



This dual credit course offers students the opportunity to earn college credit in the spring semester while working toward their **ServSafe Manager Certification**. Throughout the year, students will deepen their culinary knowledge and skills by exploring **seven units** focused on cooking methods, baking, and the commercial and marketing aspects of the culinary industry. Through hands-on learning and real world applications, they'll build valuable skills for both college and career success.

Expectations

1. Be on time.
2. Bring your supplies to class [proper clothing attire, hats, **CLOSED TOE SHOES**]
3. Help with cleaning up daily (even if it's not your mess!)
4. Respect - yourself, your peers (this includes their opinions & property), school staff & property
5. Take **RESPONSIBILITY** for your own learning ie. ask for help or ideas. Stay focused during work time given.

"Success isn't served. You make it—step by step, just like a good recipe."

Cellphone Policy

According to **HB 1481** no personal communication devices are allowed in the classroom. Your devices must be turned off & stored away during school hours from **8:40 AM - 3:50 PM**.

You are **NOT** allowed to use headphones or cellphones during presentation demos or any group instruction time. This includes any time in the Kitchen or Classroom. They are not only a distraction, but they are a hazard to food safety (they can carry harmful bacteria).

Misuse of these items will result in loss of lab privilege. Loss of lab privileges will result in alternative assignments.

ServSafe Manager Certification

We will go through notes and information for the first 30-45 minutes of class, before diving into the hands-on portion of course. All reinforcement assignments will be located on Google Classroom. Each of these assignments will have varying tasks amounts and you will have the opportunity to choose which ones to complete for the week. A reward point system will be in place to choose from prizes as you complete the assigned tasks for the week. The individual with the most points at the end will receive a customized Chef Jacket of their choosing. The following schedule is what we will strive to adhere to throughout the school year.

ServSafe Manager Certification Schedule

Chapter 1	9/15 - 9/18
Chapter 2	9/19 - 9/24
Chapter 3	9/25 - 10/1
Chapter 4	10/2 - 10/8
Unit 1-4 Exam	10/9 - 10/10
Chapter 5	10/15-10/18
Chapter 6	10/21-10/25
Chapter 7	10/28-11/1
Chapter 8	11/4-11/8
Chapter 9	11/11-11/15
Unit 5-9 Exam	12/15 - 12/16
Chapter 10	1/9 - 1/14
Chapter 11	1/15 - 1/21
Chapter 12	1/22 - 1/27
Chapter 13	1/28 - 2/2
Chapter 14	2/3 - 2/6
Chapter 15	2/9 - 2/12
Unit 10-15 Exam	2/17 - 2/18
Review	2/19 - 3/6
Test	3/9 - 3/12

Grading & Assessments

- Formative : consisting of Daily Work Ethic & Employability Grade.
 - Do you put forth a consistent, solid effort in class? Do you keep your eyes open & your head off your desk? Do you ask questions & power through, trying your best when challenged?
 - Before each activity you will be given a rubric or criteria for the specific assignment.
- Summative : Consisting of labs & projects.
 - Do you complete your projects and labs on time? Are you a good group partner? You may be periodically graded by your group partners.
 - EVERY LAB IS EVALUATED BASED ON THE FOLLOWING:
 - mise en place
 - safety and sanitation
 - teamwork / professionalism
 - final product
 - specific criteria for the project

Culinary Lab Expectations

All students must have chef jackets on and be ready for class when the tardy bell rings and Mrs. Dueñes takes attendance. Students are assigned a position **within their group** for each week. These positions are part of the weekly “employability grade”. *Failure to complete the kitchen and readiness duties for the week will result in point deductions for the weekly grade.* The employability grade is vital as this course falls under the Career and Technical Education umbrella. You are being prepared for possible careers, copying industry partners methods keeping you (employee) accountable for your actions and behaviors in the classroom (job).

Absences

Culinary Labs CANNOT be made up if a student is absent (whether school related, illness or personal). If you miss a lab, it is your responsibility to get with Mrs. Dueñes to get your make-up work and get it turned in a timely manner. *If you are absent due to sickness, you will be given a “grace period” of two class periods. If you are out for athletics or other organizations, you will have one class period to make up assignments.

Class Uniform

All students must have on their chef jacket, pants, close-toe shoes and hair up at the beginning of each class and for the duration of class. Failure to follow these requirements will result in points lost for your daily employability grade. Advanced Culinary Arts Students will have a **Navy Chef Jacket**, personalized with your name to use throughout the year during class and catering. The jackets stay in the culinary department until May. It is the expectation that students wear closed-toed shoes, pants, hair pulled back and their chef jacket each class.

Bathroom/Breaks

You may only go to the bathroom within the first 5 minutes and last 15 minutes of class. You may not leave while there is an active lab happening. If you have a medical emergency, you are allowed to leave. However, you are only allowed back in the kitchen upon Mrs. Dueñes approval. If emergencies are habitual and you are abusing the circumstances, you will be excused from the lab and required to do an alternate assignment.

Food

Outside food and drinks is NEVER allowed in the kitchen (EXCEPT WATER). Keep them in the regular classroom. You may only make leftover plates after all members of your group have been served. If you have leftover food to distribute from the lab, you MUST ask Mrs. Dueñes for permission to leave. Food is only allowed to be distributed to teachers and NOT students.

Equipment

Commercial equipment needs to be maintained differently than residential equipment that most students are familiar with. When in doubt on how to use, clean or maintain ANY equipment, talk to Mrs. Dueñes!

Safety & Sanitation

All students have completed the Food Handler certification. You are responsible for maintaining the highest level of food safety and sanitation at ALL times in the kitchen. It is IMPERATIVE that each student chef follows the guidelines of the Food Handler to ensure proper food preparation. If you have any questions, ASK!!!

ASK QUESTIONS! If you do not know how to do something, understand the instructions, need clarification or just don't get it-ASK!! Everyone in the class is learning!

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Lubbock-Cooper ISD no discrimina por motivos de raza, color, origen nacional, sexo, o discapacidad en sus programas o actividades y brinda igualdad de acceso a los Boy Scouts y otros grupos juveniles designados. La siguiente persona ha sido designada para manejar consultas sobre las políticas de no discriminación: comuníquese con el coordinador del Título IX, Edna Parr (eparr@lcisd.net) y/o la coordinadora de la Sección 504, Annie Crawford (acrawford@lcisd.net) en la siguiente dirección, 13807 Indiana Avenue, Lubbock, TX 79423. Teléfono (806) 993-2321.