

Family and Consumer Science

Course title: Culinary Arts

School Year: 2007-2008

Instructor: Ms. Deupree

Course Length: semester

Email: mdeupree@movalley.k12.ia.us

Textbook: Introduction to Culinary Arts – 2007

Classroom supplies:

- 3-ring binder to keep notes, handouts, and tests organized. (May use one of my classroom binders)
- Writing utensil
- Paper

Course Content: This course has been designed to give students an opportunity to experience a “Mock” food business. Students will learn safety and sanitation as used in food preparation businesses, kitchen organization for food production, careers in the food industry, meal planning, serving and plating dishes, and food costing. Food preparation skills and techniques will be expanded through preparation of specialty dishes and meals served to a larger group of people. *Basic Foods and Advanced Foods are prerequisites for this class.*

Basis for Grading:

Quarter grades will consist of:

45% - in-class assignments, quarterly projects, food labs

55% - quizzes, tests, meals

Semester grade is determined by:

40% - Quarter 1 grade

40% - Quarter 2 grade

20% - semester test – 2 part (lab cleanup and written exam)

Grading Scale:

95-100	A	77-79	C
92-94	A-	74-76	C-
89-91	B+	71-73	D+
86-88	B	68-70	D
83-85	B-	65-67	D-
80-82	C+	Below 65	F

You are expected to follow all rules listed in the Missouri Valley High School Student Handbook.

Classroom Guidelines:

1. DO NOT talk when some else or Ms. Deupree is talking.
2. Sit in your assigned seat daily.
3. Voice volume – low. As in a 2 on a 5 point scale
4. No profanity.
5. You may chew gum UNTIL I find it left in the room.
6. Respect other people’s belongings. If it isn’t yours, leave it alone!
7. Your best behavior is expected whenever a substitute teacher is covering this class. **If not, you will receive 5 detentions from me when I return!**

Routine Classroom Procedures:

- When you enter the classroom get your notebook from the shelf by the door.
- Please be seated and ready to work when the bell rings or I return to the room from the hallway.
- Check to see if there is a word or question for the day. If so, record question/word and answer in your notes for the day while I take attendance.
- Add any graded homework to your notebook. There have been times that I have not recorded a grade and the student was able to show me the proof that the work was completed. This notebook is a good organizational tool. Keeping classroom information and chapter tests will help you study for your semester test.

Absences:

- YOU are responsible for getting your make-up work.
- Because I am an activity-based teacher, alternative written assignments will be given for missed in class discussions, labs, or cooperative activities.
- If you have an excused absence, you have the same number of days you were gone to make up your work.
- **Late homework WILL NOT be accepted and will be recorded as a zero.**
- Work missed due to an unexcused absence will be recorded as a “0”.

Hall Passes:

You will each be given a card with three passes from me at the beginning of each quarter to be used to leave my class. These three passes can be used for the bathroom, locker, or office.

- ✓ It is your responsibility to keep this pass card with you. No second pass sheet will be issued to persons who have lost the original pass sheet.
- ✓ Please fill out the form before asking me to sign it.
- ✓ Any unused passes may be applied to one assignment of your choice for the quarter for extra credit.

Let’s have a great year!

