

Culinary Basics 1

Valencia High School
Melinda Wignal Room 111
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(661)294-1188 X9111



Student Name: _____

Period: _____

COURSE DESCRIPTION

Culinary Basics 1 is an introductory course, which will cover the basic concepts of nutrition, food preparation, food safety, and related consumer decisions. During the course of the semester, students will apply reading, writing, science, and mathematics skills as they relate to nutrition and food preparation. Through lecture and laboratory activities, students will practice nutritional adequacy, maintain a safe and sanitary work environment, and serve food attractively.

COURSE OUTLINE

- Safety and Sanitation
- Food Preparation
- Meal Management
- Facilities and Equipment
- Meal Service and Etiquette
- Nutrition and Health
- Careers Related to Food Service and Hospitality

TEXTBOOK AND SUPPLIES

Student Supplies: **Notebook, Dividers, Lined Paper, Pen/Pencil**

Students will be required to bring their 3-ring binder to class **everyday**. Students must maintain organization by daily filing work in the appropriate section in their class notebook. The **one** notebook divider needed should be labeled: Culinary Basics.

Textbook: **Food for Today**

Copies of this textbook are available in the classroom. They are to remain there and will be used for in-class assignments. Books must be returned to the shelf by the end of the period.

ATTENDANCE

Your attendance is important and directly related to your success in this course. All students will be given the opportunity to make up missed classwork due to an excused absence or school related event. It is the student's responsibility to obtain make-up work.

ACADEMIC HONESTY

Any student involved in dishonesty on any work will be subject to one, some, or all of the following: an automatic zero on the work; one day suspension from the class; a referral, and a conference with an administrator, the parent, and the teacher.

GRADING

All grades will be computed on a point basis. Homework, class work, projects, and quizzes will be given a point value based on their importance. Grades will be computed every five

weeks and a progress report will be given to each student. The following scale will be used to determine student grades:

A = 90% - 100%

B = 80% - 89%

C = 70% - 79%

D = 60%- 69%

F = 59% or below

Students with an excused absence have one week to make up any missed assignments.

CLASSROOM MANAGEMENT

You are expected to follow the behavior standards of Valencia High School, as presented to you at registration. The following are additional standards I expect you to follow in my classroom:

1. Treat classmates and all school personnel with respect. No "put-downs" or derogatory remarks will be tolerated.
2. Come to class prepared and on time.
3. Do not chew gum, eat, or drink in class outside of lab time.
4. Follow directions the first time.
5. Do not distract others from learning.
6. No hats or sunglasses may be worn in this classroom.
7. Electronic devices (CD players, iPods, cell phones, calculators/games, etc.) may not be used during class.

NOTE: All rules apply even when I am not here. A substitute is a guest teacher, and should be treated with kindness and respect.

LABORATORY INFORMATION

The students in Culinary Basics class will be given a number of opportunities to advance their understanding of fundamental culinary concepts by participating in a variety of activities. In order for the school to provide as many experiences as possible, voluntary donations are welcome. We are currently trying to raise \$700 for this class. No student will be excluded from participating in any activity based on whether or not he/she contributes. Thank you for any contributions. Cash and checks are accepted. Checks are to be payable to Valencia High School ASB.

Video Permission

Video clips, movies, and partial clips of movies are used throughout the semester to enhance the curriculum and understanding of meaning for content matter. This page is a permission form for the entire semester for your son/daughter to watch these various programs. No program will be rated R; all will be below. Examples of videos that may be shown in class are: Alton Brown Good Eats, Iron Chef America, Ace of Cakes, and other media that relate to the content being covered!

Teacher Availability

Please contact me via e-mail at mwignal@hartdistrict.org or call me at (661)294-1188 X9111.

Student Name: _____
Period: _____

**Parent Signature form of student enrolled in Culinary Basics 1 at
Valencia High School during 2013-2014 school year.**

I have read and understand the class rules and information for the
Culinary Basics 1 course.

I understand that there is a voluntary contribution used to provide food
for culinary labs.

Parent/Guardian:

Print Name

Sign Name

Date

Phone Number

E-mail

Student:

Print Name

Sign Name

Date

Phone Number

E-mail