



# Culinary Arts/Commercial

## COURSE INFORMATION 2021/2022

- Number of Credits (High School) 3 credits
- CTE Dual Credit (science 1.0) or Electives
- Session Time- 7:55 AM-10:25 AM/11:10 AM-1:40PM Class Days 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. Chef Mark Luepnitz & Chef Cornelia Wright
- Office Hours : 7:00 AM-3:00 PM
- Office Location: #160
- Phone: 425-348-2225
- Email: luepnitzmj@mukilteo.wednet.edu
- Best Way to Contact Me: Phone or email. Will respond in 48hrs.

## COURSE MATERIALS

- The Culinary Professional, Third edition & ON Baking third edition
- Regularly accessed websites: <https://mukilteo.schoology.com>
- Course Syllabus:
  - o <http://www.sodexousa.com/user/careers/careers.asp>
  - o <Http://www.g-wonlinetextbooks.com>
  - o Username: msd27 Password: tcp17
  - o [On Baking \(certiport.com\)](On Baking (certiport.com))

- Student will Provide: notebook, writing utensils, highlighters, calculator

## LAB FEES & Required Uniform

- \$10.00 - Washington State Food Handlers Card (Please communicate with Chef if you already have a Food Handler Card. **REQUIRED!**)
- [Foodworkercard.Wa.gov](http://Foodworkercard.Wa.gov)
- \* **Must be obtained before first day of class\***
- \$22.95 - XS-L Chef's Coat XL and up \$24.95 (Recommendation, purchase 2 coats)
- \$6.25 Chef's Hat
- \$18.00 for chef's apron & Side towels.
- \$6.00 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 \*\*
- \$95.00 – ServSafe Manager Certification second (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 skills.
- **Daily Card Grades**, they are graded on Employability & Technical skills.
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- **Tests:** Test will be given during 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, the 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 a one school year. Students who sign up and work more than minimum can receive extra credit towards their grades