**Culinary Arts II Syllabus**

Instructor Ms. J. Roberts

E-Mail: roberju@boe.richmond.k12.ga.us

Room: 446 or 711

**EOPA: NOCTI EXAM**

**Course Description:**

Culinary II prepares students for gainful employment and/or entry into post-secondary education in the food service industry. Students participate in live restaurant operations with front of the house techniques and back of the house commercial food production that will make them immediately employable in the restaurant industry.

**The purpose of this course is designed to prepare students for standard mastery set forth by GADOE.**

**Course Content**:

Unit 1-Employability Skills

Unit 2-Culinary Certification

Unit 3- Commercial Food Preparation

Unit 4- Garde Manger

Unit 5- Commercial Baking and Pastry

Unit 6- Front of the House Techniques

Unit 7- Back of the House Operations

Unit 8- Live Restaurant Operations

**Supplies:** Culinary Notebook, Food Thermometer, Appetite, and a Positive Attitude

**Food Lab Uniform:** Chef Jacket, Closed Toe, Non-Slip Shoes, Chef Hat, Hair Net, Apron, and Food Thermometer.

**Grades**

40% Exams

60% Classwork, Cooking Labs, Projects

**Policies:** Students are expected to follow the code of conduct, dress code, attendance and tardy policies. Breaking policy could result in being excluded from labs and culinary activities.

**Classroom and Kitchen Expectations**:

* Students must be seated and ready to work before the tardy bell rings.
* Students must follow all school-wide and district-wide policies and procedures.
* Students must adhere to all safety and sanitation lab practices.
* All equipment/surfaces must be cleaned after each use.
* Constant adherence to strict food safety and sanitation standards is required.
* Violation of safety policies will result in the removal of the student from lab activities.
* **Absolutely NO cellphones in Culinary Arts as it poses a safety and sanitation risk.**
* It is the responsibility of the **students** to clean assigned area thoroughly before leaving the kitchen
* Students **cannot** wear pants with holes, open toe shoes, crocs, exposed armpits, exposed midriff, leggings, or any clothing deemed unsafe and unsanitary.

 **Lab participation:** It is expected that students will participate in cooking/sanitation labs. If a student has a food allergy, please let Chef Roberts know as soon as possible.

**Restroom Policy:** We will adhere to the 15/15 restroom policy. Students will not be allowed out of the class the first fifteen minutes of class and the last fifteen minutes of class.

**Make-Up Policy:** If a student is absent from class, they are responsible for any missed assignments. If a student misses a lab assignment, Chef Roberts will schedule a day after school for the student to make up the lab assignment.

**\*Course Content may be added to provide a more rigor and challenging techniques in order to develop an advanced skillset.**

**\*Students will not be allowed to participate in any culinary labs unless signed by parent/guardian. Signing gives permission and acknowledges that students will be using sharp equipment including, but not limited to, knives, exposed to hot temperatures from equipment, oil, and water, utilizing various pieces of kitchen equipment that could result in harm if misused. I also give my student permission to participate in the live restaurant operations understanding that my student will encounter patrons from the community. Parents please speak to your student about the importance of safety.**

**I have read, understand, and accept the 2024-2025 classroom policies outlined in the Culinary Arts Syllabus.**

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Student Name Parent/Guardian

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Student Signature Parent/Guardian Signature

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Date Date