Exams
- c. Workplace/Career Readiness

Goal 5: Maintain and update facilities and equipment to meet or exceed industry standards.

Goal 6: At least 80% of students will meet or exceed national standard on technical skills attainment assessment.

COURSE OUTLINE:

First Semester:

- Syllabus/Kitchen Protocol
- Foundations of Food Service
- Equipment
- Sanitation
- Knife Skills
- Stocks/Conversions
- Taste Unit (Herbs and Spices)
- Poultry
- Fish and Seafood
- Vegetable Cookery
- Starches (Potatoes, Rice, Beans, Whole Grains and Pasta)
- Resume/Career Unit

Second Semester:

- Soups
- Cooking Methods (dry)
- Cooking Methods (moist)

- Sauces
- Food Philosophy – Chef Research Paper
- Appetizers and Garde Manger
- Salads (dressings and cold emulsified sauces)
- Sandwiches
- Baking and Pastry

TEXTBOOKS, RESOURCE MATERIALS, MEDIA SUPPORT:

Foundations of restaurant management & culinary arts Level one, along with a Classroom Resource Library consisting of computer software, culinary and industry magazines, cookbooks, videos, and instructor handouts.

SUPPLY LIST/DEADLINES:

You will be expected to get the following supplies for class:

- #2 Pencils, black or blue ink pen in class - **DAILY**
- Permanent marker in class - **DAILY**
- 3-Ring Binder: Loose-leaf Notebook Paper
- Calculator (cell phones may not be used as calculator)
- Ponytail Holder or hairnet for any hair that touches the back of the collar.
- Black pants
- Heavy duty non-slip black (preferred)
- close toed work shoes(mandatory)
- You will be issued 1 chef coat at the beginning of the year

CLASSROOM AND KITCHEN PROTOCOL

- When the bell rings students will be in their seats with: Uniform (chef coat, hat, hair restrained, and kitchen appropriate shoes), 3 ring binder, pen or pencil, and marker.
- **Cell phones, mp3 players and other electronics are not permitted in the classroom or kitchen during class. Students reprimanded for electronic use will be written up for insubordination by the principal and parents will be contacted.**
- Students who leave class before being dismissed will be counted absent.
- Students are not allowed to leave the kitchen until all kitchen duties are checked off by the Chef or Sous Chef. The kitchen is a team; you will need to help others with more extensive jobs to be completed in a timely manner.

BEAUMONT TECHNICAL EXPECTATIONS

All classes strive to prepare students for adult life by teaching skills and behaviors that will be valued in the workplace. The following expectations are stressed and graded in all Culinary classes. Your instructor will review these, provide instruction in all areas and answer any questions.

- ❖ **Attendance** – Be here on time each day, prepared to work, dressed appropriately.
- ❖ **Respect** – Use appropriate language, be honest and truthful, be respectful of peers and adults.
- ❖ **Safety** – Follow safety rules and procedures, keep work area orderly

- ❖ **Responsibility** – Complete work on time, follow directions, use resources to answer questions, ask for help when needed, contribute to class discussion.
- ❖ **Quality** – Show determination to complete tasks, be consistent in quality, focus on the task at hand.
- ❖ **Team** – Work as a productive team member in a variety of roles, communicate in a sensitive way.

Grading Scale:	A 94 - 100	C 73 - 76
	A- 90 - 93	C- 70 - 72
	B+ 87 - 89	D+ 67 - 69
	B 83 - 86	D 63 - 66
	B- 80 - 82	D- 60 - 62
	C+ 77 - 79	F 59 - 00

GRADING SYSTEM:

Attendance is very important in this class. This class simulates a work environment; therefore your daily participation is a vital part of your grade. The grading system is as follows:

Attendance	30%
Exams and lab work	30%
Homework and Reports	10%
Work Ethics	30%

ATTENDANCE

Students are expected to be in class daily and to be engaged in the learning process. Regular attendance is essential for success in school and in life. Research shows that students with **95%** or above attendance are more successful academically by earning better grades and performing better on college entrance exams. Our attendance goal for all students is **95%** or better. A portion of the class grade is based on Beaumont Technical Expectations, which includes attendance and participation in class, lab, shop, or worksites. Absences, except those for a school-sponsored activity, may affect a student's grade.

MAKE-UP ASSIGNMENT POLICY:

The following is the Culinary Arts Department policy on make-up work. Any work missed is automatically entered as a zero in e-schools. Students are responsible for contacting chef on missed work/deadlines.

Excused (Parent Excused, Excused, Medical, Field Trips) and Verified Absences

- All missed work may be made up at full credit.
- It is the student's responsibility to initiate contact with the teacher to get make up work.
- Work must be made up in a timely fashion, within the same number of days as the absence (e.g. absent 2 days, work made up in 2 days).
- Participation points are lost due to absence. Students may possibly make up lab time by working in the classroom/shop/lab outside of class time or through alternate assignments determined by the instructor. However, in some classes experiences are limited and opportunities to repeat them are not available.

Suspension (ISS, OSS)

- Missed work may be made up at partial credit, 20%.
- It is the student's responsibility to initiate contact with the teacher to get make up work.
- Work must be made up in a timely fashion, generally within the same number of days as the absence (e.g. absent 2 days, work made up in 2 days). Instructors may expect students to make up work *during* suspension and submit upon returning to school.
- Participation points will be lost due to absence.

Truancy

- Participation points may not be made up.
- Students may be permitted to take exams or turn in homework for 80% of the grade.

RETURN POLICY FOR SECOND SEMESTER

Students who are performing below average, or who are failing the semester are subject to removal from the program at semester. A student/parent conference will be held prior to the end of the semester with the appropriate individuals present and alternatives will be discussed.

PREREQUISITE FOR ADVANCED COURSES

To be eligible to take advanced courses, a student must meet the prerequisites for the course in which he/she wishes to enroll. Prerequisites vary by course, but generally include a minimum grade and satisfactory performance on attendance and Beaumont Technical Expectations. See individual course descriptions for specific prerequisite information. If the curriculum for a prerequisite course is modified in any way, a pass/fail grade is issued. Pass/fail grades do not satisfy the grade requirement to take advanced courses.

COLLEGE CREDIT

Articulation Credit

Students may earn college credit for Beaumont Tech classes through the Articulation process. College credit awarded through Articulation gives the student a jump-start into a technical degree program by allowing the student to by-pass certain entry-level classes at the college level for which the student has already mastered the coursework.

Articulated college credit is free and is transcribed after the student 1) completes the high school course and 2) enrolls and completes the required number of credit hours at the institution awarding the credit.

Eligibility: Grade of 80% or better in this class for the year
Attendance of 95% or better in this class for the year

Institutions: *Johnson and Wales and Art Institutes*

ACADEMIC INTEGRITY

The integrity of the academic program and the evaluation of each student's achievement are of primary concern to educational institutions. Cheating on an educational exercise not only reflects dishonesty on the part of the student, but also diminishes the value of the work done by his/her classmates. Students who cheat or plagiarize (using another's words, ideas or

writing as one's own) shall be subject to the following: referral to the assistant director; parent/guardian contacted; a zero recorded for the exercise; possible detention and/or suspension; and/or removal from the course with a grade of "F" recorded on the transcript.

INSTRUCTORS' PROFESSIONAL BACKGROUND

Chef Lewis Gary.Lewis@slps.org , Phone: 314-533-2410
B.S. Culinary Arts- Johnson & Wales University
ServSafe Certified Proctor and Instructor
Personal Chef
Food & Beverage Director- Lenox hotel-St. Louis ,Mo.
Executive Steward Compass Group
Executive Chef- Omni Hotel & Resorts
Peabody Hotel Memphis Tn., Chefiza Arena (St .Louis University Campus)
General Manager & Executive Chef –New Northside Conference Center

STUDENT YOUTH ORGANIZATION

Skills USA
American Culinary Federation – Jr. Culinary Chapter

SCHOLARSHIPS:

Missouri Restaurant Association
Skills USA (awarded from school and competitions)

DISCRIMINATION POLICY

As a political subdivision, employer, recipient of federal funds, and an education institution, the Board of Education is prohibited from, and hereby declares a policy against, engaging in unlawful discrimination. This includes harassment and creating a hostile environment on the basis of race, color, religion, sex, national origin, ancestry, disability, age, sexual orientation, or use of leave protected by the Family and Medical Leave Act, in its programs, activities, and with regard to employment. The Board of Education is an equal opportunity employer.