**Intro to Culinary Arts Syllabus**

Instructor: Ms. J. Roberts

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

Room: 446 or 711

**CTSO: FCCLA**

**Course Description:**

Intro to Culinary Arts teaches the history and foundation of food preparation, kitchen safety and sanitation, as well as cooking techniques used in a personal and commercial setting.

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

**Course Content**:

* Employability
* FCCLA
* History of Culinary Arts
* Sanitation
* Equipment
* Fundamental Safety Skills
* Knife Skills
* Nutrition
* Food Products and Recipes
* Baking and Pastry
* Introductory food labs

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

**Food Lab Uniform:** In order to participate in cooking labs, students must wear closed-toe shoes and hair must be tied back. Students will be working with food and materials (food coloring, etc.) that may stain or soil clothing if not used carefully. Aprons will be provided.

**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 midriffs, 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.

**\*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. 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