

ADVANCED CULINARY

MRS. KASEY REEDY
GLEN ROSE HIGH SCHOOL
REEDKA@GRISD.NET
(254) 898-3844

ABOUT THIS CLASS

Advanced Culinary is a yearlong course that meets every day.

Topics covered include:

Food Safety and Sanitation, Equipment and Technology, Nutrition and Meal Planning, Food Prep and Presentation, Baking Skills and Culinary Marketing and Operations.

SUPPLIES

You are expected to bring a pencil, pen and device every day to class.

COURSE REQUIREMENTS

Students will be expected to complete daily lessons, individual projects, group work and group projects. There will be worksheets, study guides, daily or weekly projects, and a design portfolio. You will have a comprehensive project. Quizzes may be given periodically to check for understanding.

CLASSROOM PROCEDURES AND CONDUCT

Class will begin when the bell rings. Please be in your seat with your class materials.

Class rules are:

Be Prepared
Respect Yourself
Respect Others

Inappropriate or disruptive behavior will NOT be tolerated. No swearing. Only one warning will be given, then you will be written up and referred to administration for further discipline. Cheating/Plagiarism will result in a zero on the assignment.

Cell phones need to be turned off during class. You will receive one warning to put it away.

Music head phones may not be used during instruction/videos or directions. If headphones are being used inappropriately, one warning will be given. The next step is loss of privilege.

GRADING PROCEDURES

The grade you earn at the end of the term will reflect your effort during the term. Students are expected to turn in ALL assignments on time. Late assignments will be dropped by 10 points per day. Anything after 4 days will receive half credit. Assignments should always be turned in. Missed tests will always be made up by the student.

There shall be a minimum of six (6) grades each six weeks grading period.

The grading policy is as follows:

Daily – 25% Quizzes – 25% Tests – 25% 6 Weeks – 25%

ATTENDANCE POLICY AND TARDIES

Attendance is required for class. Students who are absent, whether for illness or otherwise, will make up their work within the number of days absent plus one day. In the case of emergency shutdown, Canvas will be utilized for instruction.

If you miss class, it is your responsibility to get your makeup work. Please do not interrupt class. I will NOT give out makeup work during class.

Class will begin as soon as the bell rings.

Students and parents, please feel free to contact me with any questions, comments or concerns during my planning period, 2nd period, or after school until 4:00. You may contact me via email, phone or a scheduled appointment. I look forward to working with your student for success in learning.

ADVANCED CULINARY ARTS CONTRACT

I/We have read and understand the contents of this syllabus and the discipline policy of this instructor.

Please return to Mrs. Reedy no later than the 2nd week of the semester.

Please contact me with any questions, comments or concerns.

Email: reedka@grisd.net

Phone: (254) 898-3844

Student Signature

Date

Parent Signature

Date