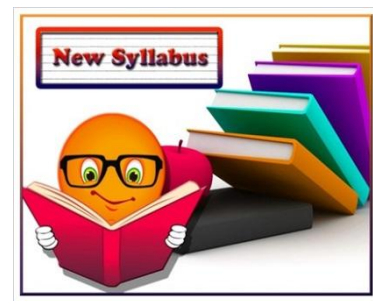




# LINCOLN HIGH SCHOOL

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

**2024-2025**



## **Course Syllabus: "Culinary Arts II"**

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 taking their skills learned in Culinary 1 and applying to the following. Catering, Sales, employment opportunities. Catering and supporting school functions. Creating a in house business to promote school to work readiness.

### **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 employ them in the foodservice industry.

**General Information:**

If you are having trouble with this class, come to see me immediately and I can work with you. If you wait until the end of the marking period, it will be **too LATE**.

Student's Name (Print): \_\_\_\_\_

*I have read the information and reviewed it with my parent/guardian. We fully understand the guidelines and expectations for this course.*

\_\_\_\_\_  
Parent/ Guardian Signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
Student's Signature

\_\_\_\_\_  
Date