

Culinary Arts & Hospitality 1

Spring
2021

Mrs. Carolyn Hoobler

Room #301

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[My Canvas Page: Click Here to access](#)

Office Hours on Friday

welcome

to Culinary 1

Culinary Arts and Hospitality I is rigorous and relevant, is based on state and national content standards, and engages technology to teach today's generation of students. Business and industry representatives reviewed the standards and provided input on the content for this course as one that helps to prepare students for high-skill, high-wage, and/or in-demand occupational opportunities. The accompanying CTE Course User Guide includes the blueprint and information about the relevant career pathways, course description, pacing guide, and equipment list.



expectations



Synchronous & Asynchronous Learning:

Students are responsible for his or her learning experience whether the student is in the classroom face-to-face or learning remotely.

Announcements will be sent out each morning with links for the daily lesson.

Remote students should follow the links provided to join in with the class on Microsoft Teams.

Parents: [Click here](#) for directions on how to become an Observer in the Canvas Course in this class.

REMOTE LEARNING



Login Monday-Thursday to Canvas and join Microsoft Teams for daily lessons & instructions.



Complete & submit assignments on time. Due dates will be given.



Clean & sanitize your area when in class & follow food safety and sanitation guidelines taught in class.



Show respect during in class days and when video conferencing or chatting during remote learning. See Microsoft Teams Expectations.



All completed work will be collected in canvas and graded in canvas.

Microsoft Teams

EXPECTATIONS

Monday

to Thursdays



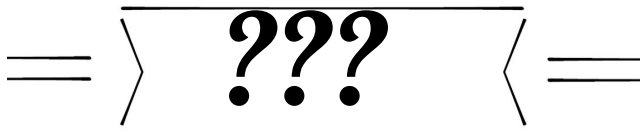
- *Join on time
- *Mute Yourself immediately
- *Keep your video on
- *Keep the "chat" open
- *Pay attention
- *Dress appropriately
- *Refrain from chewing gum or eating food during meetings
- *Hang up at the end of class

All Students will attend the daily class meetings in teams every day.

Join: Join the meeting on time by going to your CANVAS CALENDAR and clicking the link posted for that day. When you enter the meeting, make sure you are in a quiet place without distractions. (TV, pets, etc.)

Mute: As soon as you enter the meeting, please mute your microphone. If you are called on to answer a question, you may unmute yourself. Hit the button again when you are finished.

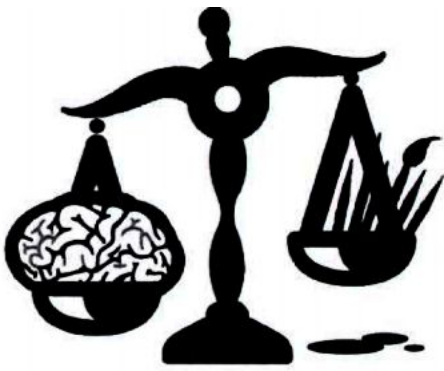
Come Prepared: Come to the meeting prepared with questions you have about assignments or technology. You will also need to have your notebook/pencil handy.



- *Don't have distractions nearby
- *Don't enter chat disrespectfully
- *Don't leave the chat unannounced
- *Don't share your screen unless directed to by teacher
- *Don't unmute yourself unless told
- *Don't stay on TEAMS meeting after class has ended
- *Don't talk at same time as others
- *Don't use inappropriate language or discussion unrelated to the current topic
- *Don't shout or scream
- *Don't take videos or photos during the meeting

Questions will be answered on teams by:

- If you have a question/comment during the meeting, please type your name in the "chat" and wait for me to call on you.
- When I call on you, you can unmute yourself and state your question/comment



grades

Grades & how they're weighted

CLASSWORK & PROJECTS

40%

Throughout the course you will be given assignments, activities, notes and projects to complete.

Quizzes & Tests

40%

Tests and quizzes will be at the end of teach unit.

*Your final exam will be 25% of your final course grade.

LAB

20%

You will have opportunities to participate in lab during in-class days. For both 100% virtual students or those in-class students who are absent on lab days, choice board of options for at-home lab or alternative assignment instead. EVERY LAB IS EVALUATED BASED ON THE FOLLOWING:



mis en place
safety and sanitation
teamwork
final product
specific criteria for the project

commonly asked questions

Mrs. Hoobler's Schedule

1st Block: 8:30-10:19am

Planning

2nd Block:

10:15-11:45am

Culinary 1

3rd Block: 11:50-1:50

Food & Nutrition 1

Lunch: 11:59-12:24 pm

4th Block: 1:55-3:30 pm

Food & Nutrition 1

[What About Late Work?](#)

*Each assignment or project will come with a due date. It is your responsibility to keep track of that due date in your planner.

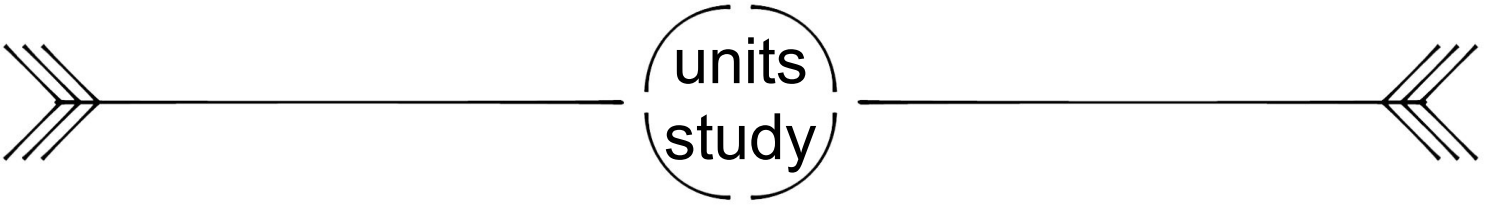
*Your assignment value will be **reduced by 5 points for each day late.**

*You must fill out a **missing work form** if you want to get a grade for your late work.

***Click [Here](#) for more info.

FCCLA

Family, Career Community Leaders of America...is a club you are welcome to join. Our meetings will be virtual this year and will meet once a month. The club will give an opportunity for community service and leadership activities that provide the opportunity to apply essential standards and workplace readiness skills through authentic experiences.



units study

Objective 1	Professional Practice in the Food Safety Industry	25% total course weight
1.01	Professional Development	
1.02	Commercial Kitchen Safety Protocols	
1.03	Food Protection Management	
Objective 2	Food Preparation	30 %
2.01	Food Service Equipment & Procedures	
2.02	Applying Basic Kitchen Math Operations and Mise en Place to Standardized Recipes	
2.03	Sensory Evaluation	
2.04	Stock and Soup Preparation	
2.05	Breakfast Cookery Skills	
Objective 3	Garde Manger	20%
3.01	Garde Manger Basics	
3.02	Preparation of Salads & Dressings	
3.03	Preparations of Sandwiches	
3.04	Canapés, Hors d'oeuvres, Appetizers & Decorative Displays	
Objective 4	Baking	17%
4.01	Fundamentals of Baking	
4.02	Quick breads, Cookies and Bars	
Objective 5	Food Service Operations	8%
5.01	Dining Room Service	
5.02	Environmental Sustainability	