

Culinary Skills I & II – 2023-24

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Culinary Arts is a year-long course that covers topics relating to food preparation, safety, common restaurant practices, and several other topics relating to foods and nutrition and culinary arts. This course will be a mixture of hands-on work, food labs, projects, and daily note taking and classwork.

Assignments and Grading

Within this course, learning will be measured through a variety of summative and formative assessments. Projects and assignments will be determined based upon the content that the class decides that they would like to cover. There will be a mixture of individual work and group/teamwork in this course.

This course will be divided into two categories, Formative (daily and practice work) and Summative (assessment work). Points will be assigned to reflect the relative importance of each assignment and assessment. 20% of the student's final grade will come from Formative assessments. Formative assessments are crucial to help Mrs. Hofferber measure areas of concern and areas of competence in the classroom. Summative assessments will account for 80% of the student's final grade. Grading rubrics will be provided for each summative project to help ensure clear expectations.

Grading will include the following components:

Assignment Category	Assignment Type	Comments
Formative	Bellringers	These may or may not be graded, but written work is always read. Bellringers may vary in format (written vs. verbal, etc.)
Formative	Study Guides and/or Guided Notes	These assessments are graded for completeness only. Students will have access to their notes and textbooks for these assignments.
Formative	Vocabulary Worksheets	A vocabulary worksheet that applies to the essential vocabulary list for the section will be due the day of the unit or chapter test.
Formative	Worksheets	Worksheets will be graded to help Mrs. Hofferber assess learning, areas of growth, and areas that need to be improved. Completion of these assignments are crucial to help ensure that Mrs. Hofferber can create the best learning environment possible.

Assign. Category	Assignment type	Comments
Summative	Quizzes or Tests	These assessments will follow at the end of a unit of instruction in the classroom.
Summative	Projects	Point value for projects will vary with the difficulty of the project. Students will be provided ample time in-class to work on assigned projects
Summative	Food Labs*	Students are graded based off of a rubric that is located on the last page of the syllabus.

*Students that are missing more than 1 assignment (Summative or Formative), they will not be allowed to participate in food labs. Food labs are graded Summative work, so, missing labs due to incomplete work will greatly impact a student's grade. Exceptions will be given at the teacher's digression (ex: missing work due to illness, etc.).

Retakes:

Retakes are allowed on unit tests, but the retake score will be the score that goes in the grade book. It is RECOMMENDED to do extra study before taking the test a second time. The student is ultimately responsible for the completion and score of all retakes. Students will have 10-school days once the grade is placed in PowerSchool to remediate and complete their retake exam.

Other Grading Policies:

Please hand in all work in the format requested. It is YOUR responsibility to make sure your assignments are backed up in case of loss.

Late work will be noted as "missing" in PowerSchool and posted to ICU. Other grading policies will follow the guidelines in your student handbook including the 10-school day policy.

Contact:

You may contact me during the school day or via school email (above).

Please monitor your school email account daily for notices relating to this class.

Food Lab Grading Rubric

Student Name: _____

Name of Lab: _____

Date: _____

Kitchen Color: _____

	Needs Improvement 1 pt	Basic 3 pts	Mastered 5 pts
Preparation: Recipe notetaking, dish water, hand washing, appropriate attire	Minimal demonstration of preparation steps.	Demonstrated some preparation steps but could have done more.	Strong demonstration of all preparation steps.
Cooking Tasks: Accurate measuring, proper equipment usage, following recipe directions	Minimal demonstration of cooking tasks.	Demonstrated some cooking tasks but could have done more.	Strong demonstration of cooking tasks.
Group Cooperation: Participation, communication, team mentality	Demonstrated minimal group cooperation	Demonstrated some group cooperation but could have done more.	Demonstrated strong group cooperation.
Safety and Sanitation: Proper handling of equipment and/or ingredients to ensure safe and sanitary conditions	Demonstrated unsafe or unsanitary practice(s) during lab.	Demonstrated some safety and sanitation practice but could have been more vigilant.	Strong demonstration of safety and sanitation practices throughout the duration of the lab.
Clean-Up Procedures: Dishes properly washes, dried and put away, all surfaces thoroughly wipes down, floor swept, dish towels put away in washing machine.	Demonstrated little to no participate in clean-up procedures.	Demonstrated some participate in clean-up procedures but could have done more.	Demonstrated strong participation of clean- up procedures.

TOTAL POINTS: _____/25