



Course Syllabus	
Franklin High School	2019-2020
Course Title: Advanced Culinary Arts	Grade Level(s): 11/12 ONLY
Prerequisites: SUCCESSFUL COMPLETION OF INTERMEDIATE TO CULINARY	
<p>Course description: This class will explore the science of food. Chemical reactions of food, Psychology of food, Innovations in food, Physical Properties of food, and Sensory Reactions to food. These students will assume the role of Management in the class food related business. Tracking Inventory, Scheduling Work Hours, and Maintaining a Crew of Employees.</p>	
Standards: OREGON AND OSHA SAFETY STANDARDS FOR RESTAURANT WORKERS	
<p>Schedule of topics/units covered: Chemistry, Psychology, Physical Properties and the senses as they relate to food. Students will also begin to learn our business and how to run them for the 4th Year option</p>	
<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)