**Radford High School**

**Culinary I (ACCN #TPU7216)**

**2014-2015 Course Syllabus**

**Mrs. Kahalewai**

Grade Level: Open to 10, 11, 12 Prerequisites: None Course: Year

Culinary I is an introduction and orientation to a series of related occupations in the food industry and the qualifications of a successful food service worker. The knowledge, skills, work attitudes and habits developed will enable students to understand basic principles of quantity food preparation, safety and sanitation, use and care of equipment, and food service organization. This course provides practical work experience in the classroom and laboratory including basic preparation and service. Culinary I is a prerequisite for Culinary II (must pass the year with a C or better).

**Required Supplies:**

* There is a $20 lab fee for food supplies (cash only)
* Supplies - you may opt to pay a $10 supply fee or bring in the following supplies:
  + *Per Quarter*: 1 roll of paper towel (total of 4)
  + 1 container dish detergent
  + 1 container hand soap
* Safety requirement: Covered toe shoes for laboratory experiments.

**Hawaii Content and Performance Standards:**

Standards-based learning insures quality curriculum, instruction, assessment and evaluation. This will provide learners with high expectations and challenging curricula, as well as prepare students for the challenges in life and work. The following standards and benchmarks will be addressed throughout the year:

**Culinary I Standards**

**PLC 5.0** Integrate food safety and sanitation practices to prevent illness and

contamination in a culinary setting.

**PLC 6.0** Integrate kitchen safety practices that ensure a safe working environment.

**PLC 7.0** Analyze and apply mathematical concepts to solve problems in a culinary

setting.

**PLC 8.0** Apply food preparation and cooking techniques to execute standard recipes for

consumption.

**Writing Standards for Literacy in History/Social Studies, Science and Technical Subjects**

**9-10.WHST.4** Produce clear and coherent writing in which the development, organization, and style are

appropriate to task, purpose, and audience.

**Instructional Philosophy and Course Goals:** Students will develop and demonstrate knowledge, skills and attitudes needed to lead full and productive lives utilizing the General Learner Outcomes (GLOs). These include:

1. Being a *Self-Directed Learner* who
   * remains cognizant of all assigned tasks
   * determines his/her own context for learning (How does this pertain to me?)
   * completes tasks on time
2. Being a *Community Contributor* who
   * participates in group assignments and food labs
   * works with diverse groups
   * demonstrates teamwork
   * uses effective leadership skills
3. Being a *Critical Thinker* by
   * using Habits of Mind
   * utilizing elements of thinking
   * problem solving and decision making.
4. Being a *Quality Producer* through
   * creating and serving culinary products
   * practicing positive work ethics.
5. Being an *Effective Communicator* and *Ethical User of Technology* through
   * Project and lab write-ups
   * oral presentations
   * research topics
6. Being a productive citizen who demonstrates attributes that include discipline, respect, and responsibility.

**Instructional Format and Resources:**

Students will receive instructions, expectations, and outcomes of their unit of study through demonstrations, lectures, hand-outs, and project based assignments. Any student that is not on task or is misbehaving so as to cause danger or malice to personal property or personnel will be warned and thereafter dismissed from class.

**Student Evaluation:**

Assessment and Assessment Tools:

Assessment will be based on daily practicum, food labs, lab write-ups, food product exams, project assignments, quizzes and tests and work habits. Summative assessments based on food prep and lab skills, as well as terminology and equipment use will be given at the end of each quarter. Grading criteria is subject to change.

Grades are determined by a cumulative Grades will be earned using the following

point system using the following scale: assessments:

90-100% A Daily Practicum/Written assignments 30%

80-89% B Projects/Quizzes/Tests 20%

70-79% C Food Labs/Lab Write-ups/Work Habits 50%

60-69% D

59% and below F

**Homework/Class Assignment Policy:**

Late Work:

* Late work will be accepted up to one week after the due date with a penalty of 10% per day with a maximum penalty of 50%. No late work will be accepted once the test for the corresponding chapter has been taken.

Absences:

* It is the responsibility of the student to find out what was missed in their absence. Students with an ***excused*** absence will have 1 week upon their return to class to make up missed assignments for full credit. Students with an ***unexcused*** absence cannot make up missing assignments. Students who are absent on a food lab day must complete an alternate make-up assignment (cooking for the family at your own expense-lab materials will not be provided). Extra help is available during TASK or recess. Appointments may be made for other times.

**Academic Integrity:**

You are expected to be honest. Cheating on assignments, tests or quizzes will result in a zero on that assignment for all individuals involved. In research assignments, you will be expected to cite your sources. Plagiarism will not be tolerated.

**Classroom Expectations** (All school rules, including Ch. 19 apply.):

1**. Discipline:**

* Be prepared: Have all required supplies and any other items required by the teacher. Covered toe shoes must be worn on lab days.
* No eating, drinking or gum chewing allowed unless given permission.
* Cell phones/I pods/Video games should be turned off and kept in your bag at all times. If you choose to use it, it will be taken away and turned into the office for your parents to pick up.
* Harassment of any kind will not be tolerated.

2**. Respect:**

* Students should be polite, have a positive attitude and give their best effort in all activities.
* Students should show respect for yourself and others.
* Focus in on the task at hand. There will be no unnecessary talking during class, especially when someone else is talking, or when taking a quiz or test.
* Vulgar language will not be tolerated in the classroom.
* Respect the property of others. (School and others)

3**. Responsibility:**

* Be punctual: Be in your seat and ready to work when the tardy bell rings. Clean up promptly after every activity.
* Complete personal business prior to coming to class, **including using the restroom**
* When working as an individual, DO YOUR BEST!
* When working in a group, maintain a positive outlook and show your professionalism by doing your share of the work. Remember that your group will do group member evaluations.

The above rules may be changed at anytime to accommodate the safety of the students and the school.

Consequences: Unless otherwise stated.

1st infraction-verbal warning

2nd infraction-detention/signed action plan

3rd infraction-call home to parents

4th infraction-referral

**Course Scope and Sequence**

Semester 1:

* Habits of Mind
* Basic Safety
  + knives, cuts, burns, falls, fire
* Food Safety and Sanitation
  + Food-borne illnesses (Salmonella, E. Coli)
  + Cutting board colors, uses and proper cleaning
* Knife skills
  + Proper handling and technique
  + Various knife cuts
  + Deboning a chicken thigh
* Laboratory Management
  + Daily Cleaning Checklist, student responsibilities
* Mis en place
* Culinary Terminology
* Cooking Tools and Equipment
  + use and care of large equipment
* Cooking Methods
  + Moist Heat, dry heat
* Recipes
  + Parts of a Recipe
  + Reading a Recipe
  + Following Recipe Directions
  + Standardization of Recipes
* Measurements
  + liquid, dry, weight

Semester 2:

* Basics of Baking
  + Ingredients and their Uses
  + Leavening Agents
  + Using a Baker’s Scale
* Types of Baked Products
  + Quickbreads
  + yeast breads
  + bars and cookies
* Frying and Deep Fat Frying
* Sautéing
* Recipe Costing
* Recipe Blueprints
* Snack Shop production

Dear Parent or Guardian,

Your child is currently enrolled in Culinary I. An important part of this class is the student’s participation with business partnerships throughout the community. Because of the special partnership that Radford has formed with the community and businesses, it is very important that the students be serious about this class. We are trying hard to prepare the students for their future by gaining invaluable workplace skills.

Some of the skills that we hope to develop in this class are knowledge of appropriate attire, good communication skills, use of proper language in the work place, punctuality and responsibility.

I would also like you to be aware that Radford High School has an attendance policy in place. If your child misses 2 days of class without an excusal note, I will contact you. Please provide me with accurate phone numbers and your email address. **I will likely be contacting you during school hours. Therefore, it is important for me to know which is the best way to contact you (i.e. email, work or home).**

**Cellular phones and I-Pods are considered contraband at Radford High School.** If your child chooses to use these items during class, it will be confiscated and turned in to the Front Office. You are invited to contact me if you have any concerns at 421-4200, ext. 276 or email me at jamie\_kahalewai@notes.k12.hi.us.

I look forward to working with you and your child this school year.

***I have read the course syllabus and understand the requirements and expectations for this course.***

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Student name (Print) Student Signature Date

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Mother/Guardian’s Name Mother/Guardian’s Signature Date

Home Phone\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Work Phone\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Email\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Preferred point of contact? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_



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Father/Guardian’s Name Father/Guardian’s Signature Date

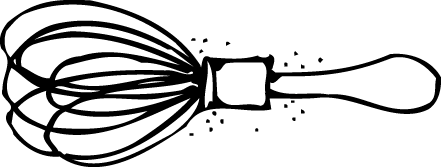
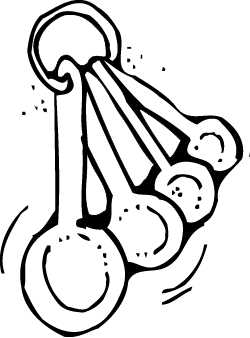
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Student Name Grade email

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| Semester 1 | Course | Teacher Name | Room Number |
| Period 1 |  |  |  |
| Period 2 |  |  |  |
| Period 3 |  |  |  |
| Period 4 |  |  |  |
| Period 5 |  |  |  |
| Period 6 |  |  |  |
| Period 7 |  |  |  |
| Advisory |  |  |  |



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| --- | --- | --- | --- |
| Semester 2 | Course | Teacher Name | Room Number |
| Period 1 |  |  |  |
| Period 2 |  |  |  |
| Period 3 |  |  |  |
| Period 4 |  |  |  |
| Period 5 |  |  |  |
| Period 6 |  |  |  |
| Period 7 |  |  |  |
| Advisory |  |  |  |