



Culinary Arts 1

Santa Clara High School 2020-21



Instructor: Kathy Hopp

Room J205

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Class website: <http://schsculinaryarts.com>

Life Long Learning (ESLR'S) Our school-wide goal at Santa Clara High School is for all students to become:

Effective Communicators

Contributing Citizens

Self-Directed Learners

Collaborative Workers/ Team Player

Informed, Productive Thinkers

Information Processors

Course Description:

This course is an introduction to culinary offered to students in the 9th-12th grade. There is no prerequisite. The goal is for you to complete the course with a solid base of knowledge that will enable you to follow most recipes independently and have the ability to cook safely, serve and present food correctly and attractively and to make healthy food choices. The course will emphasize measurement & kitchen mathematics, safety and sanitation, food presentation, cooking techniques, ingredients, and nutrition. Careers in the food and hospitality industry will be explored as will soft skills desired in industry.

Participation:

- Be on time and stay until you are dismissed
- You are expected to participate in class every day, not just point your camera at the ceiling and leave.
- As a CTE (Career Technology Education) course, job skills such as meeting deadlines is an expectation.
- Communication through Chat boxes, on shared screens and orally is to be school appropriate

Projects and Assignments

Most assignments are given with ample class time to complete the work. If an assignment is not completed during class time, it will need to be completed on your own time. It is important to develop the job skill of adhering to deadlines and scheduling your time accordingly. To develop this habit, late work will be accepted only one week past the due date and you may earn only 50% of the points that you would have earned had it been turned in on time.*

Tests/ Quizzes:

All material on quizzes and tests will have been covered in class. Due to distance learning, tests will be open note/ open search, and will need to be completed during the assigned time in class unless you have an educational plan on file in the office.

Make-up work and Extra Credit: It is your responsibility to find out what you missed. All assignments are posted on Google Classroom. Extra credit is NOT available. You will not have any part of your grade affected by team work, your grade is fully under your control, so there is no need to offer extra credit.

Grades:

Grades will be posted on Schoology. Please monitor them throughout the semester.

Grading Scale:

100%-90% = A 89%-80% = B 79%-70% = C 69%-60% = D 59% and below = F

Grades will include:

- Projects & Assignments - 80%
- Tests and Quizzes - 20%

Academic Integrity:

Cheating and Plagiarism of any kind are not tolerated at SCHS. See SCHS Student Parent Handbook.

Office Hours:

Wednesday & Friday 1:15-2:40. Make an appointment by emailing me.

** SCUSD late work policy: "Although on-time completion of homework is important to maintain academic progress, the Board recognizes that students learn at different rates. Students shall receive credit for work that is completed in order to encourage their continued learning."*