

Culinary Skills and Hospitality Management 1 (*Honors Credit*)

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COURSE OVERVIEW: The purpose of Culinary Skills and Hospitality Management - Level 1 is to prepare students for further study in the foodservice/hospitality industry and with the skills and knowledge they will need for success in the foodservice/hospitality industry. On the job training (senior internship) along with classroom instruction enable students to experience many aspects of operating and managing a foodservice establishment and helps students build good business and management skills. A partnership will be created between the school and local restaurants to provide job education. Students successfully completing level 1 may take level 2 next year. Students completing level 1 and level 2 with a "B" or better and complete a 400 hour internship may qualify for up to \$5,000 at prominent culinary schools. Textbook: **Foundations of Restaurant Management and Culinary Arts – Year 1** (For classroom use only)

WHAT THE TEACHER WILL DO TO SUPPORT THE STUDENT

- Create engaging and rigorous learning activities that help students build his/her understanding of algebra and mathematical practices.
- Chunk assignments into manageable amounts and include time in class to debrief and review work.
- Provide additional support for assignments and assessments, *including scheduled reteaching* so that students meet course standards.
- *Notify parents via email or phone at any point during the marking period if a student is in danger of failing or dropping 2 or more letter grades.*

WHAT THE STUDENT WILL DO TO BE SUCCESSFUL

- Come to class with required supplies and ready to be an active participant in the learning process.
- Complete all assignments as required.
- Review and synthesize classroom notes, activities, and assignments frequently to help prepare for upcoming assessments and to internalize learning.
- Take advantage of opportunities for additional help. Students should attend these sessions with specific questions so that the teacher can most effectively help the student.

WHAT PARENTS CAN DO TO SUPPORT THE STUDENT

- Ask your child what we are discussing in class. There is very little homework, but often projects are completed in class. If class time is not utilized properly or the student is absent, the project may need to be completed at home.
- Ask your child what food they prepared during their last lab. I offer extra credit (to be applied at the end of the semester) if the student prepares any food at home that we've prepared in class.
- Ensure that the student has supplies and that they complete homework and study for tests.
- Encourage the student to seek additional help when it is needed.
- Check Parent Connect regularly to monitor student grades. Contact guidance if you do not have a login.
- If you have spoken with your child about their grades, assignments, etc. and they cannot answer your questions, feel free to contact me in a timely manner with any questions.

SUPPLIES/REQUIREMENTS

- **\$40.00 lab fee**—this fee is for the entire year and **must be** paid in order for participation in food labs.
- All papers given to you will be organized in a teacher provided folder, and kept in class.
- Pencil or pen
- Due to the nature of the course, it is recommended that on lab days, you do not wear loose or baggy clothing. *Something to tie hair back, pants and closed-toed, **kitchen appropriate shoes** (covering the whole foot) are required during labs.*

COURSE CONTENTS AND NATIONAL FACs STANDARDS:

2.0 - Consumer and Family Resources

5.0 - Facilities Management and Maintenance

8.0 - Food Production and Services

9.0 - Food Science, Dietetics, and Nutrition

14.0 – Nutrition and Wellness

To read the standards in-depth, please visit: <http://www.nasafacs.org/national-standards-and-competencies.html>

Course Units: following is intended to give students on idea of what will be covered in the course

First Semester		Second Semester	
Unit 1: Chapter 1	Overview of the Restaurant and Foodservice Industry	Unit 7: Chapter 9	Fruits and Vegetables
Unit 2: Chapter 10	Serving Your Guests	Unit 8: Chapter 11	Potatoes and Grains
Unit 3: Chapter 2	Keeping Food Safe	Unit 9: Chapter 6	Stocks, Sauces and Soups
Unit 4: Chapter 3	Workplace Safety	Unit 10: Chapter 7	Communication
Unit 5: Chapter 4	Kitchen Essentials 1 – Professionalism	Unit 11: Chapter 8	Management Essentials
Unit 6: Chapter 5	Kitchen Essentials 2 – Equipment and Techniques	Unit 12: Chapter 12	Building a Successful Career in the Industry

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GRADES: Your grade in this course will be determined based upon your progress towards mastery of the standards. Specifically *your grade will be calculated using the following weighted categories.*

- 50% Food Labs
- 20% Assignments and Quizzes
- 20% Classwork
- 10% Quarterly Assessment (*may not be redone*)

CLASSROOM EXPECTATIONS:

All Nutrition students are expected to clean up after themselves.

ASSIGNMENT DESCRIPTIONS

1. **Summative Unit Assessments and Food Labs** – *there will be at least one unit assessment or project per unit.*
2. **Classroom Assignments and Quizzes** – *Will be graded in a timely manner. When an assignment is completed as part of collaborative work, each student will receive his/her own grade based upon his/her individual work.*
3. **Quarterly Assessment** – *there will be one quarterly assessment per quarter. Quarterly assessments measure student mastery of the major standards for the quarter and course. These assessments may not be redone.*

LATE WORK AND INCOMPLETE ASSIGNMENTS

- Students are expected to submit assignments on the date that they are due. Students are expected to complete assignments, in full, to the best of his/her ability and students should take advantage of tutoring and reteaching opportunities so that the student can submit his/her best work. *Late assignments are penalized 10% for each day it is late up until 10 school days (not A/B days). After ten school days, the assignment becomes a zero and may not be submitted for a grade.*
- *Teachers shall assign a minimum grade of 50% to assignments or assessments for which the student made a good faith effort, as determined by the teacher, to meet the basic requirements. If a student does no work on an assignment or assessment, the teacher shall assign a grade of zero.*
- When a student is absent, it is the student's responsibility to get the make-up work. The student will be allotted the same number of days equal to the number of days absent to make-up work.

RECORDING OF GRADES AND COMMUNICATION WITH PARENTS

- *Per AACPS regulation, all grades, with the exception of lengthy assignments such as projects and extended writing assignments, will be entered into Parent Connect within one week of assignment submission. Parents can check Parent Connect regularly to monitor student grades.*

ACADEMIC DISHONESTY

- A student who exhibits academic dishonesty as determined by the teacher and administrator shall receive a zero on the particular assignment in question. *Violations of the Academic Integrity Policy and Regulation may result in disciplinary action. Consequences for violations may vary according to the severity of the violation and shall follow the progressive interventions and discipline as outlined in the Student Code of Conduct.*

OPPORTUNITY FOR MASTERY (REDO)

- *Per AACPS regulation, students may redo up to 4 assessments and/or assignments each quarter. Students are encouraged, but not required, to participate in teacher-led reteaching. All redo items must be completed within ten days of receiving the original grade and may only be redone one time. The higher of the two grades will be used for calculating the student's quarter grade. The teacher may choose to have the student redo all of an assessment or assignment or may have student only redo specific items or parts of the work. Students may not redo homework, the quarterly assessment, or a large project. However, students may redo parts of a large project, if graded separately by the teacher, with each part counting as a separate redo. Assessments or assignments due in the last week of the quarter are not eligible.*

Family and Consumer Science Course Syllabus Sign-off Sheet

This sheet will be collected by the teacher. Syllabus should stay in student's folder/binder

Students

By signing, I acknowledge that I have read, understand and will follow the stated policies and procedures in the Family and Consumer Science Syllabus in addition to the policies and regulations set forth by AACPS and Northeast High School:

STUDENT'S NAME (PRINTED): _____

Class period: _____

STUDENT SIGNATURE: _____

STUDENT EMAIL: _____

*Email address will be used for class related communications only

Parents

By signing, I acknowledge that I have read, understand and will help my child comply with the policies and procedures in the Family and Consumer Science Syllabus.

1. PARENT/GUARDIAN'S NAME (PRINTED): _____

PARENT/GUARDIAN SIGNATURE: _____

PARENT/GUARDIAN EMAIL: _____

*Email address will be used for class related communications only

PARENT/GUARDIAN CELL#: _____

WORK # _____

2. PARENT/GUARDIAN'S NAME (PRINTED): _____

PARENT/GUARDIAN SIGNATURE: _____

PARENT/GUARDIAN EMAIL: _____

