

**Culinary I Course Expectations**  
**Buena Vista High School**

Course: Culinary I

Teacher: Mrs. Jachmann

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**Materials Needed**

- Notebook exclusively for recipes (not shared with other classes)
- Chromebook and charger
- Hair Restraint. All students with shoulder length hair or longer must restrain hair. If you do not have something to put your hair up during lab days, you will not be allowed to participate in labs. An alternate assignment will be given.
- Closed toe shoes are needed for safety purposes during lab days.

**Coursework**

(topics may include, but are not limited to)

- |                                 |                               |
|---------------------------------|-------------------------------|
| ● Introduction                  | ● Kitchen Basics              |
| ● Career Opportunities          | ● Culinary Math               |
| ● Communication Skills          | ● Salads                      |
| ● Kitchen Safety and Sanitation | ● Sandwiches and Pizza        |
| ● Hygiene and Cleanliness       | ● Stocks, Sauces, and Soups   |
| ● Food Safety and Preparation   | ● Cooking Methods             |
| ● The Safe Flow of Food         | ● Introduction to Baking      |
| ● Risk Management               | ● Principles of Great Service |
| ● Workplace Safety Procedures   | ● Front-of-House Basics       |
| ● Foodservice Equipment         | ● Introduction to Management  |
| ● Knife Skills and Small wares  |                               |

**Assignments**

- Assignments will be kept digitally on Google Classroom.
- You will only get half credit for labs if you miss a demonstration or fail to write down the recipe.
- If you are more than 15 minutes late to class on lab days, you will not be able to participate in the lab.
- Practical lab preparation including food preparation, clean up, and time management.
- Written lab work and recipe annotations. Complete and turn in a lab evaluation.
- A large part of the Culinary Arts is classroom study. About 60% of the class time will be classroom lectures and activities. About 40% will be spent on actual labs and food preparation. Working in the kitchen is a privilege. If you have missing assignments or a grade lower than a C, you will be working on classwork and will need to do a lab make up report.

### **Make up Assignments**

It is the student's responsibility to make up missed work for all excused or unexcused absences.

### **Late Work**

Late work will receive a 5 % reduction in grade each day late. After 10 school days, the assignments will be worth ½ credit. I WILL NOT ACCEPT AN ASSIGNMENT MORE THAN 20 DAYS LATE.

### **Lab Make Up**

If you miss a cooking day, a lab make up report is available in Google Classroom. You will have two weeks to make up for the missed lab. I will not accept more than 8 lab make ups.

### **Class Rules**

- Respect classmates and teachers, which includes no teasing or cursing.
- Respect school and other people's property including ingredients. THEFT is taken seriously! If it is not yours, do not take it! Keep your doodles on paper, not property.
- Keep your hands, feet, and objects to yourself.
- You must always stay in your assigned seats and kitchen. You are only allowed out of the kitchen to quickly collect supplies. If you are continually out of the kitchen, you will not be allowed to participate in labs. You will be given an alternate assignment.
- Clean up after each lab. Your group will lose the next lab if your kitchen is not cleaned.
- Under no circumstances will horseplay and misuse of equipment or tools be tolerated. Using tools in a threatening manner even if it is considered a "joke" will cause you to be removed from the class and appropriate discipline measures will be taken which may include suspension and/or expulsion.
- Safety rules and sanitation procedures must always be followed.
- All school rules apply. Dress code, behavior, language, etc. See student handbook for more information.
- Phones must be put in the pocket chart before class starts, at the bell, and may be picked up at the end of class.

### **If you choose to break a rule:**

Verbal warning unless it is a suspendable offense

Written Detention Slip

A call/message to parents or guardians

Referral to Counselor or Administration

The above rules apply unless it is a suspendable offense. In that case, the student will be sent immediately to administration for appropriate discipline, which may include suspension or even expulsion.

### **Kitchen Safety Rules**

- Keep all doors and drawers always closed.
- Absolutely no playing around in the kitchen.

- Do not soak knives. Place the knife safely on the counter next to the sink to be washed.
- Wash and dry knives with the blade away from you.
- When cutting, keep fingers curled away from the blade. Use knife safety guidelines.
- Hot oil and water do not mix. Keep water away from hot oil.
- Never move or transfer hot oil.
- Remove anything from the stove or oven with a hot pad.
- Never use a towel or wet oven mitt to remove something from the oven.
- When cleaning the stove, let it cool down first. Be careful to test the surface when cleaning to ensure it is not hot.
- When glass breaks, sweep up the big pieces and use a wet paper towel to pick up the small pieces.
- With boiling water, always lift the lid away from you.
- When placing food in boiling water or oil do so carefully. It may spill or splatter on you.
- Keep all electrical appliances away from water.
- Clean up all spills immediately.
- Keep floors clean. If you drop something, pick it up immediately.
- Never place anything metal/foil in the microwave.
- Keep handles placed towards the back and center of the stove.
- Always pay attention to what you are doing.
- These are only a few of the safety rules. Every lab presents a different dangerous situation. Always follow directions given by Mrs. Jachmann during the demo and before the lab.
- I understand and have read all the kitchen safety and sanitation rules presented. I agree to follow and abide by all the rules stated in addition to any other instruction that is given during the school year. Culinary Arts can be a dangerous class if procedures and rules are not followed.

Please complete, cut and return the bottom portion of this form to Mrs. Jachmann

\_\_\_\_\_

I have read and understand the above course outcomes and rules concerning the Culinary Arts class at Buena Vista HS.

Print Student's Name \_\_\_\_\_

Student's Signature \_\_\_\_\_

Parent's Signature \_\_\_\_\_

Date \_\_\_\_\_

Food Allergies \_\_\_\_\_

Anything else I need to know \_\_\_\_\_