

## CULINARY ARTS AND HOSPITALITY II and III

Ms. Wolfe

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### **EXPECTATIONS OF THE COURSE: Culinary III**

**Obj. 1:** Understand Human Relations Management; Menu Planning; Purchasing, Receiving, & Business Math

**Obj. 2:** Understand Preparation of Sauces; Understand Moist, Dry and Combination Cooking Methods

**Obj. 3:** Understand Advanced Garde Manger: Cheese; Canapés; Hors d'oeuvres; Appetizers

**Obj. 4:** Understand Advanced Baking: Preparation of Yeast Breads; Pies, Tarts and Pastries; Cakes and Icings; Custards, Creams and Sauces

### **EXPECTATIONS OF THE COURSE: Culinary II Internship**

Apply Select Basic and Advanced Food Industry Skills learned in previous course levels. Each Culinary Arts II student will be required to complete an internship in a local commercial foodservice setting during the 4th nine weeks. Prior to being placed in an internship position, students and parents must sign an internship behavior and attendance agreement.

### **EXPECTATIONS OF STUDENTS**

- Be respectful when communicating in class, email, and internships.
- Keep our work space clean and sanitary. Help prevent pests and pathogen spread: Only lab related food, and bottled/lidded drinks are allowed.
- All attendance and tardy policies will be adhered to. \*Being late to class may affect your participation in that day's lab. Poor attendance may affect ability to earn credit, and internship site possibilities.
- Be prepared with required materials EVERY DAY.
- Cell Phone use is a food industry safety and sanitation hazard, a pathogen spreader, and a distraction to learning. As such, using one during class is prohibited. Cell phones and earbuds will be placed in the designated area at the start of class and returned at the end.
- The dress code policy will be followed. Safety and Professionalism are of the utmost importance!
- Talking at any time during a test will result in a RETAKE of that test to obtain credit.
- Cheating on tests or classwork will result in disciplinary consequences for all involved.

**MAKEUP WORK:** You will have 5 school days starting upon your return to turn in the work that you missed, or make up any, test, quiz or lab that was completed on the day(s) you were absent. It is YOUR responsibility as the student to obtain all information resulting from any absence. If you are absent on a predetermined due date of an extended project, the assignment must be turned in first thing upon your return to receive any credit. After the 5 days, any absentee work not made up will be entered as a zero. \*Labs missed will not be exempted, they must be made up, on your own time, with your own resources! See me for lab makeup requirements.

Internships will have strict guidelines and policies regarding absences as these hours are required.

### **REQUIRED MATERIALS:**

A Culinary dedicated 3 Ring Binder (in good condition), Loose leaf paper and a pencil or pen

### **EXPECTATIONS OF THE TEACHER**

I align my lessons with the North Carolina Standard Course of Study to provide you with the information and skills that you need to succeed in this course. I will maintain and enforce our procedures consistently so that we may have an atmosphere that enables student learning. I am available during our assigned Flex times for tutoring and makeup work.

### **GRADING POLICY**

Q3 and Q4: 40% Practice and 60% Performance                      20% of final grade: State Required Final Assessments

\*\*Culinary III: The Pre-PAC **Credential Exam** and \*\*Culinary II: A **PBM** (Performance Based Measure)

Please sign below to indicate you **understand and agree** to these Expectations and Policies:

Student Signature \_\_\_\_\_ Print Name \_\_\_\_\_

Parent Signature \_\_\_\_\_ Print Name \_\_\_\_\_