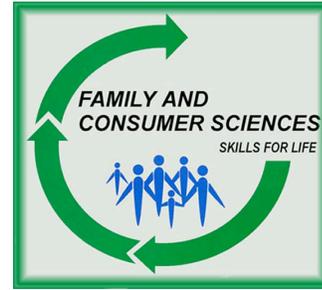


Culinary Arts I and II Course Outline



Get the FACS!!!

Students will be challenged to use *critical thinking, decision-making, problem solving, and time management skills* through food labs. These skills will be used throughout the semester when conducting food lab assignments/experiments. In addition, math and science skills will be reviewed and reinforced.

The course includes hands on experience in the basics of food preparation reflecting current culinary trends. Kitchen safety and sanitation, and the use of kitchen utensils, equipment, and appliances is taught and reviewed. Nutrition for teen fitness and related careers will be discussed.

We will be trying a variety of recipes in most food categories. 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

- Be on time to class and be prepared
- Sit quietly at assigned table
- Be a good listener and helper
- Follow directions
- Work safely, carefully, and cooperatively
- Do your best to eat well, get enough sleep, and be physically fit



Family and Consumer Sciences - Culinary Arts I and II

Supply List

- ✓ 1 small three ring binder with paper
- ✓ 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.

Contact: Ms. Georgiou at: mgeorgiou@csh.k12.ny.us

