

Introduction to Culinary Arts



Instructor: Mrs. Tonja Lindley
Room: B128
Conference: S1/S5
Tutorials: 8:15 – 8:45 Tuesday and Thursday
4:15 – 4:45 Wednesday
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Phone: 940-369-1058

COURSE DESCRIPTION: Introduction to Culinary Arts will provide a foundation in basic food production, nutrition and sanitation, and management and services. As part of the instruction, reinforcement of basic skills is provided to assist students in practicing communication skills, utilizing listening skills to follow directions, practicing basic math skills as applied to a culinary arts setting. Students will gain insight into careers in the Hospitality and Tourism field. Credit for this course is 1.

COURSE REQUIREMENTS: This course is recommended for students in Grades 10-12.

GENERAL COURSE OBJECTIVE:

1. The student demonstrates professional standards/employability skills as required by business and industry.
2. The student understands roles within teams, work units, departments, organizations, and the larger environment of the food service industry.
3. The student understands the importance of health, safety, and environmental management systems in organizations and their importance to organizational performance and regulatory compliance.
4. The student evaluates and determines equipment, ingredients, and procedures in a professional food setting.
5. The student understands the use of technical knowledge and skills required to pursue a career in the restaurant food service industry.
6. The student demonstrates an understanding that personal success depends on personal effort.
7. The student investigates careers in Culinary Arts.

CERTIFICATIONS AND LICENSING:

ServSafe Manager Exam – National Restaurant Association Education Foundation

Students can be certified as a food service manager through this 16-hour sanitation course. The Texas Department of State Health Services requires that all food service establishments have someone on duty at all times with this certification. This certificate greatly improves students' marketability within the industry. **Test fee \$36.00**

ServeSafe Food Handler Exam – National Restaurant Association Education Foundation

Students can be certified as a food handler. Every food worker in Texas must have a Food Handler License. This certificate gets you in the door to begin your career in the food service industry.

Test fee \$15.00

ASSESSMENT: Pursuant to Denton ISD's grading policy all grades for the course will be reflective of mastery of Texas Essential Knowledge and Skills (TEKS). Students and parents may access the TEKS for Introduction to Culinary Arts at

[file:///C:/Users/tlindley/Downloads/130I-Hospitality%20and%20Tourism%20tc%20\(5\).pdf](file:///C:/Users/tlindley/Downloads/130I-Hospitality%20and%20Tourism%20tc%20(5).pdf)

Grades will be in one of two categories: major assessments and minor assessments. Major assessments consist of tests, projects, cooking labs, and presentations that are designed to evaluate understanding. Minor assessments will consist of developmental assignments that check for understanding of a smaller set of learning objectives; examples include quizzes, writing prompts, and classroom activities.

Major Assessments: 60% of final nine weeks grade

Minor Assessments: 40% of final nine weeks grade

REASSESSMENT OPPORTUNITIES MUST BE EARNED BY MEETING THE FOLLOWING CRITERIA:

- A "Request to Reassess" form must be submitted to the teacher by the student.
- All late work tied to the assessment must be completed and mastery demonstrated in order to earn reassessment.
- The reassessment must be completed within ten school days of the primary assessment.
- One opportunity for reassessment will be provided.
- Reassessment will be worth full credit.

SUPPLIES: *Please bring **one** of the following for our pantry: 5 lb. bag of sugar, Dishwashing Soap, Paper Towels, Kleenex –

- 1" 3 ring binder or folder to organize class handouts
- Blue or Black Pen
- Highlighter

Classroom Expectations and Rules

MAKE-UP WORK:

- It will be the student's responsibility to see that makeup work is completed within the specified time frame.

CLASSROOM MANAGEMENT:

- All policies in the STUDENT HANDBOOK will be followed.
- Be on time to class with the needed supplies.
- Students will sit in assigned seats and be held responsible for equipment and furniture at their workstation.
- Be respectful of the teacher and students in the class.
- Cell Phones or any other electronic devices may not be used during instructional time or testing unless authorized by teacher. Cell phones will be taken up daily.
- I will dismiss you at the end of the class, not the bell. If we finish a couple of minutes early, do not crowd around the door waiting for the bell. Remain in your seat until you are dismissed.
- When leaving class, clean work area, throw away all trash, and push chair under table.

NON-ACADEMIC BEHAVIOR: Actions that impede the learning process such as: not completing assignments, chronically turning in late work, etc. may be met with disciplinary measures. Below is Career and Technology's policy for dealing with problematic non-academic behavior:

- 1st offense: Warning
- 2nd offense: Administrative referral
- 3rd offense: Saturday School

INTERNET RULES:

- **Students will not use the Internet without permission from the teacher.**
- Students are not allowed to download from the Internet.
- Students will not enter morally questionable areas. (If a student should accidentally encounter an area of which they are unsure, the teacher should be immediately notified to assist in making the decision. This would include, but is not limited to, vulgar language and/or pictures that are inappropriate.)
- Students will not print from Internet except by teacher permission.

If a student loses Internet privileges, the student must still complete the projects. They will either have to use the Internet somewhere other than the classroom or complete the project by another means.

Mrs. Lindley' Schedule

S1	8:50-9:45	Planning	B128
A2	9:50-11:20	Intro to Culinary	B128
	11:20-11:50	A Lunch	
A3	11:55-1:35	Food & Nutrition	B128
A4	1:40-3:10	Intro to Culinary	B128
S5	3:15-4:10	ISSC	B128

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	11:20-11:50	A Lunch	
B3	11:55-1:35	Intro to Culinary	B128
B4	1:40-3:10	Planning	B128
S5	3:15-4:10	Planning	B128

STATEMENT OF NON-DISCRIMINATION

The Denton ISD does not discriminate on the basis of race, religion, color, national origin, sex, or disability in providing education or providing access to benefits of education services, activities and programs, including vocational programs, in accordance with Title VI of the Civil Rights Act of 1964, as amended; Title IX of the Educational Amendments of 1972; Section 504 of the Rehabilitation Act of 1973, as amended; and Title II of the Americans With Disabilities Act. Inquiries regarding these policies should be directed to the Executive Director of Human Resources, (940) 369-0000.