



Culinary Arts 1 Course Syllabus

Teacher: E. Coiro
Room: DHS Lab 1511- Kitchen 1515
Conference: 7th Period
Tutorials: Tuesday and Thursday- 11:47am- 12:22pm
Email: Coiroe@pearlandisd.org

Overview:

This laboratory-based course begins with the fundamentals and principles of the art of cooking and the science of baking and includes management and production skills and techniques. Students can pursue a national sanitation certification. Factors affecting the professional food service industry including cultural trends, occupation roles, procedures, equipment, and ingredients will be evaluated. Students will demonstrate the preparation skills of items commonly prepared in food service operations such as breakfast cookery, salads and dressings, soups and sandwiches, stocks and sauces, appetizers, seafood, poultry, meat, pastas and grains, and fruits and vegetables; including baking techniques such as yeast breads and rolls, quick breads, and desserts. Grade(s): 10-12

Prerequisite: Principles of Hospitality, Nutrition, or Introduction to Culinary (Recommended)

Course Fee:

\$25.00 per Semester (Payable via Skyward)

Teaching Strategies:

Lecture and Class Discussion
Research
Hands-on Activities
Discussion Posts

Critical Thinking Case Studies
Study Guides & Enrichment Lessons
Tests/Projects
Collaborative Groupwork

Grading Breakdown:

60% Major Grades (Tests, Major Projects, Quizzes)
40% Daily Work

Reassessment Procedures for Major Tests:

Re-testing is available for any student who makes below a 70 on major grade tests only. Students must participate in a tutorial in order to take the re-test. Re-tests will not be the same as the first test. The highest grade any student can earn on a re-test is a 70.

Some Fly, We Soar!

Late Work Policy (Daily and Major):

Daily and major grade assignments will be considered late if the student does not have it ready to turn in when the teacher requests it (i.e. on the due date, at the beginning of class). Students must submit the completed assignment to their teacher at the beginning of class the next day to receive any credit. Daily and major grades will be penalized 20 points if the work is turned in late. If the student does not bring the completed work to class the next day, he/she will receive a zero (0) for that daily or major grade assignment.

Supplies: All classes are online integrated. Personal devices are welcomed and appreciated.

Textbooks:

The Culinary Professional

ServSafe Handbook

Course Expectations:**Be Prompt.**

- All students must arrive to class on time.

Be Prepared.

- Please come to class ready to learn.
- Have all necessary supplies
- Comply with dress code
- Refraining from misusing personal devices

Be Respectful.

- Of your fellow students and teacher
- Space, belongings, interactions
- Of your learning environment and workspace

Class Rules:

- Be professional and polite
- Respect and care for equipment
- Use appropriate language
- No eating or drinking while in the classroom
- Comply with all Pearland ISD and Dawson High School Student Code of Conduct

Some Fly, We Soar!

Student and Parent Acknowledgement of Ms. Coiro's Syllabus

I have read the requirements, objectives, and expectations explained for this course. I understand what is expected of me. I will make every effort to adhere to these expectations and to make this a successful school year.

Student: _____ (please print)

Student: _____ (signature) (date)

I have read the requirements, objectives and expectations explained for this course. I understand what is expected of my child and will make every effort to ensure that my child adheres to these expectations in order to make this a successful school year. (Syllabus can be found on my teacher web page)

Parent/ Guardian: _____ (please print)

Parent/ Guardian: _____ (signature) (date)

Due: Sept 18, 2020

Contact Information

Safety Contract

Course Fee

Some Fly, We Soar!