Culinary Arts And Restaurant Management I

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CTE Academy, B101

Fall 2018  
Office MTWTHF  
7:15 a.m. - 3:45 p.m.  
1 Credit

Course Description

The Restaurant Management & Culinary Arts program prepares students who are planning to enter the job market or preparing for post-secondary education. In addition to learning about the restaurant and food service industry in the classroom, students have the opportunity to participate in hands on labs and have first-hand training from qualified food service mentors.

Topics Covered

* Career paths within the food service industry  
* Prepare and serve safe food  
* Preventing accidents and injuries  
* Basic culinary skills and use of food service equipment  
* Successful customer relations  
* Mathematical skills essential for job performance in the food service industry  
* Food selection and storage techniques

Evaluations:

Students will be expected to use class time as well as time outside of school to complete assignments, prepare for labs and complete projects. All grades will be recorded into Infinite Campus. Semester Test will be a cumulative test over the material learned during the semester.

Expectations

Professional  Responsibility  Respect
Missing and Make-Up Work

Class work missed because of absences must be made up within two times the number of days absent, not to exceed six days.

The time allowed for makeup work may be extended if agreed upon by the instructor.

Tests, quizzes and labs must be made up within two weeks of returning.

Make-up for labs will consist of a written assignment relating to the information covered during lab.

An unexcused absence will result in a zero grade for the day.

Upon your return all assignments can be found in the student center.

Grading Scale

| 93-100=A | 85-92=B | 76-84=C | 65-75=D | 64 and below=F |

Attendance

To be successful in this class it is vital to be present in class. Each class period is one hundred minutes which is almost double the time in other classes. Each absence at CTE is the same as missing two days of a typical length class.

All work missed due to either excused or unexcused absences must be made up in a timely manner.

Extra Credit Opportunities

From time to time there will be opportunities to earn extra credit through helping at catering events, open houses or other classroom opportunities.

Extra credit will only be available if all class work is complete and up to date.

What You Need:

Classroom Materials:
- Writing Utensil
- Notebook
- Chrome Book or Flash Drives
- Composition Book or Binder

Lab Materials:
- Thermometer (provided)
- Pen or Permanent Marker
- Hair Tie (for long hair)
- Hair Pins/Bobby Pins
- Long Pants
- Close-toed Shoes

Dress Code

School Dress code will be enforced in classroom area.

During labs:
Chef coat, apron, long pants, and closed-toes shoes must be worn. If your hair shows under the hats you must have it pulled back.
Major Projects and Assignments

Below is an outline of the projects and assessments students can expect to see in Culinary Arts and Restaurant Management I. Deadlines for all assignments will be listed in the course calendar online.

Famous Chef Presentation
Students will learn about well known culinarians and will study how they became industry leading professionals.

Fruits of the World
Students will learn about common and some less common fruits utilized in culinary cuisine. They will create a presentation informing their classmates about the origin of the fruit and how it is utilized in culinary.

Vegetables of the World
Students will learn about common and some less common vegetables utilized in culinary cuisine. They will create a presentation informing their classmates about the origin of the vegetable and how it is utilized in culinary.

Equipment and Cooking Method Demonstrations
Students will master different types of kitchen equipment and cooking techniques to demonstrate for their classmates.

Wacky Wednesday
Throughout the semester some Wednesdays will be utilized to explore unique or interesting elements within culinary. Some projects could include repurposed ingredient labs, molecular gastronomy or illusion foods.

20% Project
Over the course of the semester students will be given the opportunity to research an element of culinary or management that is of interest to them. They will be completing research on the topic and working towards development of a final project/product.

ServSafe Certification
Students will be trained in ServSafe during the Fall semester. ServSafe is an industry certification recognizing those who are proficient in safety and sanitation standards for working in food service. The certification is valid for three years.

Lab Experiences
Students will be taking part in multiple hands on lab based experiences throughout the course of the semester. Lab experiences could come in the form of food preparation labs, demonstrations, skill practices or skills tests.

Tests and Exams
Students will be tested over the materials periodically during the semester. The semester final is a certified exam through the National Restaurant Association. Students who receive a 75% or higher on the exam for both semesters of the course are able to get a certificate from the National Restaurant Association.

Additional projects or assignments may become available throughout the year.