Culinary Arts Practicum I

HCC Dual Credit

and

Practicum in Culinary Arts II

**Instructor: Chef Reginald Martin (Chef Martin)**

**Phone Number: 281-920-8000 ext. 6079**

**Email: RMARTI28@houstonisd.org**

**Office Hours: By Appointment**

**Tutorials: Tuesdays during Lunch**

**Lab Fee: $125.00**

# **Course Summary**

This course is design to give students a entry level understanding of the foodservice industry. Utilizing a commercially equipped kitchen as a learning laboratory, students will be introduced to an array of restaurant and foodservice skills. Through instuctor led demonstations, lectures, and student work groups this course will focus on mastery of the following skills sets: sanitation and safety (Servsafe Certification),application of food science principals, basic cooking and pastry skills, business management and problem-solving. After successfully completing this course student will be equipped with the necessary training and understanding of subject matter to move on to Culinary Arts Practicum.

This course will introduce the student to the professional kitchen and the hospitality industry. Students will utlizied there reading, writing, math, food science and language skills as they master the course objectives. Students will be exposed to spanish, french and english vocabulary words, food science , culinary math, nutrition and leadership prinicipals througout the course. Students will demonstrate professionalism and hireability skills as they work individually and in small groups on class projects, portfolios, multi-media presentations, book reports, etc. throughout the school year.

# **Course Objectives**

* To demonstrate a working knowledge of a professional foodservice kitchen and food science lab
* Student will be able to identify potential career opportuinities in the hospitality and food science industry
* Student will be able to demonstrate proper dining etiquette
* Student will learn how to properly set a dining room for service
* To describe and follow prescribed food safety, sanitation and emergency procedures.
* To describe and demonstrate the components associated with personal responsibility for work.
* To demonstrate the ability to follow spoken and written commands.
* To be able to work in teams and communicate clearly and respectfully with peers and intructors.
* To exhibit the ability to safely and effectively operate kitchen equipment and tools.
* To demonstrate proficiency in standard culinary mathematics.
* To correctly identify and describe the use of foodservice equipment, tools, and ingredients.
* To correctly set up and break down a prep station.
* To demonstrate correct handling of foods.
* To correctly utlitize chef knives and tools during food production.
* To correctly cool and store foods.
* To demonstrate basic knowlege of dry and moist heat preparation.
* To demonstate basic knowledge and chemistry of small batch baking and quick breads
* To successfully demonstrate the ability to pass Servsafe Exam.

**Required Textbooks**

• Prostart® School-to-Career Program: *Becoming a Foodservice Professional, Second Edition, Year 1*, © 2005 National Restaurant Association Educational Foundation

• *ServSafe® Essentials*, 5th Edition, © 2008 National Restaurant Association Educational Foundation

• *Professional Cooking, Sixth Edition*, Wayne Gisslen, © 2007 John Wiley & Sons, Inc.

**Additional Textbooks and Resources**

* Food Lover’s Companion, Sharon Tyler Herbst
* Culinary Math, Linda Blocker, Julia Hill
* Essentials of Food Safety & Sanitation, David McSwane, Nancy Rue, Richard Linton
* The World of Culinary Supervision, Training, & Management, Noel C. Cullen
* The Professional Chef, Culinary Institute of America (CIA), Wiley and Sons, Inc.
* The Professional Chef Study Guide, CIA, Wiley and Sons, Inc.
* The Professional Chef’s Knife Kit, CIA, Wiley and Sons, Inc.
* Nutrition for Foodservice & Culinary Professionals, Karen E. Drummond, Lisa M. Brefere
* On Cooking, Sarah R. Labensky, Alan M. Hause
* The Escoffier Cookbook (Guide Culinaire), Auguste Escoffier
* James Beard American Cookery, James A. Beard
* Off-Premise Catering Management, Bill Hansen
* The New Cooks Catalogue, Edited by, Bert Wolf, Emily Aronson, & Florence Fabricant 2000
* Jacques Pepin’s Complete Techniques (La Methode, or La Technique), Jacque Pepin
* Professional Baking, Third Edition, Wayne Gisslen, Wiley and Sons, Inc.

**Supplies**

Binder, pen (blue/black only), pencils, calculator, thermometer, (Class room set 8” or 10” chef knife)

**Course Requirements**

The student will be expected to meet the same physical demands and be exposed to the same working conditions typical of the foodservice business

* Standing and walking on hard surfaces
* Working with hot surfaces, steam, and wet floors
* Heavy lifting
* Handling sharp knives and potentially dangerous equipment
* Heavy cleaning of floors, work-surfaces, tools, and equipment

# **Required Uniforms**

Uniform jackets, hats and aprons will be provided by the student. Every student is required to purchase, if they do not currently owned the following items of clothing :

* Black, closed-toed work-shoes or sneakers with non-skid soles.
* Black work pants or jeans.
* White T-shirt without writing or logos.
* **Students will be require to wear professional business attire at least once every six weeks for innterview, speech, and presentation practical presentations.**
* **FAILURE TO WEAR PROPER UNIFORM WILL PREVENT STUDENT FROM PARTICIPATING IN LAB WORK OR RESTAURANT LEARNING OPPORTUNITIES. FAILURE TO WEAR UNIFORM DURING LAB WILL MOST LIKELY RESULT IN A FAILING GRADE.**

**Course Policies**

**Attendance**

It is imperative that students are in class. After 10 unexcused absences, credit for the course will have been lost.

**Tardies**

Students must be in the door by the time the tardy bell rings or they shall be counted tardy. Five Total tardies will result in an In School Suspension (ISS) as per school policy. Excessive tardies will result in a deduction on the students conduct grade.

**Class Participation**

This is a very hands-on class. In order to get the most out of this course student it you MUST participate in all classroom and laboratory learning. Participation will be monitored every day. Students will be provided a rubric related to classroom participation and hireability skills. Participation points will be assigned at the end of each six weeks, and reflected in final grading.

**Student Expectations**

* Come to class prepared everyday (school supplies, uniforms, homework assignments, etc)
* Follow of Standard Operation Procedures (SOP) for classroom and laboratory
* Active Participation
* Professional behavior towards instructor and classmates
* Remember at all times to Follow The Westside Way.

**Failure to comply with these expectations will result in**:

**1st Offense-** Verbal Warning

**2nd Offense**- Conduct Mark

**3rd Offense**- Call home to parent

**4th Offense**- Call home to parent and send discipline referral to dean

**Missing or Failed Exams**

All missed or failed quizzes/exams must be made up within one week of the absence or posting of failed assignment or student will receive a grade of 0 or F.

**Missed Assignments**

Missed assignments must be turned in within 2 class days after the absence to receive full credit. Students failing to turn in missed assignments will receive a grade of 0 or F.

**Late Assignments**

Late assignments will not be taken. Students who consistently miss assignments will be communicated to parents and deans. Disciplinary action may be taken.

**Grading**

Students will be graded based on the Westside High School grading policy. Students grades will be based on the following categories:

Practice Work: 0%

Quizzes, Daily Work: 30 %

Labs, Test, Writing Assignments Projects: 70%

Students have the right to make up or retake all graded work if they score less than an 80 on the assignment per the Westside High School policy.

**Please return the following (2) Pages to Chef Martin within 2 class days**

**Food Allergies**

This is a comprehensive course covering multiple facets of food production. We will be utilizing a wide array of ingredients during the duration of this course. It is a requirement to taste food during labs and demonstration days.

Due to this requirement we need each student to list any and all allergies, so we can make the necessary modifications and post warning signs when specific ingredients may cause an allergic reaction for the student. The student will not be required to taste items that fall on their list.

Please list all foods that are should be place on the students restricted food list, due to allergy concerns:

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**Dietary and Religious Restrictions**

We recognize and respect that some students may have special dietary restrictions due to dietary or religious concerns. We will always respect the need to restrict tasting of foods that may fall under these restrictions; however it is a requirement of this course to work with all foods and ingredients needed to master the course curriculum.

**If you are a vegetarian or vegan, you will not be exempt from working with meats during the butchering, processing and cooking of these items. You will not be required to taste these items but you are required to work with these items to successfully pass the class.**

Please list all foods that are should be place on the students restricted food list, due to dietary and religious requirements:

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**STUDENT AGREEMENT**

I understand the policies and conditions required for participating in the culinary arts program and I agree to abide by those conditions and policies.

Student Name (print) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date \_\_\_\_\_\_\_\_\_\_\_\_\_

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

Parent Name (print) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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

Parent Contact Information \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Daytime Phone \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Evening Phone \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Cell Phone \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

E-mail Address\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

(Parents please email me at: [rmarti28@houstonisd.org](mailto:rmarti28@houstonisd.org) to confirm email address)

**Uniform Order Form**

Will be provided by the students, and will be required for labs to maintain grades and participation privileges.

* (1) Chef Coat- White, long-sleeved
* (1) White Cap
* (1) Black Chef Pants or Checker Chef Pants
* (1) Program Shirt or Skills USA Shirt
* (1) Thermometer
* Culinary Society Dues (Skills USA, FCCLA)
* (1) Pair of Approved Slip Resistant Shoes (Not Included in Lab Fee)

**Cost- $125.00**

**All parts of uniform should be clean and in good repair**

Name (please print): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Coat Size: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Amount Paid: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (We only accept cash or money order)

**Payment Policy:**

**All lab fees will be due on Friday, September 12th, 2014. No uniforms will be issued until all payments are paid in full. Cash or Money Orders Only.**