In this class students will explore the various aspects of the food service/culinary arts industry and will have hands-on experience with activities geared toward those careers in the industry. You will learn how to use and maintain commercial food service equipment, perform various food preparation skills, and establish your own food service business. **There is a $30 fee for this class.** There may also be various optional fees for things like food handler’s permits and clothing.

**Supplies Needed**:

* Students are expected to have a pen or pencil and their assignment packets in class each day. A 2” or larger 3-ring binder is also needed. If you need help with these supplies please let me know.
* Kitchen supplies: all cooking/kitchen supplies will be provided for student use in class. If a make-up lab is due, students will be responsible for those supplies needed to complete the assignment at home.
* Various certifying tests and fees: there are a number of safety/certifying tests that may be needed for this class. We will talk about those feels as needed and try to help the students out with those fees as possible.

**Class Requirements/Rules:**

* Have a great attitude! This will be an enjoyable class for everyone if you participate in discussions and have a positive attitude about the subject matter. All SCHS rules will be abided by in this classroom. You can find these rules in the student handbook and online. Please read them carefully and know them. You are signing below that you have done this.
* Do not bring *any* electronic devices into this classroom. If they are seen they will be taken and may be turned into the main office for parent pick-up at the end of the day, along with a loss of points.
* Be alert and prepared for class each day. If you are observed writing/passing notes to friends, talking or “day-dreaming” during class you may receive a deduction from your participation points. Make sure you have the necessary supplies in class to be able to stay on task and accomplish each day’s work.
* Be kind and respectful. Listen to teachers and peers; don’t talk while they are talking. Raise your hand to speak. Do not put others down. Keep your hands, feet, and other objects to yourself. There will be no tolerance for violence of any sort; this includes offensive language
* Leaving class without permission is not permitted at all. Students who do leave class without permission will receive a violation and no longer be able to leave class. If you are being checked out, please have a parent call the office to excuse you.
* Cooking is a privilege in this class- not a right. Your paperwork MUST be done before you will be allowed to cook- NO EXCEPTIONS. There is no reason to have incomplete assignments in my class.
* Quizzes: There may be a ***bell ringer*** quiz given at the start of a class period. **You MUST be in class on time to take this quiz, they are not given again, and you cannot make them up.**There are always some scores dropped at the end of the term to allow for missed days- such as activity excuses and medical leave.

Instructor: Kortney Blackburn

Room 104 [kortney.blackburn@washk12.org](mailto:kortney.blackburn@washk12.org)

**Pro-Start**

**Late Assignments**

* **Always check PowerSchool to see what you’ve missed. I update it almost daily. It will tell you the recipe name on the assignment.**
* Late assignments due to absences: Student’s will be given two class periods after an absence to complete **any** missed work for full credit, including tests. **It is the student’s responsibility** to check with the teacher for any missed work and arrange time to make up work as soon as he/she returns to school. Make sure assignments have “ABSENT” written on them to avoid lost points.
* Students who are missing assignments, including test, will not be allowed to participate in labs until their paperwork has been turned in. If you need help completing the work, please come talk me so that you can participate in the labs.
* **TO MAKE UP A LAB: Always check PowerSchool to see what you’ve missed. It will tell you the recipe name on the assignment.** You need to make the recipe at home, take a picture of you making the recipe, then fill out a make-up lab form from my website (schsfoods.weebly.com) under the recipes page. Bring me the completed lab form and the picture of you doing the make-up lab (can be on your phone, doesn't need to be printed)

**Grades:**

Grades are given on points earned and are derived from the following:

* Written assignments and worksheets (Tests, quizzes, assignments)
* Group and individual assignments (including cooking days)
* Participation points (being on time, on task, helping, etc.) 3 points each day, can NOT be made up
* Extra Credit –*not instead of credit*- all assignments must be turned in, given with teacher approval

The following scale will determine grades:

A= 93-100% B= 83-86% C= 73-76% D= 63-66%

A-= 90-92% B-=80-82% C-= 70-72% D-= 60-62%

B+= 87-89% C+=77-79% D+= 67-69$ F= 59% and lower

**Technology Statement**

As part of the curriculum I will be showing segments of commercially made movies and shows. I have screened them to make sure that they fit what is being taught and have little to no offensive language or actions, and that they are in accordance with Washington County School District’s policies regarding media.

Please cut and return the bottom of the page. You need to KEEP the above portion for the information!

I have read and agree to the disclosure document for this class, as well as school’s disciplinary policy.

15 PTS

Student’s name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Parent’s Signature\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Date\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Class Period\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_