



Adapted Culinary Arts Grand Haven High School



Course Number:

Grade Level: 9-12

Credits : .5

Prerequisite Courses : None

Course Description

This course provides instruction to help prepare students to independently prepare simple meals by following a recipe, learn about kitchen safety and sanitation, different food groups, and explore related careers in this area. Students will also have an opportunity to learn about how food choices differ from culture to culture and develop an appreciation for different types of food.

Course Objectives

Students will experience direct instruction, group and individual activities, field trips and guest speakers when appropriate, videos, and problem solving. Students will also be participating in cooking meals and preparing food dishes. Students will be grouped and each group member will be responsible for a portion of the meal: kitchen manager, material prep, food prep, cooking, table preparation/serving, and cleaning-up.

Standards Taught:

- Food Safety
- Kitchen Sanitation
- Storing Food
- Planning and Eating balanced Meals
- Purchasing Food
- Kitchen Safety
- Budgeting
- Kitchen Equipment Names/Uses
- Measuring Ingredients
- Food Service Careers

Student Expectations

Students are expected to:

- ☐ Be respectful and courteous of others at all times.

Building Behavioral Expectations

TEAM GH ... One Team, One Family, One Grand Haven. Be Kind. Always.

It is our expectation that ALL GHHS students, staff and parents will ... always give their best **EFFORT** in everything that they do, work hard to be **INCLUSIVE** of each other, show **RESPONSIBILITY** in class, the hallways, cafeteria and at events, and **WORK TOGETHER** at all times!

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- ☐ Be prepared for class! Bring all materials to class on a daily basis and participate in classroom activities.
- ☐ Follow classroom Capturing Kids Hearts Social Contract
- ☐ Students are expected to adhere to the policies of the GHHS Handbook.

Communication

Please never hesitate to contact me if you have any questions or concerns. I check my email quite frequently throughout the day so that is the easiest and quickest way to reach me. I'm looking forward to working with you and your student this semester!

Grading Policy

Students will be graded on:

- ☐ Daily Work
- ☐ Tests/quizzes
- ☐ Projects, Demonstrations, Reports/Research
- ☐ Cooking Participation (doing your part during meal preparation)

Textbook/Materials:

- No textbook required
- Pencil or pen
- Items for cooking: students will occasionally be asked to bring in a food item to help offset the cost of cooking meals each week. Students are not required to bring in something every week. We appreciate whatever you are able to give.

Grading Scale:

100%-93%= A
92%-90%= A-
89%-86%= B+
85%-83%= B
82%-80%= B
79%-76%= C+
75%-73%= C
72%-70%= C-
69%-66%= D+
65%-63%= D
62%-60%= D-

Scope and Sequence

Week 1: Kitchen Safety

Week 2: Kitchen Sanitation

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Week 3: Kitchen Tools/Skill Building
Week 4: Food Groups/Nutrition
Week 5/6: Meal Planning and Budgeting
Week 7: Food from Around the World
Week 8: Career Exploration in Culinary Arts
Week 9: Review and Wrap-up

Pacing and scope may vary due to students needing additional time for a topic depending on their mastery of the skills in each unit.

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