

Syllabus for Introduction to Culinary Arts

Instructor: Sam Addison

Email: saddison@amherst.k12.va.us

Room: 144

Phone Number to leave voicemail: 434-528-6499 ext. 30897

Course Description:

Introduction to Culinary Arts students investigate food safety and sanitation, culinary preparation foundations, basic culinary skills, diverse cuisines, service styles, nutrition and menu development, and the economics of food. Students also explore postsecondary education options and career opportunities within the food service industry.

Grading:

Mastery of Content - 60%

Measure of Progress- 40%

-Minimum of 1 assignment from EACH category each week.

-There will also be one weekly mandatory assignment to be completed in Google Classrooms.

CLASS POLICIES & HOW TO BE SUCCESSFUL

-Listen and follow directions quickly

-5 & 5 rule: No leaving the classroom/kitchen in the first 5 minutes or last 5 minutes of class

-Nobody is allowed in the kitchen lab unless authorized by myself

-Respect: others, yourself, kitchen tools and equipment, classroom supplies and school property.

-Be responsible for your actions and words and own up when something goes wrong.

-Put forth your best effort, I am expecting PROGRESS not PERFECTION.

-Be safe, kind and honest.

-Everyone CLEANS and helps to keep a sanitary and safe environment.

ELECTRONIC DEVICES:

Due to safety and sanitation guidelines, cell phones and any form of ear buds and other electronic devices are not permitted. Cell phones are to be turned off and out of sight.

Syllabus for Culinary Arts 1

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Course Description:

Culinary Arts I provides students with a foundational understanding of the food service industry and opportunities to build technical skills in food preparation and service. Students examine basic rules of kitchen safety and sanitation, of purchasing and receiving, and of fundamental nutrition. The curriculum incorporates math and science in culinary applications.

Grading:

Mastery of Content - 60%

Measure of Progress- 40%

-Minimum of 1 assignment from EACH category each week.

-There will also be one weekly mandatory assignment to be completed in Google Classrooms.

CLASS POLICIES & HOW TO BE SUCCESSFUL

-Listen and follow directions quickly

-Nobody is allowed in the kitchen lab unless authorized by myself

-Respect: others, yourself, kitchen tools and equipment, classroom supplies and school property.

-Be responsible for your actions and words and own up when something goes wrong.

-Put forth your best effort, I am expecting PROGRESS not PERFECTION.

-Be safe, kind and honest.

-Everyone CLEANS and helps to keep a sanitary and safe environment.

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Syllabus for Culinary Arts 2

Instructor: Sam Addison

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Room: 144

Course Description:

Culinary Arts II students continue to acquire a comprehensive knowledge of the food service industry while refining their technical skills. Students apply kitchen safety and sanitation, nutritional principles, and advanced food-preparation techniques

Grading:

Mastery of Content - 60%

Measure of Progress- 40%

-Minimum of 1 assignment from EACH category each week.

-There will also be one weekly mandatory assignment to be completed in Google Classrooms.

CLASS POLICIES & HOW TO BE SUCCESSFUL

-Listen and follow directions quickly

-Nobody is allowed in the kitchen lab unless authorized by myself

-Respect: others, yourself, kitchen tools and equipment, classroom supplies and school property.

-Be responsible for your actions and words and own up when something goes wrong.

-Put forth your best effort, I am expecting PROGRESS not PERFECTION.

-Be safe, kind and honest.

-Everyone CLEANS and helps to keep a sanitary and safe environment.

ELECTRONIC DEVICES:

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