



Career & Technical Education

Pearland Independent School District

Turner College & Career High School

Culinary Arts Year 2

Chef Dunn

Room #1712

dunnse@pearlandisd.org

Course Description:

A study of industry service of pre-cooked food items, and scratch food preparation. Covers full range of food preparation techniques including product identification, sandwich and salad cookery, breakfast cookery and the utilization of convenience products. Topics addressed will include grand sauces and small sauces, dessert sauces, compound butters, chutneys, compotes, relishes, marinades and vinaigrettes. The student will focus on the concept of stocks, soups, classical sauces, contemporary sauces, accompaniments and the pairing of sauces with a variety of foods.

Credit: 2 Pearland ISD **Prerequisite:** Culinary Arts Year 1

Fee: \$25 per semester / \$50 per annum

You may write a check and make it payable to Dawson High School and include your **driver's license number student's name** on the check.

Supplies:

- 3x5 Note Cards (1 pack)
- Writing Instrument
- 1 package Black Sharpie (3 ct)
- 1 roll Masking Tape (Green)
- Uniform
- Non –Skid, Closed Toe Shoes

Grading Policy:

60%: Major Course Work- Tests, Projects, Knife Skills

40%: Daily Course Work- Class work, Weekly Journals, Brigade line-up

Late Work: 10 points deducted for each day late up to three days. No late work accepted after third day.



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Class Expectations:

Display all aspects of the Culinarian's Code.

Be Prompt. All students must arrive to class on time.

Be Prepared. Please come to class ready to learn.

- Have all necessary supplies – writing utensil, homework, recipes
- Be in compliance with dress code. (District on lecture days, Clean pressed uniform on lab days)
- Refraining from use of electronic devices or disruptive objects

Be Respectful. Of your fellow students and teacher

- Space, belongings, interactions

Of your learning environment and work space:

- No food, drinks, or gum.
- Always cleaning as you work.
- Attention to Mise En Place

Tardy Policy:

See page 34 of Student Handbook.

1 - 5: Warnings

6 - 7: 1 hour D-Hall

8 - 9: 2 hour D-Hall

10 - 11: 4 hour D-Hall

↓--No Exam Exemptions--↓

12 - 13: 1 Day ISS

14 - 15: 2 Days ISS

16 - 17: 5 Days ISS

18+: ALA/Principal's discretion

Academic Support:

Wednesday before school 6:45 am - 7:10 am

M, W 1:00 pm – 2:50 pm

Or as requested by student.



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Contact Information

(Please Print)

Student Name _____

Parent/Guardian Names _____

Home Phone Number _____

Cellular Phone Number _____

Email Address _____

Please list any known food Allergies _____

Parent's Signature

Date

Due September 11, 2020:

Culinarian's Code

Contact Information submitted in Canvas

Safety Contract

Course Fee



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Culinarian's Code

I pledge my professional knowledge and skill to the advancement of our profession and to pass it on to those who are to follow.

I shall foster a spirit of courteous consideration and fraternal cooperation within our profession.

I shall place honor and the standing of our profession before personal advancement.

I shall not use unfair means to effect my professional advancement or to injure the chances of another colleague to secure and hold employment.

I shall be fair, courteous and considerate in my dealings with fellow colleagues.

I shall conduct any necessary comment on, or criticism of, the work of a fellow colleague with careful regard of the good name and dignity of the culinary profession, and will scrupulously refrain from criticism to gain personal advantage.

I shall never expect anyone to subject themselves to risks which I would not be willing to assume myself.

I shall help to protect all members against one another from within our profession.

I shall be just as enthusiastic about the success of others as I am about my own.

I shall be too big for worry, too noble for anger, too strong for fear and too happy to permit pressure of business to hurt anyone, within or without the profession.

Adopted by the American Culinary Federation, Inc., at its Convention in Chicago, August, 1957.

Student's Name _____ Student's Signature _____