



## **Culinary Arts/Hospitality (CIP: 12.0500 and PSN: 20129)**

**2024/2025 Syllabus**

**Course Information:**

**V1310 Culinary Arts I: 1 yr. 3 cr.**

**V1310M Culinary Arts I (plus Algebra 2 or Math Skills): 1 yr. 2 cr.**

**Instructor: Chef Brittany Saville and Chef Corisa Davis**

**Location: 36455 Marquette, Westland, MI 48185, Room 103 Phone (734) 419-2132**  
[Savilleb@wwcsd.net](mailto:Savilleb@wwcsd.net) [Davisc@wwcsd.net](mailto:Davisc@wwcsd.net)

**Course Credit:** This is a year-long course (2 semesters) which meets each week day (Monday through Friday). Upon successful completion of each semester, students earn 1.5 credits.

**Course Description:** Culinary Arts/Hospitality provides an overview of the fundamentals of the culinary arts/hospitality profession. Principles and practices necessary to food, supply, and equipment selection, receiving, storage, and distribution are introduced. Students are taught safety and sanitation for preparation of food in a commercial kitchen. Topics include dining room hospitality, customer service, skills necessary in a fast food establishment, knife skills, food preparation, banquet service, prix fixe, baking, pastries, dishwashing, pot/sink, cuisine, food service organizations, career opportunities, food service styles, basic culinary management techniques, professionalism, culinary work ethics, quality factors, and food tests. Class will include classroom work, written tests, kitchen demonstrations, food preparation tests and student experimentation parallel to class work.

**Textbook:** ProStart Year 1 and 2 (2014); ServSafe 7th Edition

**Competency Areas:**

Hospitality Core Basic

Food Service Tasks

Food Preparation/Pantry Goods Maker

Cook Helper

Baker/Pastry 1 and 2

Short Order Cook

Safety and Sanitation

**Segments:**

1. Cost control & Culinary Math
2. Culinary Core
3. ServSafe & Sanitation
4. Guest Relations
5. Basic Cooking
6. Baking & Pastry
7. Management
8. Marketing & Entrepreneurship
9. Advanced Cooking
10. Garde Manager
11. Sustainability & Nutrition
12. Career & Professional Development

**Assessment:**

Daily Participation 40%

Workbook/Chapters 40%

Test/Quizzes 10%

Final Exam 10%

**Grading Scale:**

**A 90-100      B 80-89**

**B 70-79      D 60-69**

**E 59 and below**

**Competency Certificate:** Students will be expected to take a test through Precision Exams. This is an end-of-course certification exam that demonstrates entry to mid-level industry knowledge and skills. Earning this certificate is a great addition to any resume.

Students in this course may also be eligible to sit for the ServSafe Food Protection Manager exam, which provides an industry credential that will support students in gaining employment in the future. William D. Ford Career Technical Center's students with a grade of C or higher are eligible. These opportunities are offered at no cost to families.

List of competencies achieved

Certificate of Completion (with 70% or higher of skills at Level 2)

Certificate of Completion - Excellence (with 80% or higher of skills at Level 2)

No Certificate of Completion will be issued to anyone with more than 20 absences in the school year. **This includes suspensions but not school related absences.**

**Student Leadership:** Students are encouraged to participate in various leadership activities that include classroom competitions, as well as regional, state and/or National SkillsUSA competitions.

**Work-Based Learning:** Work-based learning is a valuable experience in which every student in Career and Technical Education is required to participate. All students will be given opportunities to attend a minimum of one field experience each school year. Those students who do not attend the scheduled experience(s) will be required to find a site where they will spend a minimum of one class period in a business related to their program of study. The student will be required to get the teacher's signed permission, the parent/guardian's signed permission, fill out a training agreement to be signed by the site supervisor, and provide their own transportation to and from the site. Upon completion of the field experience, the student will turn in a question and answer assignment provided by the teacher regarding the experience.

**Extra Help:** The Instructor will be available for extra help. Feel free to schedule a time that's convenient for both you and your instructor. This could possibly be before or after school. Test/Quizzes may be read aloud and extended time may be permitted under certain circumstances. Seating arrangements may be adjusted based on student needs.

**Articulation Agreement (Post-Secondary College Credits):**

Students may be eligible to receive free college credit from William D. Ford courses they have successfully completed. The qualifications and number of college credit hours available varies by program and the college with which it is affiliated. This course has articulated credit

agreements with a variety of post-secondary institutions.

## **Classroom Policies**

**Attendance:** Attendance is extremely important for success in this course, you can only learn if you are present. Attendance will be checked at the start of each class period.

**Tardiness:** Tardiness is disruptive, unfair to, and inconsiderate of others. It can develop into a bad habit that could ultimately cost you a job! If you come in late, it is your responsibility to see that your absence is changed to a tardy. Three (3) tardies equals one (1) absence for the course. Tardy means arriving after the scheduled time for instruction to begin or departing before the end of the scheduled time. Leaving the kitchen area or classroom without the instructor's permission will count as an early departure. If you need to leave the kitchen area or classroom for any reason, notify your instructor prior to leaving.

**Late Work:** The instructor expects all assignments and work to be handed in on time as scheduled. You are provided ample time to complete your work and assignments, therefore the instructor will not accept late work or assignments. If you are absent for a quiz, test, or exam, you must bring documentation for the absence before the instructor will allow you to make it up. Each day you wait to make up the quiz, test, or exam, the instructor will deduct 5 points off the grade.

**Extra Credit:** Extra credit is given to students that go above and beyond the daily expectations.

**Cheating/Plagiarism:** Academic honesty is expected at all times. Any student found to have engaged in academic misconduct such as cheating, plagiarism, or collusion is subject to disciplinary sanctions as outlined in the student code of conduct detailed in the William D. Ford Career Technical Center Student Handbook. The term "plagiarism" includes, but is not limited to, the use, by paraphrase or direct quotation, of the published or unpublished work of another person without full and clear acknowledgement. The term "collusion" includes, but is not limited to, the unauthorized collaboration with any other person in preparing work offered for academic credit.

**General Policies:** Cell Phones are not to be used during class/kitchen time. This includes any type of earbuds, radio, music, Bluetooth devices, etc. Keep the work area and classroom clean. All students need to be dressed in complete uniform at the start of each class. Complete uniform consists of chef jacket (white or black jacket), chef pants (checks or black), chef hat, apron, and closed-toed protective shoes. All uniforms must be clean and free of debris. Students that violate the uniform policy will not be permitted into the kitchen but will have alternative academic assignments in the classroom. Food and beverages are allowed in the classroom only. No food or beverages are allowed in the kitchen or service area with the exception of food that is being prepared and evaluated for instructional purposes. Food, beverages and supplies that will be consumed/used by students, must be paid for at the time of receipt. This includes any product purchased from Skills Grill, Cafe Marquette buffet, pop, juice, milk, "to-go" containers, cups, straws, lids, napkins, utensils, etc.

Students may apply for a second year of Culinary

**Year 2 of Course:** Successful completion of Year 1 with C- or higher and Permission of Instructor

**Stealing:** Refer to William D. Ford Career Technical Center Student Handbook.

**Sexual Harassment:** Refer to William D. Ford Career Technical Center Student Handbook.

## Culinary Arts Classroom Contract

I have read and understand the requirements for my child to participate in the Culinary Arts Program at the William D. Ford Career-Technical Center. I will provide all necessary equipment or make arrangements with the instructors. I agree to keep open lines of communication about my child's progress, development, and behavior with the instructors and administration.

Parent Signature: \_\_\_\_\_

Parent Name Printed: \_\_\_\_\_

Parent Email: \_\_\_\_\_

Parent Phone Number: \_\_\_\_\_

Preferred Method of Contact:  Phone  Text  Email

I have read, understand, and agree to the requirements for my own participation in the Culinary Arts Program at the William D. Ford Career-Technical Center. I understand that this is not a "blow off class," or "an easy A." I will be expected to work safely and diligently, and be respectful at all times. Furthermore, I will follow all rules of the building, the classroom, and the directions of the instructor without argument.

Student Signature: \_\_\_\_\_

Student Name Printed: \_\_\_\_\_

Student Phone Number: \_\_\_\_\_