



Culinary Arts II

SYLLABUS

Chef Sue Gibbons

Room 333

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Course Description:

Culinary Arts II

Culinary Arts II is an advanced and rigorous in-depth course designed for the student who has continued the Culinary Arts Pathway and wishes to continue their education at the post secondary level or enter the foodservice industry as a proficient and well rounded individual. Strong importance is given to refining hands on production of the classic fundamentals in the commercial kitchen.

Textbook:

The Culinary Institute of American. (2007) *Introduction to Culinary Arts*. Boston, Massachusetts: Pearson/Prentice Hall.



FCCLA: Family, Career, and Community Leaders of America

FCCLA is the student organization affiliated with this class. Mrs. Gibbons and Mrs. Rutledge are the chapter advisers. All students will learn basic information about FCCLA and are encouraged to join. Opportunities for leadership, competition, community service, and field trips are available through membership in FCCLA. Membership dues are \$14 for the year and entitle the student to all that FCCLA has to offer. For more information:

<http://www.fcclainc.org/>

Closed Toe Shoes:

Students will be provided a locker beside the Culinary Arts lab to store shoes. Students WILL NOT be allowed in the kitchen without proper footwear. House shoes DO NOT count as proper footwear. Borrowed shoes that are too large DO NOT count as proper footwear. IF students do not have on proper footwear they will receive a "0" for that lab grade. If a student wishes to make up the grade, they must do so at home and bring in photographic evidence showing student at the beginning, middle and end of lab.

Hair restraints: Students will not be allowed in the kitchen with hair down.

Cell Phone Policy: All electronics devices will be taken up at the beginning of each class and locked until the last 5 minutes of class. If you need to reach your child you may call the front office at 706-253-1800 and be transferred to my classroom phone.

Culinary Arts Grading Policy

Summative:

Labs and Test 60%

Formative:

Class Work	40%
18 Weeks total Average	100%

18 Week Total Average	=	80%
Final Exam	=	20%
Overall Class Grade	=	100%

Make up work:

Students will have 3 days to make up work if they are absent.

Students will have 10 days to turn in work that is overdue. I will take 10 points off for everyday that it is late.

Final Exam Exemption Procedures

To be offered the opportunity to exempt a final exam, a student must:

- A. Have zero absences for the entire semester in that class and a semester average for that class of at least 80%

- B. Have not more than one absence for the entire semester in that class and a semester average for that class of at least 85%.

- C. Have not more than two absences for the entire semester in that class and a semester average for that class of at least 90%.

- D. Have not more than three absences for the entire semester in that class and a semester average for that class of at least 95%.

- E. Be free and clear of all fines, charges, etc.

NOTE: Being suspended from school, assigned to ISS, or having more than five tardies and/or early checkouts or a combination of both in any class during the semester makes a student ineligible for exemption. **Note, this policy does not include any course that requires an EOC/Milestone assessment; those are always mandatory).**

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Syllabus



Week #	Content		Chapter #
1	Yeast Breads		Chapter 17
2	Yeast Breads		Chapter 17
3	Yeast Breads		Chapter 17
4	Quick Breads		Chapter 18
5	Quick Breads		Chapter 18
6	Menus		Chapter 21
7	Menus		Chapter 21
8	Cake Decorating		Chapter 19
9	Cake Decorating		Chapter 19
10	Cookies		Chapter 19
11	Cookies		Chapter 19
12	Chocolate		Chapter 19
13	Pies		Chapter 19
14	Frozen Desserts		Chapter 19
15	The Business of a Restaurant		Chapter 23
16	The Business of a Restaurant		Chapter 23
17	Pathway Review		All 23
18	Pathway Review		All 23

Culinary Syllabus Signature:

If you have any questions, please do not hesitate to ask. On occasion, pictures and/or videos will be taken of students and their participation in activities and projects. Parents must contact me if this is not acceptable for their child.

Signing this syllabus not only signifies that both student and parent/guardian have read the syllabus and accept the responsibilities and requirements of this course, but it also signifies parental acceptance of their student possibly being captured on film for digital scrapbook (website) or program marketing purposes.

I understand the closed toe shoe policy, the hair restraint policy , the no cell phone policy and the grading policy.

Student Name (printed) _____ Block _____

Student's Email Address _____

Student Signature _____

Parent Name _____

Parent's Phone # _____ Parent's Email _____

Parent Signature _____ Date _____