**Reynolds High School**

**Culinary 2 & 3**

**International Cuisine & Restaurant Fundamentals**

*Building Relationships for Academic Success*

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

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

**Required Textbooks/Materials:**

**Provided by the school:**

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

**Provided by student:**

* **Closed toe shoes on lab days**

**Course Description**:

**Semester 1:** Students will review safety and sanitation; kitchen equipment function and proper care; measurements and conversion. As well as a review on storage and rotation. Students will then be introduced to menu planning, budgeting and food ordering sheets. We will learn about different regions of the world looking at their cuisines, ex. South American, Caribbean, and African.

**Semester 2:** Continuing in semester 2, students will be learning about more baking techniques that other countries use. Expanding on their knowledge of Western and Eastern Europe, Mediterranean, and Asian. All culinary students will create their own food truck or food stand at the end of the year.

**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 rea and understand the following expectations…*

* *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 if I misbehave on a field trip, I will not be allowed to attend another.*

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

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