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| **COURSE****DESCRIPTION** | Culinary Arts will start with the introduction of Safety & Sanitation for all grades and will be studied and practiced throughout the existing time of the school year. All grades will learn and continue to learn all skills applicable to Culinary Arts attaining to and not limited to Commercial Kitchen Tools & Equipment, Cooking methods, Sauces, Stocks & Soups, Applicable Mathematics and Sciences, Finance Literacy, Catering services, Menu Building, Baking, Meat Fabrication, Fruits & Vegetables, Poultry, Fish, Seafood, Ordering & Receiving, ServSafe training & NOCTI training, Resume Building and career Interviews. |
| **TEXTBOOK** | Book NameIntroduction to Culinary Arts & Servsafe Manager |
| **Uniform****(GRADED)****Supplies** | REQUIRED: Chef Hat, Chef Coat, Chef Pants, And Non-Slip Shoes. Uniforms must be worn in class daily unless specified otherwise. Uniforms will be graded daily and are 15% of the overall grade.  In the event the student does not have non-slip shoes, or full uniform he/she will not be allowed to participate in the kitchen and will be given book work for the day. Points will be deducted from uniform grade if not worn. Uniforms must not be written on, and must fit properly. Students are responsible for making sure they have a clean and presentable uniform. The following is a list of supplies Students are to carry with them daily to class:* Pen
* 1 Black Sharpie permanent marker
* 3 Ring Binder
* 1 Folder
* Loose leaf Paper
 |
| **GRADING** |   Class Performance- 30%       Tests/Quizzes -20%   Locker/Binder Check 5%             Uniform 15%            Cleaning 15%           Homework 15% |
| **GRADING****SCALE** | A+   100-98            A      97-92A-    91-90 | B+   89-87 B     86-82B-    81-80 | C+   79-77C     76-72C-    71-70 | D   69-65F    64 and below |
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| **EXAM****POLICY** | There will be a comprehensive final exam given at the end of the course that will count for 20% of the final grade. Students that receive an A average for each of the four marking periods will be exempt from the final exam. |
| **CLASSROOM RULES** | * No Gum chewing, No eating in kitchen in front of customers
* Foul language is not allowed to be spoken in class
* Keep your hands to yourself, Treat your classmates and teachers with respect
* No cell phones or headphones allowed in class
* No one is permitted to leave class without a pass, One student at a time is permitted to leave class
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**DETENTION:** There will be a monthly after school detention held by Chef Rastelli for students that have disciplinary issues including but not limited to late to class, inappropriate behavior, leaving class without permission, etc. A letter and a phone call will be made in advance to parents regarding any student that will be required to stay after school from 3:30pm to 5:30pm. If a student does not have access to the late bus, the student is responsible for rides provided by parents.

**LATE WORK POLICY:**

In the event a student hands in their Homework late, their grade will drop 10 points for everyday it is late. Homework will be given once a week, sometimes more if needed.

**MAKE UP WORK POLICY:**

In the event a student has been absent He/She must make up the classwork/Homework/Quiz/Test that was given to the class. There are no surprise exams. All exams & quizzes will be posted a week from the date given. Work is expected to be returned and completed the following day after returning back to school/class. Absence that is not excused to hand in work late, if you are absent the day an assignment is due, it will be due the day you return.

**COFFEE POLICY:**

Students are allowed to drink coffee in class with permission from Chef Rastelli if your parents have signed the appropriate permission slip stating the health risk of consuming caffeine. Coming to shop in the AM is not an excuse to be late for homeroom. Students are also responsible to pay if using the espresso machine.

**NON SLIP SHOE POLICY:**

**EVERY STUDENT** is required to wear NON SLIP SHOES while in class. This is to prevent injuries that can be caused in the kitchen due to spills and leaks. If the student fails to wear non-slip shoes, He/She will spend the day doing written and reading assignments and have a participation grade deducted.

**Non slip shoes can be purchased at the following locations: Walmart, Payless, DSW shoes**

**CLEANING POLICY:**

ALL STUDENTS are expected to clean and not limited to their own stations or work areas. Students will have a cleaning schedule to follow and perform.

Cleaning is 15% of students' overall grade, students are responsible for making sure their specific jobs are done, and helping others until instructed to change. No student should change without permission.

 **ELECTRONIC DEVICE POLICY:**

Cellular phones are not allowed to be used in the classroom or kitchen. They are a danger in the kitchen because they carry germs, cause cross contamination and are a distraction while working and handling sharp tools, and commercial kitchen equipment such as Stand up mixers, convection ovens and gas stoves. In the event a student is seen using his/her cellular phone in class they will be warned once, if it is seen again it will be confiscated by Chef for the remainder or the shop period.  A phone call to the parent will be made and deduction of daily participation points. The student is responsible for putting valuables into the shop locker and locking it. Teacher is not responsible for any items that become lost or stolen.

**PHOTO POLICY:**

Throughout the school year the students will be involved in catered events inside and outside of school. Photos will be taken and possibly the opportunity to be filmed while working and learning. Please contact me if this will be an issue. Our first priority is the wellbeing of the student and parent concerns.

**NOTE to Student & Parent**

**Our kitchen and class will be run and managed in a professional manner and as a professional establishment.  The student is here to learn and be prepared for success inside and outside of school. The student will be treated with the utmost respect and is expected to treat others with the same magnitude of respect. Fighting and any unprofessional behavior will result in a phone call to the parent and higher ups such as Counselor, Assistant Principal and Principal. Disciplinary reports will be filled out and be followed by disciplinary actions.**

**PLEASE RETURN THE NEXT PAGES
WITH SIGNATURE BY SEPTEMBER 12th**

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| https://lh3.googleusercontent.com/SO6J9J-eMBfYwyCSUFAqfE3uZhyQZE7ysks_CsbLrRb8QS5Yf_Q1RquQHOPkpWDAuiTb9hb-vVfnSWwh6c7QuqMbK82u5W-yHnQTFi47Qjg9_0_0NDq4tKU1s3HVBNUa-kKDu2Ur9HDA7o5GR_3hLw5ICbtION50qlJvOlL_43so37lX44fEh7wPLBYjlR3ufa5yaw | **East Brunswick Magnet School**Culinary Arts Syllabus Jennifer Rastellirastellij@mcmsnj.net732-254-8700 Ext. 1767 |  |

Please return page with signatures. 2022-2023 School Year

I have read and discussed the requirement and grading policy for this class and agree to assume responsibility, as a student, to meet and follow them.  It is a requirement that ALL permanent culinary students purchase non-slip shoes. If you have concerns please contact me, your child will not be allowed in the shop until the student has the proper footwear. \*\*Please note cycling students DO NOT need to purchase shoes. \*\*

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Print student name Student Signature Date

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

Parent/Guardian signature Date

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

Parent email Parent Phone Number



**East Brunswick Magnet School**

Culinary Arts Syllabus 2022-2023

Jennifer Rastelli

rastellij@mcmsnj.net

732-254-8700 Ext. 1767

Please sign if you agree to allow your child to be in shop photos, videos, or any material using the school I-pad during shop class to create projects, and to be on the teacher web page. Etc.

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Print Student Name Student Signature Date

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_      \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Print Parent Name Parent Signature Date

**Food Waiver**

I understand that my child is in a Culinary Arts shop, tasting and participating in cooking activities is vital to our curriculum. By signing below you acknowledge and agree that your child can participate in shop activities which include eating, drinking, sharing equipment and stations with other students.

Parent Signature:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Date:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Print Parents Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Student Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Date:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Print Students Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_