

# Culinary Arts 1 & 2 Syllabus, 2021-22

Room 201 | La Costa Canyon High School | Ms. Storch | Periods 1, 3, 5, 7

**TEACHER:** Ms. Terri Storch (“Stork”) | <http://www.storchlcc.weebly.com> | [terri.storch@sduhsd.net](mailto:terri.storch@sduhsd.net)

## COURSE DESCRIPTION

**Culinary Arts 1** is an introductory course which covers foundational concepts of food preparation, food safety, nutrition, workplace skills, and related consumer decisions. Students will apply technical reading, writing, science and math skills as they relate to food preparation. Students will also practice hands-on skills, follow written and verbal directions, maintain a safe and sanitary work environment and learn to work as a team with their lab group members. As a part of the Career & Technical Education Hospitality pathway, this course is designed to teach career and technical skills that students can use and build upon for years to come in their personal lives, the community, and the workplace. This course fulfills Practical Arts credit in the UC & CSU system.

**Culinary Arts 2** is an advanced course that furthers the culinary experience beyond Culinary Arts 1. In this course we learn higher level cooking techniques while also exploring the history, culture, recipes, ingredients, and cooking methods of many different cultures around the world. Through guest speaker(s) and local field trip(s), this class also explores various aspects of local food industries and careers in the culinary field.

## CLASS MATERIALS & RESOURCES

**Textbook & Online Curriculum:** We will occasionally be using the “On Cooking” in-classroom textbook and frequently using the Rouxbe online culinary curriculum. Students will receive a special invitation from teacher to enroll in Rouxbe class and should not self-enroll.

**Google Classroom (GC):** Class resources, recipes, agenda, and interactive work will be posted on our Google Classroom page. Many assignments will be submitted and graded on GC.

**Aeries Gradebook:** All grades (including GC) will be posted in Aeries within a few days of due dates. All grades will be computed on a points basis, not weighted. Students will be graded based on three categories: assignments, cooking labs, and professionalism. See sections below for details on those categories.

**Cooking Lab Materials:** Students will be provided with aprons/chef coats, gloves, and the necessary ingredients, tools, and equipment to successfully complete a lab in the classroom.

If a student needs alternative ingredients due to dietary restrictions, the teacher will attempt to provide those substitutions, however those students are encouraged to provide their own ingredients to ensure specific needs are met.

**Outdoor Classroom Garden Space:** We will be using our outdoor classroom garden space in various ways throughout the year. To grow and harvest ingredients in support of our farm-to-table concept, to compost food scraps for soil enrichment, to utilize the gas grills for labs, and for general class time and socializing. Students should be prepared for weather-related needs (sunglasses, hat, sweatshirt, etc.)

**Other Essentials:** Face mask, Chromebook, hair ties if applicable, a pen/pencil, a refillable water bottle, headphones/earbuds, and designated folder/binder for handouts and classwork.

## ASSIGNMENTS & ABSENCES

Assignments will consist of lab sheets, various handouts, Rouxbe online quizzes, various projects, video notes, tests, etc. and posted on our GC. If you are absent and miss an assignment, look on our GC page for instructions and access to that assignment. For every day you miss, you have an extra class period beyond the due date to complete an assignment and turn it in without losing points. It's *your responsibility* to turn in missed work on time! Work turned in late will be worth a maximum of half its original value. Note: Teacher has the discretion to reject missed work from unexcused absences.

## COOKING LABS

**Purpose:** *To demonstrate understanding of culinary principles, recipe instructions, and group collaboration via hands-on food preparation. Reminder: This class is NOT about eating. We are interested in the process first, the results second.*

**In-Class Labs:** Most cooking labs will be done in the classroom. Labs will consist of three parts: planning/prepping, execution, and reflection. Students will be trained on how to successfully complete a lab to ensure a safe and enjoyable experience.

**In-Class Lab Grades:** Total possible: 20 points. Students must fully participate in cooking labs to earn full points. 10 points for planning and participation, 10 points for cleanup. Lab planning and cleanup expectation sheets will be provided before each lab.

**At-Home Labs:** Students will be assigned occasional at-home cooking labs. Some ingredients may be provided for students upon request on an as-needed basis. At-home lab process and results will be submitted and graded via pictures/selfies and reflections.

**Missed Labs:** If you miss an in-class lab, you have two options - make the recipe at home and complete the "Missed Lab" google form requiring 2-3 selfies or a short video clip of you making the dish (20 points/100%) **or** cook something else from scratch at home (16 points/80%). You may not cook anything that comes out of a box, package or can (no boxed macaroni and cheese, boxed brownies or canned soup, etc.) Please note, you must submit photos that clearly demonstrate that you're the one actually preparing the food. Photos that don't meet the above criteria will not be accepted for missed labs.

## PROFESSIONALISM

Students are expected to adhere to the classroom rules and behave in a safe, mature, respectful, and collaborative manner on a daily basis. Failure to do so will result in a loss of professionalism points.

**Professionalism Grade:** Each student will begin each semester with 50 professionalism points. Each time you behave in a way that is deemed unprofessional, you will lose 5 points. These points reset at the beginning of semester two.

**Career Readiness Skills:** *The transferrable career readiness skills to continuously strive to achieve in this classroom:*

- Caring (tending to self, others, materials, and the greater mission)
- Collaboration (working together as a team)
- Communication (conveying ideas and thoughts clearly)
- Creativity (thinking outside the box)
- Critical Thinking (being curious, asking questions throughout the process and problem solving)

## OTHER CLASSROOM RULES & EXPECTATIONS

- Earbuds/headphones are only allowed to be in your ears or on your head during specific classroom activities. You must be able to fully hear your group members and the teacher without distraction or the appearance of distraction. Infractions will lead to loss of professionalism points.
- Cell phones will be placed in the pocket holder upon entry to the classroom. They may not be used in lieu of chromebooks.
- Eating food you brought with you is permitted *only* before class begins *on non-lab days*.
- No hoods on during class. Group communication requires being able to see your face and head. Infractions will result in loss of professionalism points.
- No delivering food to friends or teachers in other classrooms during class time. This disrupts other classrooms and contributes to ant/rodent issues.
- Signing out of room: Student will be allowed to leave the classroom only with teacher's verbal permission. You must then *completely* fill out the sign-out sheet upon leaving *and* returning. You have 5-7 minutes to do your business (bathroom, counselor, etc.). You cannot take your phone with you at this time. Failure to follow sign-out procedures correctly will result in loss of five professionalism points for each occurrence.

*Students and parents must submit electronic agreement form available via Google Classroom.*