

**MVLA
2018-19
COURSE INFORMATION SHEET**

Course Title: Culinary I &II

School: Los Altos High School

UC/CSU requirement: 5 credits

Textbook and/or other learning resources: Culinary Essentials

Student Learning Outcomes:

Field Experience.

Culinary Arts will setup a mock business under the Culinary Arts Club Chapter through A.S.B in which students will learn the aspects of operating a small business. Culinary Arts has opportunities for students to cater special events in which they will acquire the knowledge, understanding, and skills of managing a business with emphasis on the following:

- a. Operation of a Business, Food costs and Financial Aspects of a Business
- b. Safety and Sanitation
- c. Life Skills
- d. Team Building

Assessment and Grading ([BP 5121](#) / [AR 5121](#)): To ensure that every student has an equal opportunity to demonstrate their learning, the course instructors implement aligned grading practices and common assessments with the same frequency.

1. Grading categories and their percentage weights: The course standards, and the weight of each in the calculation of the final semester grade, are as follows:
2. Achievement evidence collected within each grading category:
Students will receive theoretical and practical introduction to:
Safety and Sanitation, including the study and implementation of H.A.C.C.P. (hazard analysis critical control point.)
Upon satisfactory completion of the course student will receive a certificate of completion.
Fundamentals of Cooking:
 - a. 10 basic cooking techniques
 - b. Intro to baking and the science of baking doughs and confections.
 - c. Knowledge of Measurements in weights and volume.
 - d. Purchasing foods and the acquired skill of reading nutrition labels.
 - e. Cultural Cuisine
 - f. Reading and understanding of RecipesApplication of Learned Skills for culinary independence in the following:
 - a. Critical thinking and Time Management
 - b. Creativity
 - c. Problem solving
 - d. Communication
 - e. CollaborationCurrent Cuisine Trends: Acquisition of knowledge on the following:
 - a. Nutritional and Healthy Foods
 - b. Gluten Free foods
 - c. Sustainable and Locally Grown Foods
 - d. Recycling and Composting

3. Grading scales: Grading Policy

70% Lab Work and Class Participation

20% Quizzes: Safety and Sanitation Content and Vocabulary

10% Final Projects

Grading scales:

The following scale will be used for determining semester grades.

A- 90 to 92%

A 93 to 96%

A+ 97 to 100%

B- 80 to 82%

B 83 to 86%

B+ 87 to 89%

C- 70 to 72%

C 73 to 76%

C+ 77 to 79%

D- 60 to 62%

D 63 to 66%

D+ 67 to 69%

F 50 to 59%

4. Homework/outside of class practices ([AR 6154](#)):

Some assignments and in-class activities will require some homework preparation of reading and writing.

5. Excused absence make up practices ([Education Code 48205\(b\)](#))

:Absent students are expected to see their teacher the day they return to arrange any make-up work.

6. Academic integrity violation practices ([LAHS Academic Integrity Policy](#)):

Students will regularly be expected to collaborate in this course and follow the Academic Integrity Policy to earn credit.

7. Late work practices:

It is the student's responsibility to get all the necessary information and missed assignments.

Completing work on time is highly recommended, as it allows students to reinforce content knowledge and practice skills in class and for the teacher to provide better feedback. The result is increased learning and higher grades.

8. Revision practices: There are no additional practices in this course.

9. Extra credit practices: A student can obtain extra credit through volunteering time in the kitchen to help with extra-curricular activities. For every hour of kitchen work a student will receive 10 points

10. Additional grading practices:

There are no additional grading practices in this course.

Instructors' email addresses:

patty.fambrini@mvla.net

Additional information:

Devices can only be used in class at the teacher's discretion and should be used based on the MVLA Digital Device and Behavior Policies.