



Course Syllabus	
Franklin High School	2019-2020
Course Title: Culinary Arts	Grade Level(s):12 ONLY
Prerequisites: SUCCESSFUL COMPLETION OF ADVANCED CULINARY	
Course description: Fourth Year students will explore Internship opportunities in local food related businesses; spending time in the field fine tuning their culinary skills. These students will create a new business in the school setting, independent of the current business.	
Standards: OREGON AND OSHA SAFETY STANDARDS FOR RESTAURANT WORKERS	
Schedule of topics/units covered: Business Management, Marketing, Catering	
Differentiation/accessibility strategies and supports (TAG, ELL, SpEd, other): Leveled, standards-based assessments with clear benchmarks for C-, B- and A-level work. Flexible timeline for demonstrating proficiency. Multiple attempts to retake and/or revise assessments. Clearly posted agenda, daily learning target(s) and content vocabulary. Students will have assignments that are leveled as well and be provided opportunities for extensions in each learning target area.	
Final proficiencies:	
Assessment (pre/post)/evaluation/grading policy: Standard Grading Scale: 90-100% - A	

80-89% - B

70-79% - C

60-69% - D

59- below - F

Behavioral expectations:

Students will follow the norms as outlined by the class. These norms are in their notebook and posted on the wall in the classroom. We have established and agreed that phones are off and away, students respect each other and the classroom, and that they are attentive to their work and learning. Our classroom routine is designed to provide opportunities for students to move and talk while accessing the content. Students are expected to be in class on time and participate in all activities. In general, a student who follows the Franklin STRONG acronym as posted in the room, will be demonstrating great behavior. Students and teachers will refer to the Franklin High School Student Climate Guide when addressing issues that arise.

Safety issues and requirements:

Students will sign a safety contract for kitchen conduct. (Knives and Fire)