

Weaver Academy for Advanced Technology

300 South Spring Street

Greensboro, NC 27401

336-370-8282

Culinary Arts and Hospitality/Chef Tisdale

Dear Parent or Guardian,

The enclosed packet contains some important information regarding the Culinary Arts Program at Weaver Academy. Please take the time to review it carefully with your son/daughter. Please sign and return the signature page as soon as possible.

Culinary Arts and Hospitality is a 2-year program during which the student will take three courses:

FH 20 *Introduction to Culinary Arts and Hospitality* (1 Credit)

FH 21 *Culinary Arts and Hospitality I* (1 Credit)

 Taken simultaneously the first year

FH 22 *Honors Culinary Arts and Hospitality II* (2 Credits)

 Taken the second year.

Introduction to Culinary Arts and Hospitality emphasizes safe food handling practices, sanitation and safety while introducing basic food production. In *Culinary Arts and Hospitality I*, the emphasis is on hospitality industry and basic commercial food production while reinforcing art, mathematics, science and communication skills. By taking both courses simultaneously, students have a greater opportunity to apply the sanitation, safety, and food preparation skills they have learned. In *Honors Culinary Arts and Hospitality II*, students will apply the skills they have learned by operating an entrepreneurial food-based business while learning advanced food production techniques.

The Culinary Arts program at Weaver is in high demand within our district. Due to limited space, we seek students who are committed to successful completion of the program. Students entering the program by taking *Introduction to Culinary Arts* are expected to agree to put forth her/his best effort and continue the program by enrolling in *Honors Culinary Arts and Hospitality II*.

Please take a moment to look over the course syllabus for additional information concerning our course expectations for Culinary Arts and Hospitality. Your student will be required to participate in classroom and lab (kitchen) activities that require the use of specialized equipment that can be hazardous if not used properly and responsibly. Therefore, it we recommend that you purchase school insurance from the student's home school in the event of an accident. Additionally, the Guilford County Health Department requires us to have a signed *Culinary Student Health Policy Agreement* on file for each of our students.

Culinary Arts & Hospitality

Class Syllabus: Chef Tisdale

Appointments or tutoring Thursdays between the hours of 4:00-5:00 PM.

Class Grading Distribution:

Lab Work: 25%

Class Work: 30%

Tests: 20%

Quizzes: 20%

Homework: 5%

Final EOC Exam is 20% of final grade

Grading Policy:

Assignments that are not turned in by the due date & time of collection will receive a 25-point deduction. Any work received beyond that time will be given a score of 59.

Any student making a 'C' during the grading period will be requested to take additional tutorial time during tutorial hours, or schedule other times convenient to both parties.

Absences:

Students are limited to 3 absences per nine weeks. A 4th absence will result in 45 minutes of make-up time. Make-up time is the responsibility of the student and must be completed within 10 days of the absences.

More than four (4) absences during a marking period of the class will automatically result in NO CREDIT STATUS for that marking period. Parents will receive notification of NO CREDIT STATUS (NC) as the marking period grade.

Labs:

Please also be mindful that all Culinary students must abide by the Guilford County Health Department guidelines for safe food handling which includes: signing and following the "Culinary Student Health Policy Agreement," wearing a head covering which restrains all hair (including facial hair), observing proper personal hygiene practices, wearing **NO** jewelry, & **NO** false fingernails or nail polish.

When working in the kitchen, any student whose behavior and/or action is deemed unsafe, disruptive, or irresponsible by the instructor will be removed from the class immediately.

All students are **required** to wear a culinary uniform consisting of a white chef coat, long black pants, an approved head covering, apron and closed-toe shoes on our days of service (Thursdays & Fridays). On a daily-basis students will need to have appropriate shoes, an apron and hat, even for non-service days for class or kitchen demonstrations or additional lab time.

Projects/Homework/Classwork:

A course portfolio project will be assigned during the first week of classes. Students will be required to complete most of the work at home. This should encompass approximately 1 hour of work per week. Additional projects will be assigned throughout the semester to aid the learning process. Homework will be assigned on a daily-basis as needed.

Classroom Supplies:

- 3- ring binder/loose leaf paper
- markers/colored pencils
- instant read thermometer
- flash drive
- Sharpie marker.
- Proper uniform attire