

# Course Syllabus

**Course Title:** Culinary Arts I

**Instructor Information:** Jon Dye, Waynesville Career Center  
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**Waynesville R-VI School District Vision:**

Excel as student centered community of learners that embraces diversity and innovation.

**Waynesville R-VI School District Mission:**

Empower and prepare individual students for future opportunities as citizens and leaders.

**Waynesville Career Center Vision:**

Waynesville Career Center is committed to developing a diverse and skilled workforce of lifelong learners.

**Waynesville Career Center Mission:**

Waynesville Career Center provides a relevant learning environment using critical thinking, technology, and career skills to prepare students for success.

**Culinary Arts Vision:**

The Culinary Arts program at WCC is committed to developing the leaders of tomorrow's hospitality industry.

**Culinary Arts Mission:**

The Culinary Arts program at WCC uses guided, hands-on instruction in real world work scenarios, to develop lifelong learners with an interest in the foodservice/hospitality industry.

**Course Description:**

Welcome to the professional cooking industry. The Culinary Arts courses at WCC are a fast paced, career building series of classes with a steep learning curve. Success in these classes requires dedicated students willing to commit to their learning. Upon completion of this course you will have the skills needed to test for your Certified Fundamentals Cook certificate, from the American Culinary Federation. You will also have the opportunity to become nationally certified in sanitation with the ServSafe certification. The class also focuses on professional behavior in the workplace. The class frequently participates in buffets and sit-down dinners throughout the

year. These catered events are held during and after school hours that require student attendance and provide critical learning opportunities in an industry setting. We explore all aspects of the fundamentals of cooking, and learn about quality food production. Culinary Arts 1 is offered to students in 11th grade. In order for a student to advance to Culinary Arts 2 you must have a C average in this course. Students will earn 3 credits for completing this course as well as ½ an english credit. Culinary Arts also offers Dual credit through Ozark Technical Community College, as well as articulation with private Culinary Arts Schools all over the country.

### **Course Goals:**

- Ensure students know the career opportunities in the culinary field.
- Train students to properly handle, store, use and sharpen knives.
- Train students to be aware of safety and sanitation hazards in foodservice and how to prevent them.
- Ensure students are able to show up prepared for class as if they were reporting to work.
- Train students to properly understand a recipe and the terminology that goes into culinary recipes.
- Ensure students understand and execute cooking terminology utilizing the proper equipment required to carry out proper procedure.
- Teach students different soups, stocks, and sauces.
- Have students practice effective communication and teamwork.
- Ensure students understand fruits, vegetables and starches.

### **Instructional Methods:**

Class will consist of lecture, guided lecture, group activities, projects, lab practice assignments, lab graded assignments, work scenarios and exams. Students are required to compile a culinary notebook of assignments, notes, recipes, and all activities. This notebook will serve as a reference guide for students as they continue their experience in any area of the culinary industry.

### **Required Resources:**

Textbook: (Books available for checkout when needed)

Prostart year 1 & 2  
ServSafe Essentials book  
On Cooking 5<sup>th</sup> edition  
Professional Cooking  
(All Provided)

Materials needed:

3" notebook (provided)

Class Hours:

Five days a week @ 2 ½ hours

### **Provided by the student:**

Uniform (purchased through school, see attached letter)  
Hair ties and or bobby pins (to ensure proper uniforms)  
Kitchen appropriate shoes (see uniform letter and attachments)  
Class certified foodservice mask (see handout attached)

### **Major Projects and Assignments/ Course Outline:**

- Student self-analysis
- ServSafe (food safety training, concludes with certification test and HACCP project and Dual credit testing)
- Knife Skills
- Property analysis presentation
- Equipment Identification and purpose test
- First aid and CPR certification
- Mise en Place and standardized recipe use
- Identification of cooking methods
- One week family menu project
- Soups, stocks, and sauces
- Resume, cover letter and job application project
- Fruits, vegetable and sauces projects
- Year 1 Skill Attainment test
- Student menu plan
- ServSafe (food safety training, concludes with certification test and HACCP project, if not passed in year 1)
- Knife Skills
- Egg and omelet lab
- Sandwiches lab
- Meat, poultry and seafood labs
- Salads and garnishes lab
- Desserts lab
- Baking labs
- Regional and global foods projects
- Resume, cover letter and job application project
- Year 2 Skill Attainment test and Industry Recognized Credential application

### **Daily classwork, quizzes and projects:**

Each student is provided a notebook that has a complete breakdown of the student objectives and lessons that are taught with needed projects, worksheets, quizzes, and attached grading scales and rubrics. This notebook can be used to track student success. The students will be able to bring this home any time. Many of our projects require service of a client. These events frequently require student attendance after school. These events will be scheduled and students will be made aware of them as soon as possible. They are graded and points awarded for attendance. Excuse from these events must be coordinated through the program coordinator or the student will receive no grade.

Incomplete class work will not be graded. Not attending required after school events without notification of program coordinator will result in a 0. Students will be made aware of after school events as early as possible for transportation arrangements to be made.

### **Class Uniform/Dress Code:**

It is our goal to teach students to look and act, like a chef by providing a realistic work environment, which will prepare students for future education or the world of work. This requirement is for the safety of the students and others around them. The uniform requirements are one chef coat, chef pants, one apron, one hat (toque or skull cap), as well as footwear needs to consist of a closed toe leather shoe. Leather treadsafe tennis shoes, boots, or clogs are preferred for students to provide the best safety precautions. Tennis shoes with cloth sides, sandals or flip-flops are unacceptable. Not following class uniform/dress code can affect a student's grade as it relates to professionalism and employment skills and also exemption from work in the kitchen. This is eligible to be graded on a daily basis. Please reference the Dress code sign off and order form.

### **In School and Out of School Suspensions:**

Students are responsible for attaining their work before suspension. If students are given written projects to complete while suspended it is expected to be finished upon their return to class. All assignments sent home are to be turned in completed to the teacher on the first day back to class. Incomplete work will not be graded. Class participation and lab hours will not count against students in the gradebook.

### **Technical Skill Assessment (TSA), Industry Related Credentials (IRC), Dual Credit, & semester finals:**

Culinary Arts students take many tests that are for certifications. The students will take the ServSafe food manager test. This test will provide the student a certification from the National Restaurant Association and once they are also certified in First aid and CPR will be eligible for Dual Credit from the program through Ozark Technical Community College. Students will take the test for a Certified Fundamentals Cook Certificate at the end of their second year. This test will be written questions taken on line and a practical portion with students preparing a series of 3 dishes and demonstrating essential skills in a timed setting, in front of professional chefs.

### **Evaluation:**

Students will be graded using a 50/40/10 break down. Fifty percent of the students grade will be based on summative exams, major class projects and some individual cooking exams. 40 percent of the students final grade will be made from scores that include; classroom assignments and minor projects, Uniform, kitchen/lab work, and formative exams. 10 percent of the student score will be based on career readiness skills, these skills will include teamwork, professionalism, attitude, and work ethic. Most food that is produced will be shared not only with the teacher but in class as well for evaluation purposes feedback from these sessions will be typed by each student and submitted online to the teacher.

### **Late, missing, or fraudulent work:**

Timelines are set for all assignments and projects the students are given. Class time is provided for the assignments. Students may have some work at home. The following is

the minimum penalty for students handing in late work; students turning in work any time after the original due date will be eligible for 75% of the original points assigned at a minimum. Late assignments must also be turned in during the six-week grading period that they are assigned. Once a new six-week grading period has begun, the late assignments from the previous six-week grading period may no longer be accepted and will be counted as a zero. Any fraudulent work handed in by the students will result in a 0 and be reported to the office for discipline.

### **Embedded Credit:**

Upon completion of Culinary Arts one and Culinary Arts 2 students will be eligible for an English IV and Math IV credit from the high school. This credit will require 65 minutes of English or Math instruction each week done outside of the Culinary Arts classroom, scheduled with those teachers.

### **Teacher Expectations:**

As the Culinary Instructor, I expect students to arrive eager to learn about Culinary Arts and the rewards offered by the hospitality industry. This includes having assigned work completed, assigned reading finished, and a clean uniform worn in the proper professional culinary standard to ensure the success of all students. I also expect support at home. Students will be given many recipes and learn lots of cooking techniques. These are all things the students can practice and use at home.

### **Classroom Rules:**

- Be professional
- Come prepared
- Dress for success
- Be excited to learn
- Treat others how you would like to be treated
- Kitchen equipment is dangerous do not use unless instructed to do so

### **Student Organizations:**

The Culinary Arts class has an active enrollment in SkillsUSA. This student organization is a national organization dedicated to developing and enhancing the skills of tomorrow's workforce and preparing students today to be the next industry leaders. This organization offers opportunities to compete at the district, state and national levels. The cost of membership for each student is \$20 dollars. The organization takes field trips that include leadership seminars, competitions and a field day each year. The students are able to compete in skill competitions (6 students per year, chosen by the teacher and coaches), written (all students expected to compete at district level), and leadership. This organization provides many student recruitment and scholarship opportunities.

**Field Trips and Guest Speakers:**

The Culinary Class takes many field trips and has guest speakers from industry and chef schools from all over the country. This allows students to learn from outside sources and see the possibilities of further education in the hospitality and Culinary field. Student behavior during these events is to be a shining example of our program, school, and community. All trips and speakers will require a typed paper from each student about things learned and contacts made. Student participation will require appropriate uniform and behavior based on teacher discretion. Student fees for each field trip may vary and will be identified on the permission slips.

**Virtual Learning**

If the students are placed in a situation where virtual learning is required I will be teaching through Google meets. Announcements will come out for class each morning for students via remind. Parents I will try to limit the reminds that come to you as much as possible but will make sure you are aware of everything happening in class. I recommend each child and parent download the Remind app if possible. Students will be required to log in for attendance daily via google meet. Since our classes are approximately 2.5-3 hours some days students may be required the entire class others students may only be asked to be online virtually part of the time. If students are not actively online for class the student should finish any work from that day. Lesson plans will be posted on My teacher webpage weekly at

<https://www.waynesville.k12.mo.us/Page/11719>

All classwork, assessments, and information presented on a daily basis is the responsibility of the students to complete.

**I have read and agree to all of the areas of the syllabus:**

**Student Signature**

**Date**

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**Parent Signature**

**Date**

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**Parent Current Email**

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