

Culinary 3 Syllabus
Mr. Domeny
2023-2024

Welcome to Culinary 3! Now that you've developed skills to run a restaurant in Culinary II, such as food production, cost control, purchasing, kitchen management, staff scheduling, and supervision, you will practice those skills by helping to manage the Advanced Culinary Class and culinary service events.

Textbooks for this course are **Foundations of Restaurant Management Year I & II**. The replacement cost, if lost, is \$50.00. In addition magazines, books, videos, teacher designed handouts, pamphlets, computer information, library materials and community resource speakers will be used for your instruction.

Textbook/Material/Curriculum Delivery Method

We are using Google Classroom as a learning management system. Textbook material and all study guides are available on-line. We will also use live cooking demonstrations, live and taped lectures, videos, and on-line media to deliver curriculum to the students. Email communication to students via their @puhsd.k12.ca.us accounts is vital as well as we will use Remind.com to communicate with students.

Major Areas of Learning

Menu design	Communication skills
Costing	Employee management
Purchasing	Problem solving
Production Scheduling	Career Opportunities in the Hospitality Industry
Leadership	

Course Requirements, Assessments, and Grading

Grading: Grading is through a point system, thus allowing each student to achieve an "A." Each assignment is assigned a grading category and given a point value that is added into the student's final point total for its respective category at the end of the term. All points scores are cumulative and averaged to determine your Overall Grade.

- Your final point total is divided by total possible points to determine your percentage score. Your percentage score will be converted to a letter grade according to the following scale: 90%-100% = A, 80%-89% = B, 70%-79% = C. 50%-69% could receive an incomplete, and a passing score can be attained by making up required academic work or culinary skill development through Intervention the next term or other arrangements made by teacher.
 - **Academic Formative: 5%**
 - **Academic Summative 45%**
 - **Employability: 40%**
 - **Skills Development: 10%**

Academic Grade 50% (5% Formative, 45% Summative): Each of the activities assigned for this course have been chosen to help students develop knowledge to prepare food safely for daily life as well as prepare students for a career in the foodservice industry. The student's academic assignments will include projects, writing assignments, reading assignments with study guides, presentations, occasional homework, formative quizzes, and summative tests. Major projects for Culinary 3 include a cookbook recipe website, a revision to Culinary 1 and/or 2 work, a cleaning midterm and final, costing projects, service manager project, career exploration project.

Formative Assignments 5%: Quizzes are given on each of the chapters in the textbook and given 1 point per question for a total point value for each quiz. Students may redo quizzes as many times as desired for full credit. Other formative assignments are, including but not limited to, syllabus return, cleaning midterm and final, costing assignments, career exploration project, and various project checks.

Summative Assignments 45%: Unit chapter summative tests are given at the end of each unit. Tests will consist of questions from the various quizzes from each unit chapter and given 1 point per question. Students can redo a chapter summative unit test once for a better score after remediating missed questions. Other summative assignments are the cookbook binder website, Service Manager Project, and the Culinary CTE Pathway Industry Standard Precision Final Test.

Employability Skills (40%) and Culinary Skill Development (10%): The Culinary lab has six working food preparation stations in each class where Culinary 2 students are broken up into working groups at each station. As a Culinary 3 student you will manage a section of the lab during lab skill development and production prep. You are the foreperson for that section. You will be assessed by observation how well you lead your section during this time. This is where you will demonstrate your **Employability Skills** and work on your **Culinary Skill Development**.

Employability Management Skills (25%) are an important part of the Culinary 3 lab work. Because employers stress work ethic, Culinary 3 students have the opportunity to show Culinary 2 students the necessary skills to become employable in the foodservice industry at an entry level or any other workplace. Employability skills Culinary 3 students will demonstrate include the following: 1) always presenting a good attitude, 2) teamwork; 3) work ethic, 4) promptness, 5) preparedness and self-direction in helping others, 6) cleaning the lab, and 7) good leadership and communication skills. If you demonstrate these skills each day during recipe practice labs as well as service production labs, leading by example and managing your section with maturity, you have the opportunity to earn 5 employability points a day. Your employability will also be assessed

during implementation of your service project.. Your Employability Skills will comprise approximately 25% of your overall grade.

Culinary Skill Development (25%) is another component of the class. Students achieve points for a skill once a skill is mastered, which is determined by teacher observation. Students are required to demonstrate knowledge and physical skills of the following:

- Writing a standardized recipe
- Keeping their work station clean and organized for bulk food production (mise en place)
- Working 2 production line stations
- Practicing workplace safety and food safety standards
- Produce and plating a **Complex Dessert** for sale
- Produce a **Custard** or **Curd**
- Produce a **Sourdough Bread**
- Produce a **Pastry Crust**
- Demonstrating proper **Knife Skills** by cutting **Mirepoix** or a **Potato** correctly within a specified time frame and specified sizes
- Demonstrate proper saute pan skills by flipping an egg according to requirements
- Producing a complex salad by preparing 4 salad components:
 - **Base**
 - **Body**
 - **Dressing**
 - **Garnish**
- Produce a **Derivative Sauce**
- Using a combination cooking method on a product
- Produce a proper service entree plate within the required parameters with the following components:
 - **Protein (6oz-8oz)**
 - **Vegetable (4 oz)**
 - **Starch (4 oz)**
 - **Sauce**
 - **Garnish**

Job Performance: This area will comprise two parts. 1: is a weekly evaluation of how well you performed the various lab supervisory tasks of the week, including but not limited to, employee relation and communication, leadership, food production organization, problem solving, attitude, and work ethic. 2: is how well you performed during your food service event regarding the same skills as the weekly evaluation. Your service event will occur outside of class time and you are required to attend your events to obtain credit. If you are not able to attend your event you must let the instructor know before 6:00 AM the day of the event by both leaving a message on the office phone and by emailing the instructor's school email.

MAKE-UP WORK

All make up work is due by the last Friday the week before Finals to be included in the grade for that semester. Any student receiving an incomplete is required to make up all the needed work according to Del Oro High School policy

SPECIAL HELP

I am available before or after school to assist you or to discuss your performance in this class. I am also available to help you before or after class; however, there is not adequate time to give performance issues or other in depth discussions the proper attention. You may meet with me after school by signing up for an appointment slot during my [office hours](#).

TARDIES, ABSENCES, AND STUDENTS LEAVING CLASS WITHOUT PERMISSION FROM THE TEACHER

All Students must be in their SEAT AT THE BEGINNING OF THE BELL, dressed in long pants and closed toed shoes if they are scheduled to work in the lab that day. All students must remain in class at all times until the teacher dismisses all students; the bell doesn't dismiss students! No student shall loiter by or outside any of the doors. Any student loitering by the door at the end of class will remain at their seat until all students have left the class. Any infractions will result in loss of employability points.

Leaving Class with Permission from the Teacher: Students may leave the classroom with the permission from the teacher. Only one student can be gone at a time. Students must leave their cell phones in the class at all times.

- Any student who leaves the classroom, opens any doors leading to outside the classroom for any reason, or is outside the classroom door without permission will receive a cut.

Absences: Absences are reported according to school policy. All policies and procedures adopted by the school related to absences apply.

CLASSROOM/LAB MATERIALS, SAFETY ATTIRE AND SAFETY

Food: The food, equipment and supplies for this class are a large expense. Each student is responsible to use these items in a positive and constructive manner; students shall not waste or intentionally damage food, equipment or supplies. Students will be provided with materials they need to succeed in this class. Students are not allowed to use classroom food from the pantry and/or refrigerators not allocated for that specific lab without permission; all food products in the classroom are specifically allocated for each class lab. Lab materials are provided for students to develop their required culinary skills using specific recipes on specific days. If a student misses a lab during those specific days, they must develop that specific skill at home or during Flexisched arranged by the teacher and might have to provide their own materials.

- Since food products are consumable products and are a huge expense of the class we ask that each student's family donate \$50 to help buy the food (See [donation letter](#).) Please turn in the donation letter and the money to the school

financial secretary, Ms. Strautman, in the office. Make checks out to Del Oro Culinary.

Safety: Each Student must have a pair of long pants and closed-toed shoes in order to work in the lab. Closed-Toed shoes must be of hard soles and not slippers or Crocks. Although students are typically scheduled every other day to work in the lab, there are times that they will need to work in the lab on their unscheduled days in order to fill in for a missing student; hence, it is important that all students have closed-toed shoes and long pants available for their use every day. Each student will have a shared locker where they may store the pants and closed-toed shoes if they choose to do so.

All labs are conducted according to sanitation and safety requirements. Each student is required to wash their hands thoroughly before touching or using food items.

Along with the closed-toed shoes each student is required to wear aprons and hair restraints (chef hats), which are provided by the school and washed daily. Chef coats may also be purchased or loaned for required catering and service duties. Hair must be restrained by: 1) under chef hat or 2) under chef hat, hair tie and hair clips with no loose strands. *Any students who have loose hair hanging down will 1) lose points for that occurrence, 2) be instructed to put their hair under chef hat, and 3) if continued incidences of improper hair restraint occurs, they may **NOT** be allowed to participate in lab activities.* Any student who refuses to abide by the attire policies will not be allowed to participate in lab activities and will lose all points for that cooking lab

ADDITIONAL CLASSROOM/LAB SAFETY REQUIREMENTS

All Del Oro Cell Phone policies apply in the Culinary classroom. Because of the nature of the class, NO cell phones are allowed to be used in class unless permitted by the teacher for educational reasons. If the teacher determines that a student is using a cell phone inappropriately or in violation of the campus policy, the policy will be followed. The teacher may also confiscate the cell phone and give the cell phone to the office depending on the severity of the situation. Cell phones may be used for educational purposes as permitted by the teacher.

NO personal listening devices (IPODS, IPHONES, MP3 players or any other like Electronic Device not listed here) are allowed in class unless permission is given by the teacher. All Chromebooks are to be used for classroom educational purposes only. Any student listening, watching, or interacting with any electronic device inappropriately may receive a work option and the device may be confiscated according to school policies.

THERE IS NO GUM, HAIR BRUSHES, COSMETICS, OR INAPPROPRIATE LANGUAGE USED IN THIS CLASS.

If the teacher has determined that a student's conduct in the lab is unsafe, inappropriate, vandalizing, or unproductive, the student will lose all employability

points for that day. The student also may be subject to other discipline as determined by the staff and administration.

STUDENT PROPERTY

There have been past incidents of theft of items taken out of unsecured backpacks in classrooms. Therefore all students are responsible for their own property and shall secure all electronic devices and other valuables. Neither the Culinary Arts Department or Del Oro High School are responsible for any stolen items.

FIRE SYSTEM

The Del Oro Culinary Lab has an Ansul fire suppression system associated with the cooking equipment. This fire suppression is designed to inundate the cooking area with fire suppression chemicals when there is a major fire present and/or the **emergency fire pulls** associated with the system are pulled. When the fire suppression system is activated and chemicals released, the culinary lab will be shut down for an extensive period of time to clean the mess; ***there will be a very substantial monetary cost associated with the clean up and recharging of the Ansul system itself.*** Per code, these **emergency pulls** are accessible and can be pulled by anyone in the lab just like regular fire alarm pulls, but the consequences associated with a false pull of the Ansul system **emergency pulls** are very monetarily and timely extensive. It is therefore required that all students and their parents recognize they **will be responsible for the costs associated with their child falsely pulling these emergency pulls.** In addition, their child will be subject to school and/or district punishment up to and including removal from the class.

Parents must sign the hard copy below and return or fill out the parental signature form accessed via the link below to acknowledge the policy. By signing and acknowledging the policy parents and students acknowledge and understand and accept this policy and agree they will be financially responsible for any costs or damages associated with or the result of the child pulling the emergency pulls and that they may be subject to punishment associated with this act.

STUDENTS AND PARENTS/GUARDIANS,

Student Name (please print) _____

Student Signature _____ Date _____

Parent/Guardian Name (please print) _____

Parent/Guardian Signature _____ Date _____

Email

Address: _____

E-Signature link: [Spring 2024 Parental Signature](#)