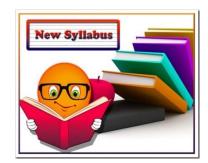


LINCOLN HIGH SCHOOL

"We Care...We Learn...We Lead"

2024-2025

Course Syllabus: "Introduction to Culinary Arts"



Teacher's Name: Chef Ascolillo E-mail: Mascolillo@YonkersPublicSchools.org

Room: 210 Phone: (914) 376-8400

Extra Help: Tuesday 2:30-3:15

Course Description:

Topics will include, Safety & Sanitation, Equipment Identification, knives & smallwares, Yeast dough production, (breads & Rolls), Introduction to baking and pastry, Soups & Sauces, Chicken fabrication. Students will also participate in school functions such as lunches, dinners, and the sale of the products they make.

Textbook and Cost:

Materials: Students should have a 1 subject notebook and a folder for handouts.

Grading Scale and Policy:

35 % Lab work

25 % Safety/Sanitation

20 % Classwork

15 % Project

5% Homework

Attendance Policy:

It is important to attend and participate in class discussions and activities. Please make sure you follow the district's attendance policy to earn credit for the course.

Make-up Work:

- 1. Excused absence (funeral, court document, official medical note) –one school day to complete and submit work.
- 2. Non-excused absence one school day to complete and submit work.
- 3. If a due date was given prior to absence, work is still due on the due date.



Classroom Expectations:

Be respectful, be on time and prepared to class. All students will conduct themselves in a professional manner & have the willingness to learn a skill that can employee them in the foodservice industry.

General Information:

If you wait until the end of the marking period, it will be too LATE . Student's Name (Print):	
Parent/ Guardian Signature	Date
Student's Signature	Date

If you are having trouble with this class, come to see me immediately and I can work with you.