

CULINARY ARTS SYLLABUS

SCHOOL:	Tuscola Technology Center	Instructor:	Robert Zehnder																																				
ADDRESS:	1401 Cleaver Road Caro MI 48723	Phone:	989.673.5300 ext. 30329																																				
URL:	www.tuscolaisd.org	Email:	rzehnder@tuscolaisd.org																																				
COURSE DESCRIPTION:	<p>FIRST YEAR: Employability skills, workplace safety, sanitation, kitchen basics, cooking terms, equipment operation, nutrition, breakfast food, sandwiches, salads and garnishes, workplace cooperation, business math, fruits and Vegetables, successful customer relations and cost control techniques and bookkeeping introduction.</p> <p>SECOND YEAR: Potatoes and grains, lodging, tourism, customer and employee communication, history of the Hospitality Industry, restaurant service, marketing and menu, purchasing and inventory, meat, seafood and poultry, desserts and baking, soups and sauces and continuation of bookkeeping.</p>																																						
COURSE GOALS & OBJECTIVES:	The Hospitality/Foods Service program intends to provide students an opportunity to acquire broad transferable skills as well as job specific skills necessary for employment and advancement in an employment friendly industry. Students learn customer service, cash and record keeping systems, marketing and tourism, and workplace communication skills.																																						
ATTENDANCE POLICY AND GRADE REDUCTION	<p>The Tuscola Technology Center places a high priority on attendance because the attendance pattern established by the student in school often sets an attendance pattern for employment. To benefit from the primary purpose of the school experience, it is essential that each student maintain regular and punctual attendance. Class attendance is necessary for learning and academic achievement as well as for developing the habits of <u>punctuality, dependability, and self-discipline demanded by business and industry</u>. Regular attendance in the Technology Center’s labs is essential to allow students to fully participate in class instruction, discussion and skill development. Absences beyond eight days per semester are considered excessive. Both excused and unexcused absences are charge in the student total.</p> <p>Excessive absences will result in a grade reduction. At nine unexcused accountable absences, a student’s grade will be reduced by one letter grade. At eleven, the grade will be reduced by two letter grades and by three at thirteen unexcused absences. Attendance is extremely important for retention at any place of employment.</p>																																						
STUDENT ASSESSMENT	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td></td> <td style="text-align: center;">100</td> <td style="text-align: center;">93</td> </tr> <tr> <td>A-</td> <td style="text-align: center;">92.99</td> <td style="text-align: center;">90</td> </tr> <tr> <td>B+</td> <td style="text-align: center;">89.99</td> <td style="text-align: center;">87</td> </tr> <tr> <td>B</td> <td style="text-align: center;">86.99</td> <td style="text-align: center;">83</td> </tr> <tr> <td>B-</td> <td style="text-align: center;">82.99</td> <td style="text-align: center;">80</td> </tr> <tr> <td>C+</td> <td style="text-align: center;">79.99</td> <td style="text-align: center;">77</td> </tr> <tr> <td>C</td> <td style="text-align: center;">76.99</td> <td style="text-align: center;">73</td> </tr> <tr> <td>C-</td> <td style="text-align: center;">72.99</td> <td style="text-align: center;">70</td> </tr> <tr> <td>D+</td> <td style="text-align: center;">69.99</td> <td style="text-align: center;">67</td> </tr> <tr> <td>D</td> <td style="text-align: center;">66.99</td> <td style="text-align: center;">63</td> </tr> <tr> <td>D-</td> <td style="text-align: center;">62.99</td> <td style="text-align: center;">60</td> </tr> <tr> <td>E</td> <td style="text-align: center;">59.99</td> <td style="text-align: center;">0</td> </tr> </table>				100	93	A-	92.99	90	B+	89.99	87	B	86.99	83	B-	82.99	80	C+	79.99	77	C	76.99	73	C-	72.99	70	D+	69.99	67	D	66.99	63	D-	62.99	60	E	59.99	0
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CERTIFICATE REQUIREMENTS	ProStart Certification through the National Restaurant Association is available upon completion of content requirements and passing a national examination. ServSafe Certification is available to qualified students after passing national examination.																																						
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ARTICULATED CREDIT	College credit may be earned through Mott Community College and Baker through successful completion of the program and ServSafe Certification																																						
<i>The instructor reserves the right to make adjustments to this syllabus as needed.</i>																																							