Program Description: An instructional program that prepares students for employment related to commercial, institutional, self-owned food establishments or other food industry occupations. Instruction and specialized learning experiences include theory, laboratory and work experience related to planning, selecting, preparing and serving of quantity food and food products; nutritive values; use and care of commercial equipment; safety; and sanitation precautions. Instruction skills are provided to individuals desiring to become employed in all areas of the food service industry at entry level.

Primary Resources:


Note: Students will not be assigned “take-home” copies of the course textbook. Under no circumstances are students to remove books from the classroom without permission from the teacher.

Secondary Resources:

Computer-based application and content-related articles/materials selected upon teacher discretion.

Daily Required Materials/Items:
- Be in class on time, with a positive attitude and ready to learn.
- Complete and clean chef uniform, **Every day** at the start of class.
- Pencil, Marker, Thermometer

Assessment and Evaluation:
All forms of assessment will be graded using Steel Center’s grading system:
93 – 100% A
85 – 92% B
77 – 84% C
Measures of Achievement:

**Work Ethics (Daily) Grade** – this grade accounts for 34% of the student’s total nine-week grade. It is based on safety, student behavior, preparation/participation, productivity or time on task, full professional uniform appearance and extra effort. The grade range is 0 – 10.

**Skills (Task) Grade** – this grade accounts for 33% of the student’s total nine-week grade. It is comprised of the evaluation and recording of lab activities that students are assigned each marking period. The grade range is 0 – 10.

**Knowledge (Test/Assignment) Grade** – this grade accounts for 33% of the student’s total nine-week grade. This grade will include, but not limited to, homework assignments, written assessments/assignments, presentations, quizzes, tests, mid-term and final exams and research activities. Completion and handing in of assignment is essential to the knowledge grade.

Assignments/Timeline:
- Quizzes/tests are assigned throughout the year and throughout units to measure understanding.
- Daily warm ups and assignments are to be completed promptly.
- Homework will be assigned weekly, students are given class time to work on assignments.

Classroom/Shop Guidelines:
- Be a team player, especially when cleaning.
- Be cautious and communicate.
- Be respectful, to the instructor, each other, and all employees of Steel Center.
- Be attentive and move safely in the classroom and the lab.
- Be ready for work by dressing professionally, complete uniform.
- Lock your valuables in your locker.
- Electronic devices are to be used at the teacher’s discretion.
- Respect others personal space, keep your body to yourself.
- Say things nicely/professionally – at the right time and volume.
- Respect each other’s differences and eliminate the drama.

Classroom/Shop Rules:
1. Be Prompt
2. Be Prepared
3. Be Polite
4. Be Productive
5. Plus, follow school rules

Consequences (in no particular order):
1. Verbal warning and/or points deducted from daily grade, Written Warning.
2. Parental contact and point deduction.
3. Office referral and point deduction.
FOR STUDENT:

With my signature, I acknowledge that I am fully aware of the rules, procedures, and expectations for my CTE program of study. I understand that my signature indicates awareness and not necessarily approval.

Student name: _____________________________
Student signature: _____________________________
Date: _____________________________

FOR PARENT/GUARDIAN:

With my signature, I acknowledge that I am fully aware of the rules, procedures, and expectations for my son’s or daughter’s CTE program of study. I understand that my signature indicates awareness and not necessarily approval.

Parent/Guardian signature: _____________________________
Parent/Guardian signature: _____________________________
Date: _____________________________

Note: This document shall be filed and maintained by POS teachers. Unsigned or unreturned signature sheets are noted and filed accordingly.