CTE Intro Culinary Arts I



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**COURSE INFORMATION**

**CTE Intro Culinary Arts 1** is an introductory course into the many aspects of Culinary Arts. During the semester, students will apply their academic skills to learn about food nutrition, kitchen safety, food preparation, food safety, maintain a safe and sanitary work environment, and explore possible careers within this industry.

**LABORATORY DONATIONS**

In order for students to participate in as many cooking experiences as possible I am asking for a *voluntary student donation* of *$25.* This will allow students to engage in labs that contribute to their learning and understanding of Culinary Arts. This is a very important source of funding for our food labs. Checks can be made out to Placerita Junior High (please include your student’s ID number in the memo area of the check), cash is accepted in the attached envelope **OR** you may donate through the Webstore on the Placerita Junior High website, just look for the Culinary Arts button.

**COURSE TOPICS** (Subject to Change)

Kitchen and Food Safety and Sanitation

Measuring and Kitchen Tools

Cooking and Baking Fundamentals

Nutrition and Health

Knife Safety and Skills

Careers Related to the Food Industry

 **CLASS WEBSITE**

I have a class website that has numerous resources available to students such as class information, recipes, cooking demos, pictures and interesting culinary articles. The web address is listed above.

**INGREDIENTS FOR SUCCESS**

 **ATTENDANCE AND TARDIES**

 Attendance is important to your success in the classroom. If you are absent, any worksheets and recipes

 are available in the back of the classroom in a file folder. It is your responsibility to ask a classmate or your

 teacher for work to make up from your absence. Unexcused tardies are unacceptable as you interrupt the class

 and distract others. Excessive tardies can lead to an alternative assignment and non-participation in cooking

 labs.

 **ACADEMIC HONESTY**

 All student work must be completed by the student and cited properly. Any student involved in dishonesty on any

 work will be subject to one, some or all of the following: an automatic zero on the work, a referral, and/or a

 conference with an administrator, a parent and the teacher.

 **GRADING**

 All grades will be computed on a point basis. Homework, class work, projects, labs, and quizzes will be given a point

 value based on their importance. Grades will be computed every five weeks and a progress report will be given to

 each student.

 The following scale will be used to determine student grades:

 A = 90% - 100% D = 60%- 69%

 B = 80% - 89% F = 59% or below

 C = 70% - 79%

The majority of work is classwork and ample time is given for completion in class. Therefore, late work will receive a penalty of 20% reduction in grade. I will not take work that is more than 2 weeks late. Students with an excused absence will have time to make up any missed assignments. Please make sure you are accessing Infinite Campus for your grades weekly. It is your responsibility to let your teacher know of any discrepancy. Please do not wait until the end of the quarter and or semester.

**LABORATORY INFORMATION**

Students must read the attached safety contract, sign the attached signature form as well as pass the safety test with a minimum of 90% in order to participate in the cooking labs. The test may be retaken until a passing score is achieved.

Students are required to wash their hands and tie back hair at the beginning of each class. Closed toe shoes are required the day of the lab and an apron is required on cooking days. Failure to do these things will result in a lab score of zero.

**VIDEO PERMISSION**

Video clips, movies, and partial clips of movies are used throughout the semester to enhance the curriculum and understanding of meaning for content matter. The permission for the entire semester for your son/daughter to watch these various programs is on the Culinary Course Expectations Form. Examples of videos that may be shown in class are: Alton Brown Good Eats, Chopped Junior, Master Chef Junior, and other media that relates to the content being covered.

**EXPECTATIONS FOR STUDENTS**

Students are expected to follow the behavior standards of Placerita Junior High, as presented to you at registration. The following are additional standards I expect you to follow while in my classroom. Students who show repeated defiance of these rules will not be allowed to participate in cooking labs and given another assignment or may be removed from the program.

* Put your best effort into every task and let me know how I can help you succeed.
* Be a trustworthy citizen.
* Come to class on time and ready to learn.
* No head coverings, sunglasses, earphones or air pods may be worn in my classroom.
* Personal electronic items, such as cell phones and iPods, cannot be used in class and must be put away in your backpack, unless directed by the teacher. 
* No stuffed animals or blankets are allowed in the classroom.
* Be respectful of the kitchen, kitchen tools, and ingredients.
* No outside food, gum or drinks other than water are permitted in the classroom.

***Please sign the attached signature page verifying you have read and understand all of the information about this class.***

I look forward to a fun and exciting class!

Sincerely,