*Intro to Culinary Arts and Hospitality Syllabus 2016-17*

*Myers Park High School*

Chef Dietrich

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ChefDietrich.weebly.com

“This is the only industry where you can go from the dishroom to the boardroom with hard work and passion for this industry” - Tarun Malik, Vice President, Johnson and Wales University

**Office Hours:**

Before school 6:30am-7:00a and during Lunch. All other times are by appointment only. If you wish to discuss your grade you must do so during appointment times. Grades are **never** discussed during class time, your period or someone else’s.

**Course Objectives:**

This course is an introduction to the world of hospitality and culinary arts. Students will learn about career opportunities in the industry as well as entry-level skills in the culinary field and industry sanitation standards. This is a one-term, one-credit course that meets for one 90-minute block daily.

**Course Topics:**

* Overview of Hospitality Careers (Qtr. 1)
* · Safety and Sanitation in the Food Service Industry (Qtr. 1)
* · Basic Culinary and Hospitality Fundamentals (Qtr. 2)
* · Basic Culinary and Hospitality Techniques (Qtr. 2)

**Required Text:**

• All textbooks, handouts worksheets and recipes will be provided.

• Regular viewing and research in cookbooks and magazines will be needed throughout the year, buying is optional. **Libraries are a great asset!**

**Required Course Supplies:**

**3-ring binder** with dividers, pockets and a regular supply of college ruled binder paper. All paper and assignments are to be kept in this notebook and checked weekly. **Failure to have any of these items can result in an overall lower grade.**

**Optional Supplies:**

Chef jackets, Aprons, and hats are required to be work during the entirety of the lab periods. They are provided, and must be worn per Health Department regulations. Closed toe shoes must also be worn while in the kitchen.

**Assignments:**

All assignments are to be turned in at the beginning of the block the day they are due.

**You will not be able to participate in Labs (cooking) unless ALL homework is turned in. Class time will be NOT be given to finish and turn in homework**

**10% point deduction will be assessed per day the assignment is late, up to 50%**

**It is YOUR responsibility to request make up work after missing a class. All assignments are posted on my weebly page, ChefDietrich.weebly.com. If you miss a lab day, you will be required to make it up with an alternative assignment. Please see me for the alternative assignment upon your return.**

**Grading: Semester Total**

Lab Reports, Quizzes, book work………………………………………………..30%

Formal Assessments (tests)...........................................................................70%

*I do not fail students, you fail yourselves!*

**All students who have a C+ or lower at any of the given progress report dates will receive a notice.**

Grades are available on Powerschool

**Daily Classroom Procedures:**

• Turn in any assignment the first thing the day it is due in your class, into the INBOX.

• Complete your Bellwork in your notebook. Make sure to include the date and write out the question unless otherwise instructed by Chef. Bellwork often makes excellent test questions.

• Prepare for your lecture, lesson or lab. Follow all instructions as your safety and grades depend on them.

• Clean up your area properly and thoroughly. Failure to do so will result in a deduction of points, deep-cleaning of classroom, call home and in some extreme cases complete removal from the classes and loss of points.

**Classroom Rules:**

• MIs En Place.

• Clean your workstation.

• Clean your Attitude.

• Clean your language. **If you curse you clean**

**Cell Phones are NOT permitted in the Culinary Arts classroom. A Locker will be provided for the class period and your phone will be locked in a locker for the block of class. If a phone is found in the classroom, it will be collected and sent to the front office for a parent to pick up. Cellphones are a kitchen safety concern.**

**All Myers Park High School rules apply to this classroom**

**Rule Repercussions:**

*Just as your future or current employer will discipline you, I will do the same.*

1. Verbal warning. Your actions must cease immediately.

2. Written warning. You will be given a referral and you will be sent out of the class. You will not return until a parent or guardian can be reached.

**Classroom Guidelines:**

• Yes Chef.

• No Chef.

• Sorry Chef.

• No stealing.

• Take Ownership.

• Do your own work.

• Be creative.

• Taste everything.

• Everything in its place.

**Lab Donations:**

Myers Park Culinary is pleased to accept cash donations that will provide enhanced learning opportunities for students beyond their customary curriculum needs. Donations are voluntary, but much appreciated. Donation contribution is not a requirement for participating in any CMS educational activity.

If you would like to contribute, we are accepting donations in the amount of $30. Donations will be used for the following: food and supplies for cooking lessons. Checks can be made payable to Myers Park High School- Culinary. A receipt will be given to the student for a donation.

**TO ACKNOWLEDGE RECIEPT AND UNDERSTANDING OF THIS SYLLABUS, PLEASE VISIT THIS LINK AND FILL OUT THE FORM.**

**THIS WILL BE THE FIRST GRADE OF THE TERM.**

**THANK YOU**

**http://bit.ly/DietrichSyllabus1617**