

Culinary Arts 2 (Advanced)

2025/2026

Welcome BACK! I am so excited to be your instructor at BHS. Please take some time to read through this entire syllabus as a family. These parameters will help us all have a successful semester.

Course Description

Culinary Arts prepares students for a variety of occupations in the hospitality and food service industries. First year students learn food preparation, sanitation and safety, basic knife skills, basic baking, and menu planning. Second year students continue to advance their competencies in food preparation, advanced knife skills, sanitation and safety, garde manger, cooking methods, food service industry, classical baking techniques, and international cuisines. Third year culinary students will build a food business plan.

Culinary I	Culinary II	Culinary III
Food Safety & Sanitation	Food Safety & Sanitation ServSafe training & certification	Culinary 3 is an advanced career based class. Students will work on business plans for a food based enterprise. This class is appropriate for <u>upper classmen</u> with strong performance in Culinary 2. The goal for Culinary 3 is to bring a food business plan to fruition. ● Resume writing ● Permit applications ● Understanding food code ● Identifying violations ● Model and teach culinary 1 & 2 subjects ● Exemplify food safety practices ● Business plan creation ● Serving food to public *Culinary 3 will be stacked into Culinary 2 for this pilot year. **All culinary 3 students must be ServSafe certified - I will provide this opportunity. ***This is a dual credit course with Olympic College
Basic Knife Skills & Safety	Advanced knife skills and cuts Knife identification	
Washington Food Handler	Nutrition in restaurant environment. Food allergies.	
Measurements & reading recipes	Sauces, Stocks, soups, Vegetables, Starches	
Nutrition - What bodies need - Differentiated diets	Cuts of meats - Seafood - Poultry - beef/pork	
Basic cookery - Proteins - Vegetables - starches	Cooking methods: dry/moist heat, grille, braise, poach, boil, simmer, steam	
Soups, sauces, emulsions	Classic french baking - Laminated doughs - Bakery production	
Basic Baking - Leavening - Quick Breads - Cakes/Doughs	International cuisines Catering: *Varies by semester and school need. **This is a dual credit course with Olympic College	

Grading:

Grading will be weighted heavily by participation, performance, and professional engagement in labs and class activities. Culinary students will be required to show proficiency in both written exams and physical lab demonstration. Attendance is crucial, **none of our work is remote**.

- **Quizzes:** Quizzes will be assigned as hands on demonstration or as written quizzes relating to current units of study. Students must complete quizzes in time with the unit.
- **Tests:** Tests will be given as skill demonstrations or as written tests relating to current and previous topics. Culinary students should expect to take both industry proficiency tests and in-class unit of study tests.
- **Written Assignments:** Assignments could be reflections in your class portfolio, a recipe/lab reflection, or marketing materials created for a project. All written assignments **must be turned in on time** and be done to the best of your high school abilities.
- **Lab performance points - 2 points per day - see below...**

Every class is worth 2 lab performance points/day.

~ If you are absent, for any reason, this grade will show a "O" ~

Remember, it's just 2 points

This is a CTE lab class and the learning must be demonstrated in person and in time with the class content flow. **Like a job, you must be present to be paid for your work.** If you participate in most days of school, occasional "O" points should not affect your grade significantly. *Students should speak to the instructor directly for extended absences due to **medical or family emergencies**. Performance points can not be made up. I will not negotiate on this.

In class I evaluate mise en place, sanitation, workstation, waste, clean up, teamwork, participation, time management, use of equipment, technique, skill level, and attitude. **Team members not performing their job duties may have point deductions from their lab performance grade as well.**

You are now in an advanced culinary class, potentially earning college credit. I will hold you to high expectations and I expect you to be present whenever possible.

- **Attendance:** Attendance is crucial. All work to be made up is the responsibility of the student. All assignments must be turned in as scheduled by the instructor. These assignments are crucial for students to expand their understanding and will give both of us an opportunity to check for comprehension before moving on.

If you are absent, it is the **student's responsibility** to get the make-up work and discuss with Chef Courtway an appropriate timeline to get caught up. If it is found that you have skipped class, you will not have an opportunity to make up work. Do not skip class.

- **Being tardy repeatedly** sends a message that you do not take this class seriously. I will deduct lab performance points for repeated tardiness and will potentially have you sit out of labs.

➤ **To make up missed class content because of an absence please speak directly to Chef**

Courtway. Parents, please resist doing this work for your child. High School is the appropriate time for students to practice communicating with instructors before parents are involved..*Students should speak to the instructor directly for extended absences due to illness or family emergency. Performance points can not be made up, but alternative assignments may be given at the instructor's discretion/availability.*I will not provide make-up work for family vacations.

Please understand that our class works on building blocks of knowledge (and with perishable goods and precious limited time together). This is a college level course. Once we have covered a topic area/recipe, we move forward. I cannot repeat labs for people who are absent and most skills must be demonstrated in class with the instructor. **Come to class, learn/practice the content, be present to have success.**

Google Classroom:

Written assignments, rubrics and classroom documents will be posted on Google Classroom.

Classroom Expectations:

I enforce ALL school rules and have high expectations of behavior in this adult working environment. I expect each student to conduct themselves in an appropriate manner at all times in the classroom/kitchen. Be respectful of the teacher, other students, and yourself. Use appropriate language, manage your own behavior and attitude, and accept responsibility for the consequences of negative behavior. Disruptive, disrespectful behavior will not be tolerated. I expect each student to work hard at all times in the classroom/kitchen. Abide by all safety rules, stay on-task at all times in order to complete your assignments, and take pride in your work. Take ownership of your learning.

● **Any dangerous horseplay or misuse of sharp or hot tools will result in your removal from class, potentially long term. Zero tolerance. You will also lose your performance points for that day.**

● I expect each student to pay close attention to my instruction. Stay focused during instructor demonstrations, discussion, and recipe review. Follow instructions carefully.

● **You must be in full class “uniform” EVERYDAY. (Uniform Policy below). For safety and sanitation reasons students will not be permitted to participate in a lab environment, if they do not meet kitchen uniform policy of closed toe & non-slip shoes, full length shirts, hair restraint, and jewelry/watches off. Being out of uniform results in NO points for participation.**

● NO gum chewing

● NO drink containers or outside foods allowed in the kitchen, apart from closed water bottle.

● **NO use of personal electronic devices or phones.** ***Exceptions to this rule, Chef Courtway MUST give permission for a phone to be used for pictures of final product for use in portfolio.* It is a BHS rule that no phones

be seen, heard or used in class. This includes earpods connected to phones and smart watches used to communicate. Students may not have phones on their person during class.

Class Uniform REQUIREMENTS: (you know this already - you are Cul. 2)

Culinary class follows basic food service uniform expectations.

1. **Closed toed shoes** must be worn at all times in the culinary environment. Failure to wear closed toe (non-slip) shoes will result in student sitting out of lab. **Appropriate:** Tennis shoes, clogs, vans, boots. **Not-appropriate:** Flip-flops/Slippahs, slides, high heels, high heel boots, sandals, house slippers, crocs with holes.
2. **Full length tops:** In the cooking environment full length shirts must be worn (no middle bodies near the food and stoves). Please plan accordingly.
3. **Hair tied up:** All long hair must be tied up including long bangs that hang in face, side bangs, and mullets. All students should expect to be prepared with hair tying devices before arrival to class. **This is not negotiable!** Hats may be used to secure hair that is shoulder length or shorter. Hair ties and/or hair nets must be used for longer hair.
4. **Jewelry and fingernails:**
 - a. Hands/wrists: No jewelry of any kind is to be worn in the kitchen except for plain wedding band. This includes all watches.
 - b. All nails should be kept clean and short. Chipping nail polish is not allowed and **nail extensions are discouraged and will require use of gloves.**
 - c. Ears: avoid dangling jewelry.

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**Dietary Restrictions (non-allergy):** I acknowledge, recognize and respect that we are a diverse group of humans in this class with different and unique dietary needs. No student will ever be forced to taste or eat foods made in culinary class. This is a culinary class and it is my hope that students interested in pursuing this pathway will do their best to try all foods created or offered. If a student does not eat certain foods for religious, ethical or general health reasons, they will never be expected to partake in such foods. STUDENTS need to communicate this to Chef Courtway and their teammates.

**Allergies:** In this classroom lab we use wheat flour, dairy, eggs, soy, sesame, shellfish and other common allergens. As a rule we do not use nuts. We can make substitutions or alternatives for people allergic or intolerant to most allergens - but they do exist here. In the case we cannot substitute, we can provide an alternative task to keep you safe. **In high school we expect students to be in charge of their health and safety and to communicate clearly.**

**\*\***There are gluten allergens present in the classroom.

Student name (print first, last) \_\_\_\_\_

Class period:\_\_\_\_\_

Class Agreement Culinary Arts, Bainbridge High School  
**REQUIRED (ONLY RETURN THIS PAGE - keep others for reference)**

All students and families must sign this agreement before beginning any work in our culinary classrooms. Please take time to read the entire document attached and return **ONLY** this signature page to class.

**Signing your name here indicates that you have read the entire syllabus and expectations document.**

- ☐ As a student enrolled in the BHS Culinary Arts program I understand my role as a member of the culinary team. I agree to abide by all rules and expectations listed above in the syllabus. I understand Ms. Courtway has a zero tolerance policy in regards to being out of class uniform, being unsafe, and showing disrespectful behavior in our CTE classroom. I agree that I, alone, am responsible for my behavior, following class rules and my commitment to this course.

**Student** (print)\_\_\_\_\_Signature \_\_\_\_\_  
Date\_\_\_\_\_

- ☐ As the parent/guardian of \_\_\_\_\_ I hereby acknowledge and understand the high expectations of my student enrolled in BHS Culinary Arts Program and will help them to fulfill that role. I have read the expectations document for fall 2024.

**Guardian or Parent** (print) \_\_\_\_\_Signature \_\_\_\_\_  
Date\_\_\_\_\_

***Allergy Alert:***

If your student has a life threatening food allergy, please list that here for me and also email me this information. It should also be listed with the school district. [mcourtway@bisd303.org](mailto:mcourtway@bisd303.org)

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