

CULINARY ESSENTIALS

Email: ann.skelton@raypec.org

Plan Time: 6th Period: 1:02-1:51 (MTF)
1:12-2:45 (R)

Course Description Culinary Essentials is the first course students will take in the RayPec Culinary Arts pathway. In this course, students are introduced to essential culinary skills and concepts that can help them in everyday life, but may also spark an interest in a foodservice career. Food safety & sanitation, kitchen safety, careers in the foodservice industry, and food preparation methods are just a few of the concepts discussed. This course is a prerequisite for all upper-level culinary classes, including the National Restaurant Association ProStart Program.

Course Outline

- Unit 1: The FoodService Industry
- Unit 2: Safety and Sanitation
- Unit 3: Kitchen Essentials
- Unit 4: Creating a Menu
- Unit 5: Soups and Appetizers
- Unit 6: Hot and Cold Sandwiches
- Unit 7: Pasta and Grains
- Unit 8: Desserts

Required Class Materials Each day, students are required to bring the following materials to class on a daily basis:

- Folder or binder for your personal organization
- Paper
- Pen/pencil
- Highlighter
- Planner
- Chromebook
- Chromebook charger

Class Expectations & Rules Students are expected to comply with the following class expectations.

1. Come to class prepared
 - a. Students should come to class prepared with necessary homework, projects and other materials finished and ready to turn in at the beginning of class (unless otherwise stated).
 - b. Students will not be allowed to leave class without a planner.
 - c. Students will not be allowed to leave the classroom to get items they have forgotten.
2. Participate and be engaged
 - a. Students should raise their hand to add to class discussions.
 - b. Students should refrain from side conversations.
 - c. Students will turn in cell phones at the beginning of class to eliminate distractions.

3. Be punctual

- a. Students must be in the classroom before the tardy bell rings. Class will begin on time. Students who are not in the classroom before the tardy bell rings will be counted tardy.
- b. Students that have not turned in their cell phone will be counted tardy.

Grades Student grades will be calculated using a total point system which will comprise of the following:

- **Class Work (notes, participation, projects, bell ringer, etc)**
- **Formative Assessments (labs unless otherwise specified)**
- **Summative Assessments (unit tests)**
- **10% Comprehensive Final**

Make Up/ Absent Work Students have 5 school days from the day of an absence to turn in any missing work. It is the responsibility of the student to collect absent work and turn in on time. If work is not turned in on time, work will be counted as late and follow the late work policy outlined below.

Late Work Policy Any work not turned in on time as specified in class will follow the late work policy. Any work turned in late will be accepted, but with a reduction to the grade.

- 10% off the graded score for work turned in 1 day late.
- 20% off the graded score for work turned in 2 days late.
- 30% off the graded score for work turned in 3+ days late.

Late work will not be accepted after a unit has been completed or the grading period has ended.

Re-Do Policy Students are awarded **three** re-do's per-semester. Students are allowed to re-do work that has not been handed in late. It is very important to note that the purpose of this policy is to provide students with genuine opportunities to relearn information, not to provide unlimited opportunities to redo materials. Students **MUST** initiate a conversation with the teacher in receive the opportunity to redo. Students will be required to complete a Re-Do Reflection worksheet before any re-do assignments, projects or tests. Once a grading period or unit has ended, the opportunity to redo anything assigned during that time will no longer be available for redo.

Grading Period and Accepted Work Any missing, make up or late work will not be accepted after the conclusion of a unit or grading period.

Semester Grading Periods:

- Progress one grading period: 09/24/19
- Progress two grading period: 11/07/19
- End of semester: 12/20/19
 - ***No work will be accepted after 09/20/19, 10/31/19, and 12/13/19 for each grading period.***

Comprehensive Final At the end of this course, there will be a comprehensive final worth 10% of your grade.

Food Labs Students will be participating in food labs after the initial upfront learning. Students must have a signed lab contract on file before taking part in labs. Students will be cooking for each unit and will be expected to fill out appropriate lab paperwork before labs and a reflection after labs. Students will be expected to

fill out paperwork via Google classroom. If a student does not or cannot participate in a food lab, students will be assigned an alternative assignment. Students that choose not to complete classwork will not be able to participate in food labs.

Panther Time & Tutoring

Ms. Skelton will schedule Panther Time for students who have a D or below in this class. If you are scheduled and receive an email from Panther Time scheduler, you must arrive to room 722 on time. If you do not show up, you will be marked as "absent" and your name will be submitted to administration. If you are needing additional time outside of Panther Time, you will need to advocate your needs and schedule time outside of the regular school day to receive additional help.

Cell Phones & Technology

Students will not be permitted to have their cell phones out during class time. Students will be assigned a number and phones will be placed in a hanging pocket at the beginning of each class period. Students who do not turn in their phone, students will be given a choice as to either put it in the secured pocket or on Ms. Skelton's desk, otherwise they will be written up. Students are also not allowed to charge their phones during class except in the designated pocket holder. Students are also not permitted to wear headphones during class unless it has been discussed and the okay has been given by the classroom teacher during the appropriate time. Students that have a watch that has texting and/or internet capabilities will be asked to put it in the cell phone holder as well if it becomes an issue in class. Students will be given a warning for any game playing on chromebooks before the chromebook is taken and a referral to administration is given.

Parent Communication

Parents/guardians will be contacted if a student's grade drops below a 70%. Parents/guardians will also be contacted by Panther Time Scheduler when a student has been scheduled.

Google Classroom

All electronic assignments will be submitted on Google Classroom. Students should not e-mail work to the classroom teacher. Work submitted via e-mail will not be graded.

Ms. Skelton Online

The following resources are available to all students to use outside of the classroom to keep up with course work and take advantage of to prepare for class or tests:

Online Planbook:

[CLICK HERE FOR THE ONLINE PLANBOOK LINK](#)

Google Classroom:

- Period 1: make72u
- Period 2: 7dpzq8v
- Period 3: l6j4vph
- Period 4: vt2zzc
- Period 5: rg3n5h
- Period 7: v3rgk2n

- Ms. Skelton's website:

<http://msaskelton.weebly.com/>

- Remind:

CULINARY ESSENTIALS: text @87ach3
to the number 81010

BAKING AND FOOD SCIENCE: text @gfkbe6
to the number 81010

INTERNATIONAL FOODS: text @hhh3bk
to the number 81010