***COBB COUNTY COURSE SYLLABUS***

***Hillgrove High School***

***2019-2020***

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| COURSE TITLE: | | Introduction to Culinary Arts **LAB FEE: $30.00** (see fee explanation below)  [www.mypaymentsplus.com](http://www.mypaymentsplus.com) | | | | | | |
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| TEACHER NAME: | | | Chef Wanjiku Boccaccio | | E-MAIL: | Wanjiku.boccaccio@cobbk12.org | | |
|  | | | |  |  | |  | |
| ROOM:  BLOG: | 1308  <https://chefboccacciosblog.weebly.com/> | | | | PHONE: 678-331-3961 EXT: 1308 | | |  |

**Course Description:** Introduction to Culinary Arts is a course designed to introduce students to fundamental food preparation terms, concepts, and methods in Culinary Arts where laboratory practice will parallel class work. Fundamental techniques, skills, and terminology are covered and mastered with an emphasis on basic kitchen and dining room safety, sanitation, equipment maintenance and operation procedures. Course also provides an overview of the professionalism in the culinary industry and career opportunities leading into a career pathway to Culinary Arts*.*

**Standards:** Course Standards can be found at <http://www.gadoe.org/Curriculum-Instruction-and-Assessment/CTAE/Documents/Introduction-to-Culinary-Arts.pdf>

or my HHS website.

**Industry Credentialing/End of Pathway Assessments:** Students are encouraged to select a career pathway beginning in the ninth grade that is connected to college and career goals. This course is one of three courses in the career pathway chosen by a student. It can begin as early as the 10th grade year. At the conclusion of the third pathway course, students will be required to take an industry credentialing End of Pathway Assessment. This assessment provides students an opportunity to demonstrate what they have learned by completing an online, nationally recognized exam. Students who complete a pathway and earn an industry credential by passing the assessment will receive a graduation cord to signify their achievement

**Learning Resources/Textbook(s):** Textbooks include: *Foundations of Restaurant Management & Culinary Arts Level One from the National Restaurant Association, 2011* (replacement cost $70)  *Culinary Essentials from Glencoe, 2010 (replacement cost $70.00).*

**Required Assignments:** Students will be expected to participate in all daily classroom activities to include completing guided notes during lectures, activity sheets, group participation, and projects. Each week, all necessary assignments will be posted on the instructor’s blog under “Weekly Assignments”. Every student will be assigned a file folder by name. **It is the student’s responsibility to ensure that all assignments issued in class are placed into their personal folder every day.** This file folder will be kept in the classroom. All assignments will be evaluated.

**Each Wednesday is “Dress for Success”** Day in the CTAE Department. Students in CTAE classes are given points for each week in which they participate. These points count as 5% of the course grade. Guidelines for the dress code are posted on the blog and were also sent home with the student.

**LAB FEES: $30 total for the year.** Includes the following:

$10.00 Lab Sanitation County Compliance (see explanation below)

$20.00 Food Consumables for labs

**Payment Options:**

-One time lump sum of **$30.00** no later than **SEPT. 2, 2019** (first semester course) **OR FEB 3, 2020** (second semester classes only). **It is highly recommended that students pay their lab fee using** [www.mypaymentsplus.com](http://www.mypaymentsplus.com). Students may also bring in cash or check made payable to HHS.

**NOTE: Students who do not pay the lab fee total listed above will be restricted from participating in the hands on culinary laboratory experience and will be given a written assignment that will be recorded as the summative lab grade for that day. If the written assignment is not submitted to the chef instructor by the end of class on the day it is assigned, a summative grade of zero will be recorded in the gradebook.**

**Per Cobb County Health Code, all students must wear hairnets/hats, aprons and foodservice gloves approved by the Health Authority when preparing, handling and serving food.**

The cost of these items is $10.00 per course.

You may view the county foodservice rules at:

[**http://www.cobbanddouglaspublichealth.com/wp-content/uploads/2013/02/CBOH-Food-Service-Regulations-FINAL-12.17.15.pdf**](http://www.cobbanddouglaspublichealth.com/wp-content/uploads/2013/02/CBOH-Food-Service-Regulations-FINAL-12.17.15.pdf)

**Food Consumables:** The county budget for food labs covers basic supplies such as flour, sugar, spices, detergents/chemicals, dishcloths/upkeep, cookware/equipment maintenance. To successfully complete the Georgia Standards for this course listed above, the student must have hands-on experience with a variety of food items. The fee covers high ticket items such as chicken, beef, fresh fruits/vegetables, dairy products etc. for large labs.

The cost of these items is $20.00 per course.

**Food Allergies-** It is the student’s responsibility to alert the Chef Instructor of **ALL** food allergies. Documentation for medical attention procedures must also be on file with the school nurse, Penny Wizner.

**Availability for Extra Help:** Thursday mornings beginning at 7:30 a.m. Students may also seek other days when prior arrangements are confirmed with the instructor.

**Makeup Work:**  *Make up work is the sole responsibility of the student. It is defined as work assigned during a student's absence, not work assigned prior to an absence. The student has five (5) school days upon returning to school to complete make-up work. The teacher has the discretion to grant a longer period to make up work, if there are extenuating circumstances. Student’s who are present in class and choose NOT to complete an assignment will be given a grade of* ***zero*** *for that assignment.*

**Late Work:**  *Late work is defined as work assigned during the class period to a student that is present, not work assigned due to an absence. The assignment must be completed in the amount of time specified by the instructor. If the assignment is not turned in by the specified time, the grade will be entered as a* ***zero****. The teacher has the discretion to grant a longer period to make up work, if there are extenuating circumstances.*

**Grading Calculations:**

**Non-EOCT Course Average** =60% Summative + 30% Formative + 10% Final Exam

Concept of formative assessment: <http://www.pareonline.net/getvn.asp?v=8&n=9>

**Grading Policy:**

A = 90 – 100

B = 80 – 89

C = 70 – 79

Failing = Below 70

*\*Formative Assessments include, but are not limited to homework, class work, practice tests, rough drafts, and sections of projects/ research papers/presentations.*

*\*Summative Assessments include, but are not limited to culinary labs, unit tests, final projects, final essays, final research papers, and final presentations.*

**Required Classroom materials**- all students are required to have a 3 ring binder and a writing instrument every day. A device for BYOD will be very useful!

**@REMIND notifications-** All students will be required to sign up for the Remind notification for this course. Parents are also welcome and suggested as well. Directions will be given to the student and loaded in the course blog online. ***Text the message @wbocc***

***to the number 81010 to sign up today!***

**Parent Signature Form**

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| TEACHER NAME: | | | Chef Dee Smith, CSFE | | E-MAIL: | |  | | --- | | [wanjiku.boccaccio@cobbk12.org](mailto:wanjiku.boccaccio@cobbk12.org) | | |
| <https://chefboccacciosblog.weebly.com/> | | | |  |  | |  |
| ROOM: | 1308 | | | | PHONE: 678-331-3961 EXT: 1308 | | | |

Student Name (print) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. I have read the attached syllabus and am fully aware that this elective class is associated with a monetary lab fee for hands-on participation in the Hillgrove High School Culinary Arts on site laboratory facility.
2. I am also aware that if my student does not pay the lab fee stated above that he/she will be restricted from the hands-on production in the culinary arts lab and will be given an alternate summative written assignment that will be due the same class block as the scheduled lab of that day.
3. If the alternative written assignment is not submitted to the chef instructor by the end of class on the day it is assigned, a grade of zero will be recorded in the gradebook.

Parent/Guardian Name (print) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Parent/Guardian Signature \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Parent/Guardian Contact email \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Parent/Guardian Contact phone \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

