**SWIFT CREEK MIDDLE SCHOOL**

**2100 PEDRICK ROAD**

**TALLAHASSEE, FL 32317**

**Tel: (850) 414-2670 Fax: (850) 414-2650**

[***www.swiftcreek.k12.fl.us***](http://www.swiftcreek.k12.fl.us)



**COURSE SYLLABUS**

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| **Course Name**  Culinary Careers | **Course Number**  88092000/88093000 |
| **Link to Florida Standards (NGSSS)**  <http://www.cpalms.org/Standards/FLStandardSearch.aspx>  **Link to Common Core Standards**  Common Core Math <http://www.corestandards.org/Math> or Language Arts <http://www.corestandards.org/ELA-Literacy> | |

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| **COURSE INSTRUCTOR** | **NAME** | Jeanne Schroeder |
| **EMAIL ADDRESS** | schroederj2@leonschools.net |
| **WEBSITE** | schroederj2.weebly.com |
| **TELEPHONE CONTACT** | **Please leave your telephone number and a brief message with the school receptionist. Your request for a call back will be forwarded to the teacher by the end of each school day, and your call returned within 24 hours.** |
| **COURSE DESCRIPTION** | This course includes but is not limited to the development of leadership skills, communication skills, and employability skills; resource management; exploration of careers in the culinary; food safety and sanitation; safe, proper use of culinary tools/equipment; interpreting recipes and developing menus; basic food preparation skills; front-of-the-house and back-of-the-house responsibilities; artistic presentation of food; and the use of technology in the culinary field. Each semester there will be a project that requires the students to prepare a dish at home and bring it to school.  All ESE/504/ESOL student accommodations will be provided within the classroom. | |
| **REQUIRED COURSE RESOURCES** | **TEXTBOOK(S)** | The Culinary Professional  Draz/Koetke Goodheart-Wilcox Publ. 2017  Our textbook is not available to us online, and we only have a classroom set so they are not available to take home. |
| **MATERIALS** | Plastic tab folder with pockets, pen and sharp pencil, highlighter, sampling product - see back for alphabetical assignment and each student will be required to purchase a cut glove – these can be purchased at Publix on Thomasville Rd, or at Brown’s Kitchen center, or on Amazon. Cut gloves will remain at school in a class bin until the end of the year. Students will not be allowed to handle a knife until they have a cut glove. |
| **FEES** | This culinary course is a course in which your student will be creating culinary projects. This fee will be used to purchase food supplies needed to create culinary projects throughout the year as well as the needed cleaning supplies, consumable storage products (such as foil and plastic wrap), and any other consumable products needed to prepare the items in class. Please be advised that projects are subject to change based on curriculum progression and student performance throughout the year.  In order to purchase the materials needed for these projects, a $50.00 fee will be collected from every student.  We will not be able to begin cooking until fees have been collected to purchase food. Please send in fees by Sept. 1. |
| **WEBSITES/Video** | There are many great websites that I will update to our class website as we progress through the year. Students will watch The 100 Foot Journey, Julie and Julia, and Ratatouille. We do own culinary videos in our class library as well as access The Foodnetwork, Cooking Channel and youtube for culinary instruction. |
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| **COURSE/SCHOOL BEHAVIORAL EXPECTATIONS** | **All Swift Creek Middle School teachers expect students to adhere to the Leon County Schools Attendance Policy and Student Code of Conduct, which includes the dress code, and expectations of academic integrity such as cheating and plagiarism. These policies can be found on the Leon County Schools website at** [**www.leon.k12.fl.us**](http://www.leon.k12.fl.us)**, the school website at** [**www.swiftcreek.leon.k12.fl.us**](http://www.swiftcreek.leon.k12.fl.us)**, and in the agenda book distributed to each student.**  **Specific Teacher Expectations:**  In the culinary room we adhere to 3 principles - be responsible, respectful and safe. There are many safety issues surrounding the equipment, and this aspect of the class will be taken very seriously. Students not acting in a safe and appropriate manner will be removed from the kitchens during cooking labs and will be required to complete the lab at home or receive a zero on the lab. Students will have 5 days to make up any missed lab work at home. | |
| **GRADING POLICY** | *How and to what extent are assignments weighted toward determining the quarterly grade in this class?*   |  |  | | --- | --- | | **Grade Weight** | **TYPE OF ASSIGNMENT** | | **35%** | Cooking Labs | | **30%** | Daily Assignment | | **35%** | Tests/ Quizzes/ Projects | |  |  |   **Student classroom performance can be accessed through Parent Portal” which is updated by the teacher weekly. If you have questions concerning grades, please check with your child first as they should have the answer.** | |
| **GRADING SCALE** | **In accordance with Leon County School Board policy, 9-week grades will be assigned as described below.**   |  |  |  | | --- | --- | --- | | **LETTER GRADE** | **NUMERICAL GRADE** | **MEANING OF GRADE** | | **A** | **90 – 100** | *Student displays mastery of course content.* | | **B** | **80 – 89** | *Student has a good understanding of course content. There is room for student improvement.* | | **C** | **70 – 79** | *Student is successful with most assignments. Gaps may exist in the understanding of difficult topics. Tutorials and/or attention to good study habits may be necessary.* | | **D** | **60 – 69** | *Student is having difficulty with course content, assistance is necessary for student improvement.* | | **F** | **0 – 59** | *Student has major difficulty with course content. Immediate intervention is necessary.* |   **Academic Honesty**   * Academic dishonesty of any kind will not be tolerated. You are encouraged to study together and to discuss information and concepts covered in lecture and the sections with other students. You can give "consulting" help to or receive "consulting" help from such students. However, this permissible cooperation should never involve one student having possession of a copy of all or part of work done by someone else, in the form of e-mail, an e-mail attachment file, a digital copy, or a hard copy. ***Should copying occur, all students involved will receive a zero for their participation****.* ***Penalty for violation of this policy can also be extended to include disciplinary action.***   **All ESE/504/ESOL student accommodations will be provided within the classroom**  **Extra Credit**  Some opportunities will be given for the students to earn extra credit points. When extra Credit is available it will be posted on my website. **Do not expect extra credit to be offered at the end of the grading period to replace assignments that should have already been completed. DO NOT ASK FOR EXTRA CREDIT. IT WILL BE PROVIDED AT THE DESCRETION OF Mrs.Schroeder.** Please stay caught up with assignments throughout the grading period. | |
| **HOMEWORK** | *How often and to what extent should students expect homework in this course? How is homework evaluated?*  Students should expect homework at least once or twice a week. It is graded upon accuracy. Much of the homework will require internet research. There will be a big project toward the end of each semester requiring students to present information and cook a dish at home to share with the class.  Worksheets from our textbook will be completed in class. | |
| **MAKE-UP WORK PROCEDURE** | **Leon County School Board Policy allows students to make up work within a reasonable amount of time after returning to school following an excused absence. The allotted time will be determined by district policy and communicated by the teacher to both parent(s) and the student.**  *What procedure do students use when making up assignments due to an excused absence? How is the process different if the student has been “Pre-Excused” from school?*  Students will have 2 days for each day of excused absence to make up work. Any cooking labs missed will need to be completed at home and turned in within 5 days of the absence. Pre-excused absences must have work turned in before the absence occurs. Forms to be filled out and instructions for missed cooking labs can be found on my website. | |
| **LATE WORK POLICY** | *What are the consequences for submitting work late? Will late work be accepted?*  Late work will only be accepted in rare cases. 10% will be deducted for each day an assignment is late. An assignment will considered late if it is not ready to turn in at the beginning of class the day it is due with heading already filled out. | |
| **ASSIGNMENT RE-DO POLICY/PROCEDURE** | *Are students allowed to re-do work for a better grade?*  Students may redo projects and tests for a better grade of up to a 70%. All redo work must be completed within 1 week of receiving the initial grade for the project. No daily work will be eligible for redo. | |
| **EXTRA HELP OPPORTUNITIES** | *When can struggling students receive teacher assistance outside of class time?*  Students may pre-schedule time for help before school beginning at 9:00. If they have not pre-scheduled time, they can knock on the window of the culinary room to see if I am available. I am not available on Wednesday. | |

**Supplies Needed for sampling of foods – Please bring in items based upon the first letter of your last name. Please make sure all items are in a new, unopened package for sanitary storage**.

A-B bring in a package of at least 50 8 ounce cups

C-J bring in a package of at least 100 8”paper plates

K-M bring a roll of Press N’ Seal

N-S bring in a bottle of liquid handsoap

T-Z bring in a box of quart size Ziploc bags

We are always looking for guest chefs, managers or owners of food establishments to come in and share with our students. If you or someone you know could help, please contact me.