

# Culinary Arts

Get the FACS!!!



Students are challenged to use *critical thinking, decision-making, problem solving, and time management skills* throughout the semester in food labs. These skills will be used and reinforced in group lab assignments; groups work cooperatively and independently. Math and science background information will be correlated and reviewed.

The course is a hands on experience in the basics of food preparation reflecting current culinary trends. We will review kitchen and food safety and sanitation, the use of kitchen gadgets, equipment, and appliances, correct measuring techniques and ingredient selection. Careers related to nutrition and food will be discussed.

While trying a variety of recipes, experiments will be conducted with ways to alter some of our favorite recipes to be healthier for us to eat.

## BE RESPECTFUL:

Be Prompt  
Be Prepared  
Be Productive  
Be Positive  
Be Polite



## Supply List

- ✓ 1 small three ring binder or folder
- ✓ 2 writing utensils
- ✓ 1 highlighter
- ✓ Your school planner



## Student Grading Policy

**Attendance:** Is crucial and will be factored into final grades.

**Class Performance and Participation:** Most of the Home and Career Skills curriculum is hands on and requires active, positive participation on the behalf of every student. Many activities require personal accountability and cooperation so that a group may work cooperatively and experience success. This grade will be factored into your final grade.

**Homework:** Homework will be given as needed and will be graded.

**Lab Experiences:** Lab activities are judged on a student's ability to perform a previously taught and practiced task. A student evaluation sheet will be used for grading.

**Projects and Tests:** Projects and tests are weighted according to the amount of class time spent in the subject area. Tests are usually lab practical in format and judge the student's ability to critically apply the information experienced in class. All projects are graded through the use of a rubric.

### ADDITIONAL IMPORTANT INFORMATION:

**Extra Help** and **Extra Credit** are always available. Please see me.

**Student Absence:** When a student is absent from school or class, he/she is responsible for all work missed and must make it up in a timely fashion.

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