



Ms. Ryan

Communications

WITH MS. RYAN

EMAIL: CRYAN@SIDNEYPS.COM

PHONE: (406) - 433-2330 EXT. 5333

Class Materials

BRING THESE SUPPLIES WITH YOU EVERYDAY TO CLASS.

- BINDER
- FOLDER
- NOTEBOOK
- PENCIL

ALL ANNOUNCEMENTS, ASSIGNMENTS, BOOK CHAPTERS, AND DIRECTIONS ARE FOUND ON GOOGLE CLASSROOM!

Course Description

CULINARY ARTS IS AN INTRODUCTORY CLASS TO NUTRITION, SAFETY AND SANITATION, ALONG WITH BASIC FOOD PREPARATION. IT IS IMPORTANT TO NOTE WE ARE NOT MAKING MEALS IN THIS CLASS ONLY SAMPLES. SOMETIMES WE USE FRESH EGGS.

Learning Goals

1. DEMONSTRATE UNDERSTANDING OF NUTRITIONAL NEEDS.
2. APPLY SKILLS LEARNED THROUGH ASSIGNMENTS TO LAB EXPERIENCES.
3. EXPLAIN BENEFITS OF EXERCISE AND PROPER NUTRITION AS RECOMMENDED BY THE USDA.
4. UNDERSTAND BUDGETING AND USING FOOD PRODUCTS WITH LIMITED WASTE.
5. WORK IN GROUPS THAT MIMIC THE REAL WORLD INDUSTRY.
6. LEARN TERMINOLOGY AS IT PERTAINS TO THE CULINARY INDUSTRY

Course fee

THERE ARE NO COURSE FEES WITH THIS CLASS. BROKEN OR STOLEN ITEMS WILL BE CHARGED TO EACH STUDENT ACCOUNT IF DEEMED NECESSARY.

Course Timeline

CAN ALSO BE FOUND ON GOOGLE CLASSROOM. TIMELINE SUBJECT TO CHANGE AT ANY TIME.

UNIT	TOPICS	TIMELINE
<i>Nutrition and Fitness</i>	Essential Nutrients, MyPlate Recommendations, Calorie Math, and USDA dietary Guidelines/Recommendations	1 WEEK
<i>Safety and Sanitation</i>	Regulations for the food industry, Health Inspectors, Mold Growth, and food-borne illness	1 WEEK
<i>Kitchen Equipment</i>	Proper terminology, locations in kitchens, and uses	1 WEEK
<i>Measurements</i>	Conversions, proper measuring techniques, and recipe manipulation	1 WEEK
<i>Breads</i>	Difference between quick breads and yeast breads, typically 3 labs to follow	3 Weeks
<i>Cooking Methods</i>	Various types of cooking methods, how they work, and why we do them, Lab to follow	1 WEEK
<i>Starch Principles</i>	How starches (carbohydrates) work, gelatinization process, and lab	1 WEEK
<i>Grains, Rice, Pastas</i>	Project and lab	1 WEEK
<i>Cakes and Pies</i>	Assignments, 2- 3 labs, and frosting techniques exploration	2 WEEKS
<i>Meats</i>	Meat cuts, food preservation, assignments, and possible lab	1 WEEK
<i>Vegetables</i>	Conventional versus organic, types of vegetables, possible lab	1 WEEK
<i>Careers</i>	Investigation and exploration	1 WEEK
<i>Cupcake Wars</i>	Semester final	1 WEEK

Work Ethic

A GOOD ATTITUDE IS ALWAYS APPRECIATED IN MY CLASSROOM. YOU ARE EXPECTED TO PULL YOUR WEIGHT DURING LAB TIMES. THERE IS A REASON WE DO AN ASSIGNMENT OR ACTIVITY BEFORE A LAB THEREFORE PARTICIPATION IN BOTH IS REQUIRED AND EXPECTED **WITHOUT COMPLAINING**. BICKERING AND ARGUING WITH PEERS OR THE TEACHER IS NOT ACCEPTABLE.

Classroom

RULES AND EXPECTATIONS

Be Prepared
Be Kind
Be Safe
Be Responsible

Policies

- CLASS STARTS AT THE SOUND OF THE BELL, BE READY TO GO AT THAT TIME.
- USE CLASS TIME WISELY. I TYPICALLY DO NOT GIVE ADDITIONAL TIME TO COMPLETE THINGS DURING CLASS.
- TURN IN HOMEWORK ON TIME.
- PARTICIPATE IN CLASS ACTIVITIES.

IF THERE ARE PROBLEMS OR CONCERNS, NOTIFY ME.

Attendance & Make Up Work

IT IS YOUR RESPONSIBILITY TO GRAB MAKEUP WORK FROM THE TRAY. REFER TO SCHOOL POLICY IN REGARDS TO ATTENDANCE. EXEMPTIONS ARE APPLICABLE IN CERTAIN INCIDENCES.

Lab Policies

Tie up hair and remove sweatshirts/jewelry before entering labs.
Always wash hands upon entry of labs.
Cut away from yourself when using knives and do not put knives in the sink until you are able to wash them directly.
Place hot lids on the dish cloth on the counter to prevent the suction cup effect.
Use WARM to HOT soapy water when washing dishes.
Make sure all appliances are off when exiting the lab.
Wipe out sinks with drying cloth.
Sweep unit after use.
All safety and sanitation procedures must be followed.
Do your assigned responsibilities, do not do other students' responsibilities.
Unit equipment should be placed where you retrieved it from.
No sitting on tables and counters. Cleaning towels and scrubber should be placed in the washer after each use.
Do not wander from unit to unit.
Do not put hot pans on the tables.
Mise En Place plans will be turned in for each lab experience.
Lack of participation will result in lowered lab grades.
'Time Out' is the cue to stop what you are doing and listen to instructions.

Grading Policy

30 % = DAILY WORK 40 % = TESTS/PROJECTS 30% = LABS

HOMEWORK POLICY: ALL WORK IS DUE THE NEXT DAY UNLESS OTHERWISE SPECIFIED. GOOGLE CLASSROOM IS NOT AN ACCURATE PLACE FOR DUE DATES.

LATE WORK POLICY: WORK THAT IS NOT TURNED IN WILL HAVE A DEDUCTION OF 50% IF NOT TURNED IN AT THE TIME OF THE DUE DATE. YOU HAVE ONE DAY TO TURN IN YOUR ASSIGNMENT OR IT WILL BE A ZERO IN THE GRADEBOOK. I WILL NOT CONTINUALLY REMIND YOU ABOUT MISSED WORK.

Food Policy

DISPOSIBLE CONTAINERS ARE REQUIRED FOR ANY CULINARY CLASS. FOOD WILL NOT BE WASTED AND IS EXPECTED TO BE EATEN BY ALL LAB MEMBERS. **WASTED FOOD RESULTS IN A DOCKED LAB GRADE.**