**![C:\Users\Heather\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\NNEHHHY8\MC900013023[1].wmf]()![C:\Users\Heather\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\CJT00M1N\MC900441872[1].wmf]() Hospitality**

Arroyo Seco Junior High

Mrs. Coo, Room 101

hcoo@hartdistrict.org

Website: www.asculinaryarts.weebly.com

**Welcome!**

Welcome to Hospitality! This year, we will be expanding our knowledge of culinary arts and baking and pastry while being introduced to the commercial aspects of food preparation. We will also showcase our talents and skills by participating in several luncheons, caterings, and fundraisers.

**Course Description**

In Hospitality, students will continue to develop their capabilities in the kitchen and will expand upon the concepts learned during Culinary I and II. Units of study are designed in accordance to the California Career Technical Education Standards for the Hospitality, Tourism, and Recreation Sector.

* Advanced Culinary Skills and Techniques
* Advanced Baking and Pastry
* International Cuisine

**Caterings and Luncheons**

Students will participate regularly in luncheons by creating dishes that correspond with weekly lessons. They will also prepare food items for catering events, such as the Eighth Grade Showcase and other school functions. These are excellent opportunities for students to showcase their skills and gain experience with commercial preparation.

**Textbook and Suggested Supplies**

***Textbook:***

Copies of our textbook will remain in our classroom and are used when needed. Books must be returned to the supply closet at the end of the period. Students may borrow books to take home with the permission of the teacher.

**Class Website**

I have created a class website that has numerous resources available to students, including our lectures, worksheets, recipes, a copy of this syllabus, your grades, and my contact information. Go ahead and take a look! (**www.asculinaryarts.weebly.com).**

**Attendance**

Your attendance is very important to your success in my classroom. I expect all students to come to class on time, and ready to learn. Participation is considered when assigning grades. Students will be given the opportunity to make up missed classwork due to an excused absence or school event. It is the student's responsibility to obtain missed notes and classwork the day they return.

**Class Papers and Handouts**

Students will be expected to keep and maintain all notes, handouts, and assignments for this class in a space separate from their other classes (notebook, folder, binder tab, etc.). These items will be periodically collected during the quarter to keep track of student progress and ensure they are properly completing assignments and notes.

**FCCLA**

Students in this class will be participating in a program called FCCLA, which stands for Family, Community, and Career Leaders of America. As part of this group, students will participate in activities that enrich their experience in Culinary Arts. They will also lead activities that may include community and school outreach, as well as plan special class celebrations and labs.

**Homework/Projects**

Generally, there is little to no homework in this class, as most activities are completed in the classroom. However, students will be expected to study information provided in class and work on projects as needed outside of the classroom. In the event an at-home cooking activity is assigned, students are expected to work under the supervision of a parent or guardian.

**Grading**

All grades will be computed on a point basis. Classwork, laboratories, caterings, projects, and participation will be given a point value based on their importance. Grades will be computed weekly and posted on Infinite Campus. The following scale will be used to determine student grades:

***Grading Scale (%) Percent of Final Grade***

A+ = 98 - 100 A = 94-97 A- = 90-93 Lab Performance: 40%

B+ = 88-89 B = 84-87 B- = 80-83 Classwork/ Participation/ Quizzes: 40%

C+ = 78-79 C = 74-77 C- = 70-73 Home Cooking Assignments/ Signature Assignment: 20%

D+ = 68-69 D = 64-67 D- = 60-63

F= 59 or below

Late assignments will not be accepted for credit in this class unless an absence is excused. No make-up assignments will be accepted for unexcused absences. Students who miss laboratory activities, experiments, or other activities will have *two weeks*, including one weekend, to make the *same or similar item* at home and evaluate their final results using a worksheet provided in class and on our website. All cooking activities must be monitored by a supervising adult, such as a parent or guardian. If accommodations need to be made regarding these rules, please contact me **in person or via email at least 3 days before the due date**.

**Dress Code and Academic Honesty**

Students in this class are required to wear aprons and closed-toed shoes during every laboratory, luncheon, and catering. Absolutely NO EXCEPTIONS will be made. Failure to comply with this policy will result in removal of points and/or the ability to participate in the event.

All student work must be completed by the student and cited properly. Any student involved in dishonesty on any work will be subject to one, some, or all of the following: an automatic zero on the work, one day suspension from the class, a referral, and/or a conference with an administrator, the parent, and the teacher.

**Expectations for Students**

Students are expected to follow the behavior standards of Arroyo Seco Junior High, as presented to you at registration. The following are additional standards I expect you to follow while in my classroom. Students who show repeated defiance of these rules may be removed from the program.

* Put your best effort into every task and let me know how I can help you succeed.
* Be a trustworthy citizen
* Come to class on time and ready to learn.
* No hoods, sunglasses, or earphones may be worn in my classroom.
* Personal electronic items, such as cell phones and IPods, cannot be used in class unless directed by the teacher.
* Be respectful of the kitchen, kitchen tools, and ingredients.
* Ask questions if you need extra help or do not understand something.

**Laboratory Donations**

In order for students to participate in the maximum number of cooking experiences, I am asking for **$25 per student donation ($12.50 per quarter)**. This will allow students to engage in tastings that contribute to their learning and understanding of culinary arts and baking and pastry. No student will be precluded from participating in any activity based on whether or not he/she contributes, but please keep in mind **this is a very important source of funding for our program** and will determine the foods all students make in this class. Checks can be made out to Arroyo Seco Junior High (please write "culinary arts" in the memo line and your student I.D. number at the top of the check). Cash is welcome too. Attached is an envelope for your donation. Thank you for your contribution.

**Teacher Availability**

In addition to communicating with me in class or through our class website, you can contact by email at hcoo@hartdistrict.org. **Email is the best and the fastest way to contact me.** I will do my best to contact you Monday through Friday within 24 hours. On weekends, I may take longer to reply.

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I have read and understand the class rules and information for the Culinary Arts class. I acknowledge my student will be enrolled in FCCLA using basic information provided by the student/parent/infinite campus.

**Parent/Guardian**

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Print Name Signature Date

*Parent/Guardian Email\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*

*Parent/Guardian Phone\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_*

**Student**

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Print Name Signature Date