

## Culinary Arts and Hospitality Application II

Chapel Hill High School · 2025-26

- **Instructor:** Chef Clarence Dillard/Chef Justin Williams
- **Contact Information:** [cdillard@chccs.k12.nc.us](mailto:cdillard@chccs.k12.nc.us) /[jrwilliams@chccs.k12.nc.us](mailto:jrwilliams@chccs.k12.nc.us)
- **Location:** Room A174

### Course Description

**Note:** Students will have a chance to retake the Servsafe Food Manager Exam in January.

### Topics to be Covered During Course

Culinary II is a continuation of Culinary I. Last year, students learned sanitation, safety, and the preparation of stocks, sauces, soups, sandwiches and more. Now is the time to bring it all together in a professional atmosphere. Quarterly projects will reflect everyday situations in the restaurant industry as will cooking labs. Chefs will share more of the vision of the class's direction for the 2024-25 school year in the weeks to come!

Students will also update their portfolios throughout the year. With that being said, the Culinary Department is upping its social media game. Students learn of the importance of social media has in the culinary industry in regards to advertising and outsourcing of one's skills and marketability. Each quarter, our students will be responsible to craft social media posts reflecting their work in the CHHS culinary classroom or other fun aspects of their CTE career path.

**Software Used:** Google Classroom, Google Meet, Youtube

### Suggested Materials

- A pair of earbuds or headphones - Might be used for audio screencasts or other instructional videos.
- School issued Computer
- Phones should be put away at all times unless being used for a Culinary Arts related assignment (journals, recording videos, etc)

### Course Textbook

*There is no official textbook for this course. However, Chef will provide articles and video clips for students to explore the world of Food and Nutrition.*

*To study for the Servsafe Food Manager Certification, Chef will provide students with approved Servsafe Powerpoints, videos and case studies. Other appropriate activities will be integrated into the course.*

**Telephone Policy-** [Click this link to review CHHS' new Cell Phone Policy.](#)

**Grading Percentages-**

50%: Constructing/Practicing	-15 assignments in this category is the minimum for block -late work accepted until assessment -late work penalty of no more than 10 percentage points per day
50%: Assessing  *note EOC/Final is 20% of final grade	-3 assessments minimum for block -10 days to return assessments -80% or above is considered mastery for assessments -Below 80% on assessment, student must be given opportunity to have additional learning and take a parallel assessment for up to 80% credit -Students can retake portions of an assessment to show mastery

**In lieu of a EOC assessment, the final exam grade will be calculated by an average of your Q1 & Q2 grade. (PER CHCCS CTE Guidelines for 2023-24). A 100% may be given as the EOC grade should a student earn their Servsafe level II Certification before the end of the school year.**

**Any assignment that is within 1minute- 24 hours late will be given a 24hr. grace period. Any work that is submitted in that time frame will still be marked late in the gradebook but can receive full credit. After 24 hours, the assignment will be worth 90% of the original grade. After 10 days, the assignment will be marked a 0.**

**The 50% floor for final Quarter and Semester grades is still in effect.**

**Non-Discrimination Statement:**

The Chapel Hill – Carrboro Board of Education, therefore the Career and Technical Education Department, prohibits any policy or procedure which results in discrimination, harassment, or bullying based on any of the following: race, color, religion, atheism, ancestry, national origin, gender, socioeconomic status, academic status, gender identity, physical appearance, sexual orientation, mental, physical, developmental, or sensory disability, immigration status, or any other classification that is protected by law, regulation or Board policy.

The Board further prohibits discrimination against a person perceived to have any of the above characteristics or against a person for associating with someone protected by this policy. Individuals who wish to file a discrimination and/or harassment complaint may call the Civil Rights Compliance Coordinator: Misti Williams at 919-967-8211 ext. 28251.

To contact our district's 504 Coordinator, you may Contact Rebecca Atkins, Director of School Counseling and Learning Supports at 919.967.8211 or ratkins@chccs.k12.nc.us

THE CLUBHOUSE- The laundry room is now off limits for any activity other than Culinary/Sanitation related activities. Students are asked to put their bookbags in the laundry room as we'll be monitored very closely by the Local Health Dept. Students can no longer sit on the floor, refusing to work. It is a major safety issue. Students who do not participate in culinary lab activities may see their assessment grades suffer.

**If you are planning on taking Internship in the Spring Semester, it is extremely important that you A) pass the Servsafe Safe Food Handler Course and B) plan with Mrs. Walker to begin the job search process.**

**Mrs. Walker is located in the CTE CIC Center, Room 120A.**

**Email: [jlwalker@chccs.k12.nc.us](mailto:jlwalker@chccs.k12.nc.us)**

#### **CLASSROOM SCHEDULE:**

**Students will begin the course in the Culinary lab everyday. In October, Culinary I & III students will be in the lab on Fridays. In Late November, Culinary II students will shift to being in the classroom 4 days a week at least in order to work on projects and study for the Servsafe Exam.**

**Unless otherwise noted: All Culinary Business Enterprises (Ventures) will be on alternating Thursdays.**