

# Fundamentals of Culinary Careers (CTE)



## Course Syllabus

**Teacher name:** Mrs. Hawks

**Course:** *Fundamentals of Culinary Careers (Career and Technical Education)*

**Room:** 502

**Email:** [jenna.hawks@sarasotacountyschools.net](mailto:jenna.hawks@sarasotacountyschools.net)

**Attendance Policy:** If you are tardy in my class, you will lose employability points. If you are absent, you must see me about what you have missed for that day(s).

### **Course Information Rules and Procedures:**

1. *Be on time for class*
2. *Respect teachers and students*
3. *Respect the equipment being used in different lab based activities*
4. *Follow appropriate procedures for using the lab equipment*
5. *Do not cheat, if you are working together, you must put it in your own words.*
6. *When completing computer projects, make sure to site the right resources, otherwise it is plagiarism*

### **Course Description:**

The purpose of this course is to assist students in making informed decisions regarding their future academic and occupational goals and to provide information regarding careers in the Hospitality & Tourism career cluster. The content includes but is not limited to the development of leadership skills, communication skills, and employability skills; resource management; exploration of careers in the culinary field; the importance of health and safety in the culinary environment; and the use of technology in culinary-related careers.

Instruction and learning activities are provided in a collaborative setting using hands-on experiences with the equipment, materials and technology appropriate to the course content and in accordance with current practices. Students also view various cooking shows to further their education with the food industry. This is subject to change at any time.

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## **Course Objectives:**

- Demonstrate leadership skills.
- Demonstrate employability skills as they relate to the culinary industry. **(the quality of being suitable for paid work)**
- Demonstrate effective communication skills in all relationships
- Develop a personal portfolio on a career of your choice.
- Analyze careers in the culinary industry.
- Practice safety, sanitation, and storage procedures in food preparation.
- Identify and demonstrate proper use of culinary equipment and tools.
- Read and interpret a recipe accurately.
- Relate the principles of nutrition to menu development.
- Evaluate factors that affect menu development.
- Demonstrate basic food preparation skills.
- Exhibit efficient operation of the back-of-the-house.
- Exhibit efficient operation of the front-of-the-house.
- Demonstrate creative food presentation techniques.
- Demonstrate the skills involved in self-sustainability as it relates to food.

**Classroom Assignment Submission:** When you are in class, you must complete the assignment in your notebook or within your group to turn in for a grade.

**Grading:** You should be able to access and track your grades on Teacherease.com. If you cannot access teacher ease, please contact the front office for more information. If you are quarantined, you will log into blackboard and you will click on "Quarantine Lesson".

## **Grading Scale:**

A = 90-100  
B = 80-89  
C = 70-79  
D = 60-69  
F = 59 and below

## **Evaluation will be based on the following:**

Daily Employability 20%  
Projects/Lab activities 30%  
Participation/work ethic 50%

**Academic Support:** I am available from 7:15-8:00 Mondays and Fridays for time to make up work or if you have any questions about assignments done in class. Please feel free to see me at this time.

**Cut here and return by Friday, August 20<sup>th</sup> 2021**

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**Dear Parents:** Please sign and return this slip once you and your child have read the rules and expectations of this course. Make sure you discuss this information with your child before signing and returning. Thank you.

**Student(Print)** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Parent/Guardian Sig.** \_\_\_\_\_