

EXPECTATIONS OF THE COURSE:

- Understand ServSafe Manager principles of food safety and sanitation, pest control, safe facilities and safety protocols
- Remember commercial foodservice equipment, knife skills and classic knife cuts
- Apply basic kitchen math and mise en place to standardized recipes.
- Understand sensory evaluation
- Understand stock and soup preparation
- Understand breakfast cookery skills
- Remember garde manger fundamentals
- Understand preparation of salads and dressings, and sandwiches
- Remember fundamentals of baking
- Understand preparation for quick breads, cookies and bars

EXPECTATIONS OF STUDENTS

- Be respectful when communicating and when others are speaking.
- The use of profane/offensive language and/or behavior will not be tolerated.
- Keep our work space clean and sanitary.
- Talking at any time during a test will result in a RETAKE of that test to obtain credit.
- Be prepared with required materials EVERY DAY.
- Help prevent pests: Only lab related food and bottled drinks are allowed.
- Be HERE and ON TIME. Our attendance and tardy policies will be enforced. *Being late to class may result in missing out on participating in that day's lab.
- 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 ear buds 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 key in this workforce-based class.
- Cheating on tests or classwork will result in disciplinary consequences for all involved.

REQUIRED MATERIALS:

A 3 Ring Binder (in good condition) that will be your Culinary Arts notebook ONLY, Loose leaf paper and a pencil or pen

MAKEUP WORK: If you are absent and miss work, you will have 5 school days starting upon your return to make up any missing work to receive any credit. It is YOUR responsibility as the student to obtain all information resulting from any absence. Assigned labs missed will must be made up on your own time, with your own resources. Tests and quizzes must be made up in flex that week. After the 5 days, any absentee work not made up will be entered as a zero.

EXPECTATIONS OF THE TEACHER

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

GRADING

Quarterly Grade Breakdown: 40% Practice and 60% Performance

20% of your Final Grade will be the **State End of Course Exam Required for this class.**

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

Student Signature _____ Print Name _____

Parent Signature _____ Print Name _____

Parent Email: _____ Cell/Best Ph# _____

Attendance Procedures

Teachers are encouraged to develop and publicize an incentive to motivate students to regularly attend classes on time every day.

1. After a student reaches the 3rd absence, teachers must contact a parent/guardian and document their efforts. If teachers receive no response or if contact is not made directly with parent/guardian, the student should be referred to the Attendance Council.
2. After the 5th absence, the teacher will complete an attendance referral form. The attendance council will notify parent/guardian.
3. In order for an absence to be considered excused, a note must be presented to the attendance office within 5 **days** of the absence. **Notes received after this deadline will result in the absence being unexcused.**
4. Students who are not passing the course, will receive their current grade for the semester.
5. Students must be present for 60 minutes to be considered present in a class.
6. Teachers, Coaches and Club Sponsors will notify faculty and staff of any need for a student to miss class to attend sporting events, field trips, etc.

Tardy Policy

Students are expected to arrive to school and to class on time. Tardiness is defined as not being inside the assigned classroom when the tardy bell rings. When the tardy bell rings teachers will close their doors. Hall sweeps will be conducted. Teachers will mark tardy students

Tardiness will be excused for the following reasons:

- Late bus
- Illness substantiated by a written excuse from a doctor or dentist
- Official legal document
- Circumstances approved by the principal or designee

Cumulative unexcused tardies will be dealt with in the following manner:

Subsequent offenses could result in loss of driving privileges, OSS, loss of extra-curricular activities, and other consequences deemed appropriate by school administration.

- 1st offense: Warning
- 2nd offense: Warning
- 3rd offense: Warning
- 4th offense: Warning
- 5th offense: Period ISS
- 6th offense: Period ISS
- 7th offense: 1 day ISS and loss of driving privileges for 5 school days
- 8th offense: 1 or more days ISS and loss of driving privileges for 10 school days. The attendance clerk will be informed to develop an Attendance Intervention Plan (AIP) if appropriate.

Subsequent offenses could result in loss of driving privileges, OSS, loss of extra-curricular activities, recommendation, and other consequences deemed appropriate by school administration.

EXPECTATIONS OF THE COURSE:

- Understand ServSafe Manager principles of food safety and sanitation, foodborne illness prevention, safe facilities, pest control, as well as safety protocols
- Remember commercial foodservice equipment, knife skills and cuts
- Apply basic kitchen math and mise en place to standardized recipes.
- Understand sensory evaluation
- Understand stock and soup preparation
- Understand breakfast cookery skills
- Remember garde manger fundamentals
- Understand preparation of salads and dressings, and sandwiches
- Remember fundamentals of baking
- Understand preparation for quick breads, cookies and bars

EXPECTATIONS OF STUDENTS

- Be respectful when communicating and when others are speaking.
- Only lab related food and bottled drinks are allowed.
- Cell Phone use is a food industry safety and sanitation hazard, and a distraction to learning. **Cell phones will be placed in the designated area** at the start of class and returned at the end.

REQUIRED MATERIALS: A 3 Ring Binder; loose leaf paper and a pencil/pen

MAKEUP WORK: If you are absent for any reason, you will have 5 school days starting upon your return to make up any missing classwork that was assigned on the days you were absent. 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 County mandated 50 in place of a zero.

GRADING POLICY

40% Practice: Notebook/Classwork/Projects

60% Performance: Tests/Quizzes/Labs

A Required State End of Course Exam will count as 20% of your Final grade.