

CULINARY ARTS I / II

ROBERT TURNER COLLEGE & CAREER HIGH SCHOOL

Food Preparation and Culinary Arts classes require hands-on learning in the Foods Lab. Safety is the #1 priority for students, teachers and parents. To ensure a safe classroom/lab, a list of rules has been developed and provided to you in this contract. These must be followed at all times. A signed copy must be turned in to the instructor before you may participate in lab.

STUDENT SAFETY CONTRACT

General Guidelines: All school policies and rules apply to this classroom. No food or beverages can be brought into the class. If you are late, you must have a pass. Proper clothing must be worn. Electronic devices are not permitted. They must be turned off and left in your locker or book bag. All book bags/bags must be stored in lockers/ cubbies away from the commercial kitchen workspace.

1. *For lab safety, each student must have:*
 - a. Long hair pulled back
 - b. Sweaters and jackets removed
 - c. Loose sleeves rolled up
 - d. A clean uniform
 - e. No dangling objects, such as jewelry, scarves or headphone wires
 - f. Maintained nails (trimmed and free of polish)
 - g. Shoes that cover entire foot
2. Hands must be washed with soap, rinsed thoroughly and dried with paper towels.
3. Students need to remain in their assigned kitchen group. Please do not switch kitchen groups unless asked to do so by Chef Dunn / Chef Tucker / Chef Roussel.
4. Labs are a learning experience. After instructions have been given, you may talk with the people in your group. **Loud or abusive language will not be tolerated.** Fooling around is not safe and will not be permitted.
5. Recipes and job assignments will be planned prior to the lab including copying the recipe if needed before the day of the lab. Please make sure you understand and carry out your duties. **Ask questions if you do not understand.**
6. All participants in the foods lab will experience all duties including cooking, mixing, cleaning, food preparation, and other duties as specified by the instructor.
7. Sitting on **counters or tables** is not permitted, as it is neither safe nor sanitary.
8. Use **DRY** potholders when handling hot food or pans.
9. Use baking soda to put out a grease fire.
10. Wipe all spills immediately with a paper towel. Use caution with hot spills.
10. If you burn your hand, put cold water on it immediately. If you cut yourself, rinse the wound, apply pressure with a paper towel. **See the teacher immediately.**
11. Use a clean spoon or fork for tasting food that you are preparing. Do not use your cooking utensil.
12. Food staples are located in dry storage or the bulk item bins (flour, sugar, salt, etc.). Please inform the teacher when they are getting low. All canisters should be cleaned and refilled.
13. **DO NOT TAMPER WITH ANY FOOD INGREDIENT. DOING SO IS A SERIOUS OFFENSE AND MAY RESULT IN SERIOUS DISCIPLINARY ACTION!**
14. Everything must be cleaned before leaving class. The kitchen will be inspected for cleanliness and neatness at the end of the lab. **No one may leave until the lab is cleaned and organized.**

15. Utensils and equipment should be returned to the proper storage area.
16. All counter tops, tables, sinks, and stoves must be washed and dried.
17. If I store leftover food, it must be labeled with the food product name and today's date.
18. I will only use amounts listed on the recipes are to be used. These are ingredients, not my meal replacement.
19. I will eat my food or drink at my table, not in the kitchens. Eating and drinking in the kitchen spreads germs and illnesses.
20. Stay at your table until the teacher grades and dismisses you.

Agreement to Student Safety Contract

I, _____ have read and agree to follow the safety rules outlined in this contract. I realize that I must obey these rules to insure my own safety, and that of my fellow students and instructors. I will cooperate with my instructor and fellow students to maintain a **SAFE** Foods Lab environment. I will carefully follow the verbal and written instructions provided by the instructor. I am aware that violations of this safety contract that result in unsafe conduct in the lab or misbehavior on my part, may result in detention, receiving a failing grade, disciplinary referral, or removal from class. Thank you for your cooperation!

Student Signature

Date

Course Name

Class

Dear Parent or Guardian:

Our goal is to create and maintain a safe Hospitality classroom and lab environment. With everyone's cooperation, safety instructions can prevent, correct and eliminate potential hazards. Your child will receive safety instructions before engaging in any Foods Lab work. No student will be permitted to participate in the labs until this contract is signed by both the student and parent/guardian, and is on file with the teacher.

Parent/Guardian Signature

Date

Thank you for your cooperation!

Chef Dunn / Chef Tucker / Chef Roussel