

Advanced Culinary Arts Syllabus 2026-2027 Instructor: Chef Amy Valla
Contact Info: email: avalla@fbusd.us Phone: 961-2880 ext.3757

Objectives:

Upon successful completion of the course the student will be able to:

- Apply professional cooking terms and techniques to key food categories
- Properly use and clean common commercial equipment such as mixers and ovens
- Prepare basic recipes to meet quality standards using appropriate techniques
- Safely receive, prepare, cook and store foods with minimal waste
- Identify key characteristics of quality customer service
- Work as part of a team to prepare and serve a meal
- Students will obtain a 3 year food handlers card

Course Description: Advanced Culinary Arts is a year long class that will focus on Restaurant Management, Professional Cooking, running a food service business and International Foods. Safety and sanitation regulations for the industry are embedded in the curriculum. Culinary Arts is a 2 year Career Technical Education (CTE) Pathway. Upon completion, students will wear a special CTE cord and be recognized at graduation.

LABWORK/CLASS PARTICIPATION: This course is part of a job training program. You are expected to be on time, just as you would in the workplace. You are expected to attend all class sessions. You are expected to fully participate in all lab activities. Being late will lower your participation points. Participation points are crucial to your grade in this class.

CLEAN-UP: Each student is responsible for cleanup in their own area as well as the general areas of the classroom. **Everyone helps with cleaning up.....everyone.** No students are allowed to leave until all cleanup is finished.

METHODS OF INSTRUCTION: Methods of instruction may include, but are not limited to: laboratory, lecture, discussion, demonstrations, readings, site visits/field trips, individual and team project work, electronic instruction (video teaching materials).

School-wide MANTRAS: Be Respectful, Be Prepared, Work Hard

These mantras are a key component of the Culinary Arts field, as well as being essential in all areas of today's work world.

Employees in every sector are expected to treat their co-workers and supervisors in a **respectful** manner; it will be expected that they are **prepared** for their job not only educationally, but that they also demonstrate a **good attitude**, a **willingness to work hard**, and a **desire to be part of a team**.

The hands-on kitchen-work portion of a student's grade in Culinary Arts is based on the previous core values, represented by the acronym:

REAP=Respect, Enthusiasm, Attitude and Participation, which accounts for 40% of the student's grade. The other 60% is made up of written work, creative demonstrations, tests, and projects.

Participation: On cooking days, students have the opportunity to earn 5 points. Students will lose points for:

-Being tardy

-Being suspended

-Using a cellphone at any time in class. This should be in your phone pouch in your backpack at all times. This includes smart watches. Students who use their phones during class time, will be escorted to the office by Mr. Anderson. Once a phone reaches the office, it will only be returned to a parent.

-Using ear buds, air pods or other electronic devices in their ears. This is a safety issue.

-Wearing a hood while cooking. This is a safety issue.

-Not helping their classmates or teacher when asked

-Not cleaning up after themselves and cooking group

-Not restraining long hair with a hair tie or hat. This is the law.

-Sitting before clean up is completed

-Lining up at door before clean up is completed

-Lingering in the bathroom or excessive time spent in the bathroom. We are all sharing. Students get 1 bathroom visit per class.

-Unsafe behavior such as snapping towels, running or roughhousing, or other behavior that I deem unacceptable

-Unexcused or excessive absences

-Using offensive language such as racial slurs, excessive profanity, calling other students nicknames, or other topics that I find unacceptable. I do not want to hear about your Saturday night.

-Not following classroom Respect Agreement: Number one rule.....don't talk while I'm talking.

In this class we will always practice the **3 C's of Culinary, Food service and Hospitality:**

Courtesy: We will always be kind and courteous to classmates, guests and teacher

Cleanliness: Sign of a Pro, clean as you go!

Consistency: Always be on time and ready to go!

Food Allergies, Lifestyle Choices, etc.: If your child has any food allergies, please let me know. I can accommodate gluten intolerance, vegan, vegetarian and any other allergies. We have a very tight budget, so purchasing special ingredients is reserved solely for students with allergies and not those who make lifestyle choices such as going gluten free or using only organic ingredients. Also, sometimes we produce food to sell to the public and we don't modify those recipes.

Tardy Policy: CTE Culinary Arts is a job training program, meaning when students are in the classroom they are to conduct themselves as though they are at work. Being punctual is one of the most important aspects of being a good employee. There is zero tolerance for being tardy to Culinary Arts classes. If you feel as though you cannot make it to class on time, I suggest you speak to your counsellor. This is the way the tardy policy works on cooking days in Culinary Arts at FBHS:

On time and ready to go: 5 pts.

Tardy 1-10 times: 4 pts.

Tardy 11-15 times: 3 pts.

Tardy 16-20 times: 2 pts.

Tardy 21-25 times: 1 pt.

Tardy 26 times or more: 0 pts.

Please take this home, discuss and sign with your parents/guardians. This is due by next Monday and worth 5 participation points.

Parent/Guardian Signature

Date

Parent/Guardian Printed

Student Signature

Date

Student Name Printed