Culinary Arts Career Deleopment-1

**Syllabus 2014-2015**

**Culinary Arts 8th period**

**Instructor: Chef Joseph Wilson (planning period-4th)**

***Course description:*** This course is designed to assist students in developing and strengthening their self-image so they can better choose a professional path. It teaches students how to define goals and plan to achieve them. The structure and activities are designed to prepare students to succeed in the workplace, and to understand the skills and knowledge needed to succeed in the Culinary Industry, also to appreciate the importance of a broad-spectrum of ongoing education. Career Exploration will meet for the entire semester, students will then move to another pathway for the remainder of the year.

***Course objectives/State Standards:***  The four major categories of this course and their Missouri Show-Me Knowledge and Performance Standards are:

***Professional Development:***

* Demonstrate an understanding of the importance of a positive self-image in Culinary Arts
* Describe and demonstrate skills to positively interact with peers
* Demonstrate and understand the impact of physical and mental growth and development

## **Career Awareness:**

* Evaluate the relationship between educational achievement and career planning
* Explore the need for positive attitudes toward work and school
* Demonstrate the skill needed to find, understand, evaluate, and interpret career information

***Career Exploration:***

* Demonstrate skills needed to seek, obtain and succeed in, as well as change a job
* Examine how a changing society influences the workplace
* Demonstrate decision-making skills in terms of educational and professional choices

***Technical Information:***

Basics of sanitation Customer Service

Beginnings of knife skills The brigade kitchen

Cooking methods Understanding measurements

Ethnic and cultural cuisine Cover Letters and Resume’s

Mise en place Recognizing Fruits and Vegetables

***Course Topics:***

* Envisioning Your Future in the Culinary Industry
* Your Personal Profile
* Career options in the culinary field
* What Cost This Lifestyle?
* Career Research
* Decision Making
* Setting Goals and Solving Problems
* Develop a workplace attitude
* Getting Experience
* Where Do You Go From Here

***Assessment/Grading Policy:***

Points will be given for do now’s and homework assignments, papers and projects, tests and quizzes, and participation. The grade will be determined by the percentage of possible points earned.

***Grading Standards:***

A-90-100. Exemplary work

B-80-89, Above average work

C-70-79, Average work

D-60-69, Barely meets requirements

F-59 and below, does not meet minimum standards

Attendance Policy: Attendance is critical to success in this class. Frequently, there will be graded class assignments. These cannot be made-up.

***Make-up and Homework Policy:***

Assignments must be completed on their due dates, unless the student had an authorized absence on the due date.

Tests and exams missed can be made-up.

It is the responsibility of the student to make arrangements for the make-up time and place.

***Classroom and Dress Policy:***

Be positive and respectful at all times

Act in compliance with work place standards

# Ask permission to leave your seat

Raise hand for permission to speak

No eating or drinking in classroom

No electronic devices (cell phones, text-messages, etc) allowed except calculators

School uniform policy will be strictly enforced

Come to class prepared each day with notebook, pens, paper, and other supplies

**Assessment Methods and Grading Policy**.

**Class work/ Homework: (35%):** Demonstration, team projects, homework and illustration of acquired knowledge and competencies are an integral part of this rotation and will account for a portion of the final grade. The College Summit program will figure into this portion. Reading on each of the topics in the course is expected.

Grades will reflect the quantitative and qualitative completion of the assignment/projects as directed. The standards for Written English will also be used in evaluating all written work. No late homework/ projects will be accepted in the Culinary Arts class. In preparation for the workplace and/ or college, we must strive for meeting deadlines as dictated. Students with excused absences will be given ample opportunity to complete missing assignments.

**Unit Tests and Finals: (65%):** Students will be responsible for reading and reviewing materials presented during this rotation for tests and the final test. Assessments in Culinary arts will be written as well as lab based to assure the hands-on competencies are being met as well as the knowledge of cognitive information.

### Culinary Arts Survey

My signature indicates that I have read the above document and that I understand what is expected. If I have any questions, I can call the teacher at (314) 371-1950 ext. 2127 between 7:00 a.m. and 2:00 p.m. on school days.

Student and Parent Signatures

Student’s Name (please print)\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Student’s Signature and Date\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Parent’s Signature and Date\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_