

N.A.T.I.V.E. District

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Mission

Provide quality industry-driven career technical education to empower N.A.T.I.V.E. students with skills and knowledge to access opportunities in local, regional, and global workforce.

Culinary Arts I

School Year 2021-2022

General Information:

Course Schedule: Fall 2021 and Spring 2022

Location: N.A.T.I.V.E. Central Campus #35

Instructor L. Bradley

Course Description

Grade Level: 9th grade to 12th grade

This course prepares students with advanced applications in commercial kitchen equipment, organization, operations, sanitation, quality control, quantity food preparation and food preparation skills. Additional training is provided for business operations of food and beverage establishment. Core academic knowledge is integrated into the curriculum as relevant to careers in the food industry.

Textbook and Required Materials:

The Culinary Professional Second Edition

JTED Curriculum

ServSafe Edition 6 Edition

Career Success: Author Rosemary T. Fruehling, Roberta Moore

Course Materials: Students will need a chromebook, binder, notebook, and storage device.

Expectations in the Classroom:

As your instructor, I will:

- Be professional, courteous, respectful, and empathic to students
- Be prepared for class each day.
- Update grades weekly.
- Be available through my email and respond to all emails in a timely manner.

Students are expected:

- Obtain food handlers card through Navajo Nation OEH. Online Video and test.
- Be prepared to participate in class activities.
- Arrive on time for class and remain until class has ended.
- Maintain Knowledge of their grade status-it is updated weekly.
- Complete all assignments and required work.
- Participate in group projects with equal work to all group members.
- Be courteous, respectful, and empathetic to classmates, instructor and other staff/community members assisting in their learning.

Rules and Regulations

- MVHS student handbook rules
- Be on time
- Be respectful to others
- Talking during lectures will not be tolerated
- 100% participation
- Follow all directions carefully
- Students are responsible for missed assignments due to absences
- There will not use of electronic devices during class

Academic Honesty

- Every Student in this class is expected to produce his/her own original work.
- Plagiarism is unacceptable and will not be tolerated.

Procedures

1. Arrive to class-attendance and start bell work.
2. Seating- open seating allowed unless class disruptions occur or teach seating chart is needed for class work.
3. Turn in completed assignments, via Google Classroom
4. Make up work- check online grades and folder for handouts and assignments missed.

The grade for this course will be determined as follows:

Type	Title	Points Possible
Bell Work Weekly		10 points
Career Success	T/F Questions, Journal Writing, Case Discussions, or Check Your Understanding	30 points

Culinary Professional Assignments, Chapter Vocabulary		30 points
Cover Letter, Resume, Mock Interview, (Career Based Learning 49%)		
Culinary Lab Time 51%		50 points
Exams and Quizzes		10-100 points each

- A** 90-100% of all possible points
B 80-89% of all possible points
C 70-79% of all possible points
D 60-69% of all possible points
F **less than 60% of all possible points**

Late Assignments

Assignments shall be completed on time and turn in via Google Classroom. Late assignments up to 1 week shall be penalized 10% or grade 20% for two weeks late. After two weeks late assignments are encouraged to be turned in and to be graded, but the grade will not be accepted. Special circumstances will be considered, but “I forgot” or “procrastination” will not be accepted. There will be plenty of opportunity to complete all work in class.

Performance measures, conditions, and standards. The student will be evaluated on the basis of performance on the following:

- 1. Professional Portfolio:** The drive behind this class is to give students the ability to obtain a position in the food service industry. Anyone who has ever looked for a job or hired someone for a job knows that a professional portfolio is critical in this process. This portfolio will be complete with resume, cover letter, a completed application and two letters of reference.
- 2. Kitchen Dress Code:** As in real world kitchen, there will be a dress code that will be strictly enforced.
 - Closed toed shoes will be worn in the kitchen at all times. There will be no wearing flip flops, sandals, slippers, or heels. This is a huge safety issue when we are working with hot oils, boiling water, etc.
 - Apron/Chef coats will be provided and must be worn in the kitchen. This protects clothing also protects skin with an added layer of protection from hot liquids.
 - There will be absolutely no jewelry worn in the kitchen. This includes but not limited to bracelets, watches, rings, earrings, etc. All jewelry must be removed before entering the kitchen and remain off while in the kitchen.
 - All hair (including bangs) will be restrained while in the kitchen. Long hair should be placed in a ponytail. Caps may be used to cover hair. Baseball caps are an

acceptable hair restraints as long as hair is under cap. Ponytails will not be worn hanging out of back of the cap.

Any disregard for the dress code will result in the students sitting out of the lab for the day and a zero will be given for the lab.

N.A.T.I.V.E. Culinary Arts
Course Syllabus
2021-2022

Please sign and return the form below. Points will be given.

I have read and acknowledge the requirements to participate in Culinary Arts at N.A.T.I.V.E.

Student Name

Date

Signature

I have read the syllabus and guidelines for Culinary Arts and will encourage my student to abide by the guidelines established above.

Parent/Guardian Signature

Date