**CULINARY 11 COURSE SYLLABUS**

**Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Email: TTHOMPSON@yonkerspublicschools.org**

**Room: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Phone: 914-376-8150**

 **Extra Help: Every Thursday after school; Room 100**

 **Course Title: Culinary Arts / Restaurant Management 11**

 **Prerequisite: Culinary Arts / Restaurant Management 10**

 **Description / Overview:**

**This course reviews measuring and the use of recipes. Emphasis is placed on proper techniques and efficient organization. Since food is prepared for service in quantity, actual industry conditions prevail. Details must be met.**

**Competencies:**

**Students will gain knowledge of...**

* **Expand or contract a recipe and calculate the cost per serving**
* **Calculate yield and cost percent**
* **Prepare simple Profit and Loss Statements and Balance Scales**
* **Demonstrate proper Buffet Setup**
* **Demonstrate and explain how to properly sauté, simmer, roast and boil.**
* **Describe factors that influence flavor and tenderness in meats and poultry.**
* **Explain proper cooking techniques for various cuts of meat, poultry and fish.**
* **Identify various vegetables, explain proper preparation and cooking methods.**
* **Demonstrate and describe proper cooking techniques for rice, potatoes and pasta.**
* **Identify salad.**

**Homework Policy:**

1. **One to two written homework assignments per week**
2. **Late homework is NOT ACCEPTED**
3. **One term paper / report is required**

**Evaluation:**

**40% = Participation (quality of work, accuracy, efficiency, cooperating, initiative)**

**25% = Quiz Average**

**15% = Homework**

**10% = All homework turned in**

**5% = Attitude**

**5% = Notebook**

**Textbooks / Supplemental Reading:**

**Professional Cooking: Wayne Gisslen (John Wiley & Sons)**

**Department: Occupational**

**Instructor: Chef Okumodi, Thompson Titus**

**It is crucial to attend and participate in class lectures, and activities conducted in the kitchen. Please make sure to follow the districts attendance policy in order to maintain your credit earned once completed with the course. Success is something I’m passionate in about the students earning. When absent communicate me through email, text message or teams. I’ll coordinate any make up assignments you may’ve missed during your absence.**

 **CULINARY ARTS INSTRUCTIONS**

**CLASSROOM RULES:**

1. **All electronic devices (cellphones, air pods, headphones, and iPods) must always be turned off or put away upon entering the classroom.**
2. **Loud talking, foul language or shouting is always forbidden.**
3. **No food or beverages are allowed near or on industrial machinery and work surfaces.**
4. **Fighting, running, jumping is not allowed, and will result in point reductions if done repeatedly.**
5. **Secure hair or any dangling jewelry to prevent it from getting caught in industrial machinery.**
6. **Working surfaces must be clear of bookbags, pocketbooks and coats.**
7. **Tampering with machines, or any other equipment in the classroom is forbidden.**
8. **Report all hazardous situations / conditions to Chef Okumodi immediately.**
9. **Report all incidents whether big or small to Chef Okumodi immediately.**
10. **Destroying other people’s work is not permitted, and will result in consequences.**
11. **All cuts and scratches must be covered to prevent infection.**
12. **Never throw anything at another person**
13. **Do not proceed to use or touch any machinery or tools which you have not been instructed on how to use.**

**PERSONAL SAFETY:**

1. **Interfering such as talking or distracting a student while using machinery is prohibited.**
2. **When given sharp equipment to another person, always point sharp end down and leave it beside you.**
3. **Extreme care should be used in all equipment in the kitchen**
4. **Loose hair, loose clothing, jewelry must be tied back and removed to avoid personal injury when using equipment.**
5. **Avoid dropping food scraps and objects on the kitchen floor as someone could slip or trip.**
6. **Students are responsible for cleaning up the area in which they work before leaving the kitchen each day.**
7. **Clean uniforms must be worn when entering the kitchen, nonslip shoes must be worn as well to prevent slips.**

**\*\*\* Point reductions of up to 5 points will be taken place, when disobeying one of the rules mentioned above.**

This page is to be turned in to Chef Okumodi once signed by Parent / Guardian ASAP.

I have read the information about the course, and reviewed it with my parent / guardian. We fully understand the expectations of completing this course, what will be taught and how I’ll determine your grade at the end of each marking period. Any questions please feel free to reach out to my email or message me through text message.

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

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Parent / Guardian Signature Date

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Student Signature Date