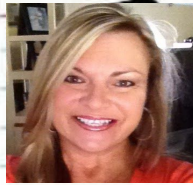


Culinary Arts I

Syllabus

2018-2019



Contact Info

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Phone: (334) 566-3510 Ext. 5604

Required Materials



Chrome Book



Pen & Paper



Uniform

Class Expectations

Be **KIND**, stay **ENGAGED**, & work **HARD**

Clock in & out each day
Dress in uniform
Wait for job duty sheet
Act professional at all times

Class Overview

Class Fee \$30 per semester

Culinary Arts 1 is a one-credit course. The prerequisite for the course is Hospitality and Tourism. Culinary Arts 1 introduces students to basic food production, management, and service activities in both the back- and front-of-the-house. Emphasis is placed on sanitation, safety, and basic food preparation. Skills in mathematics, science, and communication are reinforced in this course. The required school-based laboratory for the Hospitality and Tourism cluster is a commercial food service kitchen with a food-serving and dining area. School-based laboratory experiences are essential for students to develop skills in the hospitality and tourism industry.



Grades



Your grades are broken up into 3 categories:

Projects 30%

Daily Participation/Activities 20%

Culinary Labs 50%