



<b>Course Syllabus</b>	
<b>Franklin High School</b>	<b>2019-2020</b>
Course Title: Intermediate Culinary Arts	Grade Level(s):10/11 ONLY
Prerequisites: SUCCESSFUL COMPLETION OF INTRO TO CULINARY	
<p>Course description: This course will introduce students to foods eaten in various countries throughout the world. They will understand how location, religion and culture affect the cuisine of these various regions. Teams will be presented with food challenges related to the regions being studied. Students will also take part in the operation of a food related business; creating product, marketing, selling and keeping track of inventory.</p>	
Standards: OREGON AND OSHA SAFETY STANDARDS FOR RESTAURANT WORKERS	
Schedule of topics/units covered: Geography, Culture, Religion, History and Traditions of various countries throughout the world and their relationship to food.	
<p>Differentiation/accessibility strategies and supports (TAG, ELL, SpEd, other):</p> <p>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.</p>	
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)