



Vision: To create an environment where our learners grow as individuals while gaining professional expertise and skills.

Mission: To offer inspiration through advanced instruction and authentic experiences.

Instructor: Chef Marques Watkins

Email me at marques.watkins@henry.k12.ga.us Please allow 24 hours for a

Office hours: 1:30- 2:30pm Monday - Thursday

Culinary Arts I

As the second course in the Culinary Arts Career Pathway, the prerequisite for this course is Introduction to Culinary Arts. Culinary Arts I is designed to create a complete foundation and understanding of Culinary Arts leading to postsecondary education or a food-service career. This fundamentals course begins to involve in-depth knowledge and hands-on skill mastery of culinary arts.

Course Objectives

AAS associates will

- Demonstrate employability skills required by business and industry.
- Examine and apply the principles of food sanitation and safety in foodservice operations and kitchen environments to achieve a nationally recognized food safety certificate
- Validate student's knowledge and understanding of the food safety and sanitation principles by administering to the student a nationally recognized food safety certification assessment such as SERVSAFE's Food Protection Manager Certification.
- Acquire and apply basic knowledge of using and maintaining professional kitchen equipment
- Demonstrate basic knowledge in business and culinary math skills.
- Identify and demonstrate the principles and processes of cooking in a professional kitchen.
- Examine the various cooking methods, techniques, and preparations such as dry heat, combination and moist heat methods. Perform basic food preparations of poultry, meat, dairy, fruits, and vegetables using proper commercial kitchen equipment and techniques to examine these fundamental methods, as applied in a commercial kitchen.
- Identify and apply fundamentals of baking in the preparation and production of baked food products and will identify and use equipment normally found in the bakeshop.
- Examine the nutritional concepts that affect the food service industry today with emphasis on healthy diets, allergies, and obesity issues.

- Apply fundamentals of human relations and management skills in both personal and professional aspects and levels
- Identify and apply menu planning fundamentals for various food-service types and for various diets and allergies.
- Identify various foods used in a commercial kitchen and bake shop and analyze the purchasing procedures for each.

Required Supplies

- Fully charged Chromebook and Chromebook Charger
- 3-ring binder
- Writing utensil and black marker
- Calculator
- White Culinary Chef Jacket
- Checkerboard baggy Chef pants
- Black kitchen slip resistant shoes, no holes
- Students must wear black Chef hat to fit all their hair styles.

Expectations for Academic Success

- Attend class on time daily
- Be prepared for class.
- Respect yourself and others.
- Ask questions.
- Contribute new ideas.
- Work hard, and give your best effort.

Lab Etiquette

1. Culinary Attire must be worn everyday to class except for non-slip shoes which must be worn during lab days.
2. Each associate will line up for inspections before each lab
3. All associates must clean up during and at the end of each lab. Associates are not permitted to leave the lab until the Chef Instructor has given permission.
4. No acrylic, polished, painted, pressed, sns nails are permitted.during labs, or banquets
5. No cell phones, earphones/Airpods are permitted during labs
6. Associates must collaborate with fellow students to complete required tasks.
7. Associates must demonstrate Worth Ethic Traits during the course. Communication, Cooperation, Organizational Skills, Appearance, Attendance, Attitude, Character, Productivity, Respect, and Teamwork

Grade Calculation

Summative Assessments = 40%

Formative Assessments = 40%

<ul style="list-style-type: none"> • Authentic learning projects, exams, presentations, essays, Practical labs 	<ul style="list-style-type: none"> • Practice Work: classwork, homework, quizzes, labs, employability skills
Culminating Final Exam/Project= 20%	
All courses will have a culminating exam or project that assesses associate learning of the semester's course content. This exam/project will be 20% of the overall course grade. Passing score 70 or better ServSafe Manager Certificate	

Attendance

Your presence in class matters. Associates must complete all required lab hours.

Make-up Work

Absent associates are required to contact the instructor for make-up work. The associate will have the same number of days that they are absent to complete the make-up work. Associate assignments are located in Google classroom which can be accessed anytime.

Late Work Policy

A deduction of 10% of the total grade per day for late assignments or quizzes. Make-up tests are taken on a case-by-case basis. Any work that is given in a 4.5 week term must be turned in by the end of the 4.5 week term.

Career and Technical Student Organization [CTSO]

In addition to course integration, we will have a once-per-month activity schedule where associates will have an opportunity to participate in their CTSOs.

Mission:

To promote personal growth and leadership development through Family and Consumer Sciences education. Focusing on the multiple roles of family member, wage earner, and community leader, members develop skills for life through character development, creative and critical thinking, interpersonal communication, practical knowledge, and career preparation.

Purpose:

To provide opportunities for personal development and preparation for adult life.

To strengthen the function of the family as a basic unit of society.

To encourage democracy through cooperative action in the home and community.

To encourage individual and group involvement in helping achieve global cooperation and harmony.

To promote greater understanding between youth and adults.

To provide opportunities for making decisions and for assuming responsibilities.

To prepare for the multiple roles of men and women in today's society.

To promote Family and Consumer Sciences and related occupations.

Parent/Guardian & Associate Acknowledgment

I, _____ have received, read, and understood the syllabus and acknowledged its contents. The associates and parents understand the Chef's uniform, shoes and headgear are needed to participate in class. Associates will adhere to the expectations for academic success and understand the grade calculations. The associate understands that the makeup work and late work policies are set by the district and not subject to change.

As an associate, I will follow the school's guidelines for academic success and demonstrate strong work ethics and student integrity while participating in a CTAE pathway.

SIGNATURES

X
Associate

X
email address

X
Parent/Guardian

X
email address

X
Parent/Guardian

X
email address