**Reynolds High School**

**Culinary 1 – Culinary Fundamentals**

*Building Relationships for Academic Success*

**Instructor: Shannon Baerlocher Phone with ext.: (503)667-3186 ext 1148**

**Room Number: 401 Email Address: sbaerlocher@rsd7.net**

**Textbooks/Materials:**

**Provided by the school:**

* **Chromebook**
* **Chef coat/ Apron**

**Provided by student:**

* **Closed toe shoes on lab days**

**Course Description**:

**Semester 1:** The students will learn; kitchen safety and sanitation; proper care for kitchen equipment; measuring and conversions; Knife handling: Culinary procedures and principles of food preparation; food quality standards; food storage and rotating. Students’ mid-term will be on the food handlers card exam, with passing grade completion, students will receive their certification in the second semester.

**Semester 2:** Students will apply their knowledge of knife skills, measuring and kitchen safety in cooking labs with recipes covering: salads and dressings, stocks, mother sauces, grains and pastas, fruits and vegetables, eggs, quick breads and yeast breads and more in preparation for Culinary 2.

**Grading Policy Description**:

**POWER 10%** - Daily points for punctuality, participation in class, appropriate phone usage, and being respectful to peers, adults and classroom space. Weekly templates will be turned in outlining learning targets for a total of 10% of POWER grade.

**Cooking Labs 50%** - Participation in lab preparation, cooking lab and showing improvement/ proficiency in various kitchen skills. Lab paperwork will be organized and completed in paper or digital form.

**In Class Assignments 10%** - Worksheets and paperwork done in class physically or digitally.

**Mastery 30%** - Unit tests and projects.

**Letter Grade Description**

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| --- | --- | --- | --- |
| **Grade Percentage** | **Scale**  **Grading** | **Letter Grade** | **Description** |
| 90-100% | **4** | **A** | The student fully understands the content and the course objectives have been mastered. |
| 80-90% | **3** | **B** | The student understands the content and course objectives at an above average level. |
| 70-80% | **2** | **C** | The student understands the course content and course objectives at an average level. |
| 60-70% | **1** | **D** | The student understands the course content at a below average level and a minimum of course objectives are met. |
| 0-60% | **0** | **F** | The student has not met a sufficient number of course objectives to pass a minimum level and receives no credit. |

**Late Work/Retake Policy** –

**Classwork –** Copies of classwork can be found by unit in Culinary 1 file or on Schoology. Missing or late classwork is accepted for full credit within 1 week of assigning.

**Cooking Labs** – Student can complete “Cooking Lab Make Up” Assignment. Must be completed within 2 weeks of missed lab.

**Class Expectations:** Please sign on the line below when you have read and understood the following expectations…

* *I understand that if I do not pass this class with 60%, I will not be able to attend/ advance to Culinary 2.*
* *I will treat my chef knife and all kitchen tools appropriately.*
* *I understand that cooking labs and access to the kitchens is a privilege, and that privilege can be taken away if I do not meet expectations.*
* *I understand that I must be wearing appropriate lab attire to be allowed in the kitchens (Chefs coat/ apron, closed toe shoes, hair pulled back, no jewelry).*
* *Cellphones should be put away at the beginning of the class period; cannot be out unless teacher approval.*
* *Eating and drinking in the kitchen is not allowed.*
* *I understand that this class requires collaboration. Therefore, I will be respectful and helpful to my classmates. Teachers, and guests in the space.*

Student Signature\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Parent Signature\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date\_\_\_\_\_\_\_\_\_\_\_\_\_\_