

Gourmet Foods – Course Requirements

West Hempstead High School
Family and Consumer Sciences
Ms. Bracale
hbracale@whufsd.com
Rm. 225

Extra help hours: Tues./Thurs. 7:20 – 7:50 a.m. or by appointment

~ Like any fine art, the art of great cookery requires taste and creativity, an appreciation of beauty and mastery of technique. Like the sciences, successful cookery demands knowledge and an understanding of the basic principles. And like any successful leader, today's professional chefs must exercise sound judgment and be committed to achieving excellence in their endeavors. This class will focus on foods and cooking equipment, explanation of culinary principles and cooking and baking techniques. Together we will create and enjoy gourmet food!

Course Responsibilities

1. Come to class regularly and be on time

- WHHS attendance policies are created & enforced by the school, not the teachers.
- **10** absences, excused or unexcused will result in zero credit for this class → you are responsible for missed work.
- Please be seated and ready to begin working when the bell rings – it is your time, not the teacher's, that you will be wasting.

2. Complete your assignments and hand them in ON TIME.

- Late assignments will be downgraded 5 points everyday it is late.
- **Notebook checks** - Each student is required to bring in a 2 pocket folder. You are required to keep all do-now slips, notes and recipes given in class. The notebook checks will be once a month and go towards your project grade. You may keep this in room 225 until it is needed to prepare for a test.
- You must come to class prepared with paper, writing utensils, and your folder daily. You will lose participation points if you are not prepared.

3. Be conscious of your behavior

- Follow safe kitchen procedures
- Communicate and cooperate with teacher and group members
- Treat other people and property with respect

4. Technology use

- **All technological devices must be put away during class period!**
 - **This includes: Cell phones, air pods, headphones, iPad, gaming toys, etc.**
- If you are caught using your technology device during class, you must hand it in for the remainder of the period.
- If there is a recurring issue with usage of technology, there will be further consequences.

5. Take pride in your work

- Read and follow ALL directions
- Ask for help – the teacher is here to help you!!
- Leave your kitchen organized and clean

Grading Policy:

1. Grades will be calculated through 4 weighted categories
2. **GRADES ARE EARNED, NOT GIVEN.**

Cooking Labs = 35%
Participation / Class work = 25%
Projects = 20%
Tests / Quizzes = 20%

SOME THINGS TO KEEP IN MIND.....

- **How often do we cook?**

How often we cook depends on how prepared the students are for the cooking labs. Before cooking, there is important work needed to be completed in preparation for the skill we are learning for the upcoming lab. This work must be completed and handed in in order to, 1, maintain your grade and 2, participate in the food lab. Please note that some recipes take more than one day and on days that we don't cook we will be doing related lessons pertaining to the topic we are covering.

- **What will I be graded on?**

Your grade is based on class participation, behavior, effort and cooperation. This includes the ability to follow verbal and written instructions, being prepared for class (everyday) and being punctual. Quizzes, tests and projects are also factored into your grade. A completed lab sheet is required from each group at the end of the food lab. Keep in mind that individual lab reports are required for some labs as well.

You are to maintain a 75 average to be permitted to cook.

- **What is the lateness policy?**

*For every **three UNEXCUSED** lateness's, you will **not** be permitted to cook. Be on time and prepared to work when the bell rings. Labs are planned for the entire class period and can be completed in the time allotted.*

- **How important is participation?**

Everyone in the group must participate. You are to work together as a group. No one in the group is to be sitting until the lab work is complete. If you choose not to participate, you will receive a zero for the day's work.

- **Are we graded on cooking?**

You will receive a lab grade for each cooking lab based on safety/ sanitation, using the correct techniques / equipment and clean up.

- **Do we have to clean?**

Yes! Clean up is a vital component of your grade. Regardless of how you find your kitchen, it is to be left clean. EVERYONE is to contribute to the clean-up process. Clean equipment is to be left on a clean counter in your kitchen until the teacher has checked it. All equipment and utensils are to be returned to their proper storage place

- **What behavior is NOT tolerated in this class?**

Disrespect to the teacher, classmates, equipment and ingredients, class disruptions, threats to safety, blatant and/or purposeful improper sanitation, laziness, harassment and inappropriate behavior.

- **What are the cell phone /electronic device policy?**

According to Board of Education policy, cell phones must be kept in the student locker during the school day. Cell phones are not permitted in the classroom unless you are required to use them for a class assignment. If I have to take a cell phone from a student, it will be brought to the appropriate administrator.

Student Signature _____ Date _____

