



Culinary Arts

COURSE INFORMATION 2019-2020

- High School Credits: 3
- Equivalency Credit: Science 1.0
- Dual Credits: CLART 121, CLART 131, CLART 141, CLART 181, CLART 207
- Session Times - 7:55 AM-10:25 AM, 11:10 AM-1:40PM Monday- Friday
- Course Description: Culinary Arts combines culinary curriculum with on-the-job training in a commercial setting through participation in the kitchen, at the Bistro and through onsite catering. Students will receive instruction in kitchen procedures, restaurant operations, baking/food productions, banquet and catering service, and customer service. Students will leave the program prepared for employment or enrollment at a culinary college.

INSTRUCTOR INFORMATION

- Instructor Name: Mark Luepnitz
- Office Hours: 1:40 PM-4:00 PM
- Office Location: #160
- Phone: 425-348-2225
- Email: luepnitzmj@mukilteo.wednet.edu
- Best Way to Contact Me: Phone or email. I will respond in 48hrs.

COURSE MATERIALS

- The Culinary Professional, 2nd edition
- Regularly accessed websites
- Course Syllabus: Chef Mark's Educational Website: <https://sno-isletech-culinary.weebly.com> (All tests, quizzes, homework and power points are on the website.)
 - <http://www.restaurant.org>
 - <http://www.acfchefs.org>
 - <http://www.sodexousa.com/user/careers/careers.asp>
- Students will Provide: notebook, writing utensils, highlighters, calculator

LAB FEES & Required Uniform

- \$10.00 - Washington State Food Handlers Card (**Must be obtained before the first day of class.**) Please communicate with Chef if you already have a Food Handlers Card.
- \$10.25: XS-L chef's coat XL and up \$12.25 (Recommendation: purchase 2 coats)
- \$6.25: chef's hat
- \$15.00: chef's apron & side towels
- \$5.00: embroidery for each coat
- Black non-Skid, closed toe shoes with a rubber sole and heels not to exceed 1 inch, skid resistant
- White or black button shirt and tie for front of the House Service *** PM Only **
- \$36.00: ServSafe Manager Certification (not mandatory)

LEARNING OBJECTIVES

- Leadership is a vital component of all career and technical education classes. Every day you will be required to demonstrate strong leadership and workplace skills: prompt attendance, professional and respectful behavior, problem solving, working with diverse groups, and strong communication.
- Certificate Opportunities
 - Precision Exams
 - Culinary
 - Twenty-first Century Life Skills
 - Serve Safe
- SkillsUSA is a student leadership organization that includes teachers, high school and college students, and industry partners who are working together to ensure America has a skilled workforce. Participation in SkillsUSA will provide students with the opportunity to demonstrate leadership skills, team building, and communication and presentation skills. In addition to 21st century skills, students will have the opportunity to participate in both leadership and technical competitions which have been developed by industry.

ASSIGNMENTS AND GRADING

- Students are primarily assessed based on their mastery of course content and technical skill.
- **Daily Card Grades** are graded on employability & technical skills.

Sno-Isle TECH Culinary
STUDENT WEEKLY WORK SHEET-FOOD SERVICE DEPT.

NAME _____ SESSION _____ WEEK OF _____
 SPECIFY: JOB AREAS, WRITTEN ASSIGNMENTS, ECT. TOGETHER WITH THE TIME SPENT ON EACH

DAY	JOB, ASSIGNMENT, WORK SHEETS, SPECIAL PROJECTS	COMMENTS	EMPLOYABILITY SKILLS	TECHNICAL SKILLS
MON.				
TUES.				
WED.				
THURS.				
FRI.				
AVERAGE				

- **Tests:** Test will be given during the course of the semester, covering lecture materials, homework assignments, reading assignments, and practical experience in class. These will be both written and hands-on.
- **Make-up or Late Work.** Completing homework will help you better understand the subject matter and prepare you for class discussions, activities, and assessments. Homework is expected to be turned in on time. Late homework will be entered as a “0” until completed and students will lose one letter grade for each day late. If a student knows that they will be absent, it is their responsibility to make arrangements ahead of time to obtain class or homework that will be missed.
- **After School Events:** As a part of our program, Culinary Arts prepare after school catering events as well as second year POP-UP Restaurants program. Students are required to sign up for and work a minimum of 5 events in one school year. Students who sign up and work more than the minimum number of events can receive extra credit towards their grades.

Grade Scale

Percent	Letter Grade	Percent	Letter Grade
100-94	A	79-77	C+
93-90	A-	76-73	C
89-87	B+	72-70	C-
86-83	B	69-60	D
82-80	B-	60-below	F

Dress Code/Uniform Requirement

Students will be working in an operational kitchen and in regular contact with the public. they are expected to maintain safe, clean and professional standards of dress at all times. Dress requirements will change based on the type of event. The judgment of the staff as to the appropriateness of student dress and/or decorum is final.

Daily Dress Code

- Clean chef coat, black or white button shirt and tie
- Clean chef hat
- Closed toe shoes with a rubber sole and heels not to exceed 1 inch, skid resistant
- Clean black pants or black chef pants covering the entire leg
 - Not acceptable: jeans, shorts, capris, leggings, or any other pants that do not reach the ankle)
- No jewelry of any kind (including facial piercings)
- No skirts/dresses
- Fingernails must be short, clean, and without nail polish
- All hair must be in hats and/or hairnets
- Front of the house: hair must be neatly tied back

It is of the utmost importance to follow dress code. Students will not be permitted to participate in class activities and will lose daily professionalism points. Continued dress code issues will be followed by a phone call home and may result in removal from class.

COURSE EXPECTATIONS

- Students are expected to behave in a professional manner consistent with industry work standards in both the kitchen and the classroom. Kitchens thrive on hard work, discipline, and teamwork. You are expected to be on task and contributing to the work of the kitchen, following all safety and sanitation regulations, interacting with classmates and staff in a respectful manner, and be willing to jump in to assist with tasks as needed.
- “Sno-Isle TECH Skills Center is administered by Mukilteo School District and follows MSD School Board Policies and Procedures.”
- SISC Expectations & Policies: Students are expected to review and follow the school rules, procedures, and processes outlined in the Sno-Isle Student Handbook. Please refer to this handbook for future details.

Course Calendar

- Field trips, exams, restaurant openings, and competency due dates will be discussed at the beginning of the school year.

Mukilteo School District complies with federal and state rules and regulations and does not discriminate in any programs or activities on the basis of sex, race, creed, religion, color, national origin, age, veteran or military status, sexual orientation, gender expression or identity, disability, or the use of a trained dog guide or service animal and provides equal access to the Boy Scouts and other designated youth groups. Further, the District recognizes the needs of persons with disabilities, as defined by the Americans with Disabilities Act (ADA) of 1990. The District complies with state and federal accessibility regulations to provide access for our students, staff, parents and guests.

The following individuals have been designated to handle questions or complaints of alleged discrimination: Title IX Officer - Bruce Hobert (425-356-1319), Section 504 Coordinator - Lisa Pitsch (425-356-1277), and the ADA/Access Coordinator - Karen Mooseker (425-356-1330), all located at 9401 Sharon Drive in Everett, WA 98204. Inquiries regarding ADA/Access issues at Sno-Isle TECH Skills Center should be directed to Maggie Bagwell, Director (425-348-2220) at 9001 Airport Road in Everett, WA 98204.