# Course Syllabus

**Introduction to Culinary Arts**
**Instructor:** Raul Medina
**Room:** C300
**Phone:** 956-271-1600 Ext. 4205
**Google Classroom or School Website**
**Conference:** 1st block 8:00 – 9:35am

## Course Description:

Introduction to Culinary Arts will emphasize the principles of planning, organizing, staffing, directing, and controlling the management of a variety of food service operations. The course will provide insight into the operation of a well-run restaurant. Introduction to Culinary Arts will provide insight into food production skills, various levels of industry management, and hospitality skills. This is an entry level course for students interested in pursuing a career in the food service industry. This course is offered as a classroom and laboratory-based course.

## Class Materials:

Chromebooks, Google Classroom, *iCEV*

## Grade Distribution:

- *Minor:* Quizzes, Daily Work          40%
- *Major:* Projects, Tests, Labs          60%
                    ** See District Grading Policy for Specifications**

## Final Exams:

Mid-Semester Exam/ Lab
2nd Semester Exam/ Lab

## Course Policies:

**Attendance:** You are allowed four absences per nine-week period. On the fifth absence, credit for the course is lost, and the student must attend Saturday school to regain the credit. If you are absent, it is **your** responsibility to check Google Classroom or ask your teacher for missed notes and assignments.

**Assignments/ Homework**: All assignments must be submitted by the posted due date in order to receive full credit. Any assignment **not** finished during class will be taken as homework.

**Late Work/Missing Assignments**: Late assignments will be accepted, but will **not** receive a grade higher than a **70** as penalty. Missing assignments *not* turned in after the appointed due date will be given a zero until work is submitted or unless it is excused. Refer to the student handbook.

**Make-Up Work**: Labs cannot be made up unless an excused absence is provided. Refer to the student handbook. Attendance is important!

**Grades**: All grades will be posted on SKYWARD and Google Classroom.

**Tutoring**: Tutoring is available upon request.

## Classroom/ Lab Expectations:

1. Be Punctual. Arrive to class on time.
2. Be seated at your assigned area throughout the duration of class unless given permission by the instructor.
3. Snacks and drinks (permitted by the district) are allowed to be eaten in the classroom. However, you are responsible for cleaning up after yourself at the end of class.
4. Cell phones must be silenced and put away during instruction unless given permission to use for academic purposes. Consequences will be enacted for each offence.
5. Hall pass will not be used during the first or last 10 minutes of class.
6. Dress appropriately as per the PHS student handbook. During labs, open-toed shoes and loose hanging jewelry are not allowed. Long hair must also be tied back.
7. All students will be responsible for maintaining the cleanliness of our classroom. Everyone will be expected to wash dishes, clean the counters, sweep the floor, and return equipment to its rightful place.
8. The final 25 minutes of class will be reserved for review, cleaning up or exit tickets. I will dismiss you at the end of the period. Final block will be responsible for stacking chairs.
9. All students are expected to **participate** and be part of a **TEAM**.
10. Be **Respectful**.

## Course Schedule:

| Module 1 | AMSA Culinary Meat Selection & Cookery Certification Strategies for Success |
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| Module 2 | Background of the American Meat Science Association |
| Module 3 | Meat Science & Food Safety |
| Module 4 | Food Quality & Palatability Factors |
| Module 5 | Introduction to Culinary Techniques & Methods |
| Module 6 | Meat, Poultry & Seafood |
| Module 7 | Meat Evaluation: Beef Quality Grading |
| Module 8 | Meat Evaluation: Beef Yield Grading |
| Module 9 | Retail Cut ID |
| Module 10 | Evaluating Ready-to-Cook Turkeys & Broilers |
| Module 11 | ID of Poultry Parts & Further Processed Poultry Meat Products Evaluation |
| Module 12 | AMSA Culinary Meat Selection & Cookery Certification Review |

*May be subject to change*

impedimiento, en sus programas, servicios o actividades vocacionales, tal como lo require el Título VI de la Ley de Deprechos Civiles de 1964, según enmienda; el Título IX de las Emmiendas en la Educación de 1972, y la Sección 504 de la Ley de Rehabilitación de 1973, según enmienda