

Commercial Foods I and II

Welcome to Commercial Foods. This course is designed to familiarize students with the many positions available in the food service industry. Students will become acquainted with working in a production kitchen; they will acquire skills in food preparation and customer service necessary to obtain an entry-level position in food service. We will prepare different foods in class for service to the public. Group work will be routine and it is expected that everyone will work well in his or her group.

Grading: Quizzes, participation, and projects will be graded. Since many of the skills needed in the food service are practiced during class, there will be a portion of the grade based on class work and participation. Lab work is graded based upon skill level, sanitary practices and teamwork. Quizzes, tests, and projects will also be awarded a certain number of points. By totaling up points awarded on class work, quizzes, tests, and projects, a grade can be determined. A grade will be computed based on the formula of points earned/points possible. All quizzes, tests and written projects will be returned to students except for final assessments.

Projects: Each quarter students will be given a project designed to incorporate science, math, and writing skills into the curriculum. They will research topics related to culinary arts and write about the topic.

Notebooks: All recipes, handouts, quizzes, and assignments should be kept in a notebook. Save everything for the notebook. Exam questions are taken directly from information in your notebook; therefore, it is extremely important for you to obtain handouts after an absence.

Tardy Policy: Participation is fundamental in this course therefore students are expected to be in class and ready to start when the bell rings. Students will receive one point daily for punctuality towards their participation grade.

General Class Guidelines:

- 1) All assignments must be turned in on time. Points are deducted for late work.
- 2) Be on time and ready to begin class.
- 3) Extra credit is available.
- 4) Plan on positively participating in classroom activities and discussion
- 5) You will lose lab points for inappropriate behavior, and not taking responsibility for your assigned job each day.

Cleanliness and safety are important: It is our responsibility to keep the kitchen clean and safe!