RESTAURANT MANAGEMENT/CULINARY ARTS 1

Welcome to Restaurant Management/Culinary Arts 1 course online! This course is designed to develop skills, attitudes and behaviors required to be competent in the management of an eating facility and in the preparation of food in a restaurant establishment.

Communication

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Class Policies

This course will give you the opportunity to explore and learn about the career of restaurant management and food preparation as it pertains to the culinary arts field in a way you may not have had the opportunity to learn in before – online. As a student in an online course, you are responsible for your own learning. As your instructor I will support you in your learning process. Here are some ways to make this a positive experience:

- Because this course is on-line, it is important for you to ask questions whenever you need to. If your question has to do with your grade or your progress in the course, you should email or call me.
- Even though this is an on-line class, we will still have many opportunities to work in groups and complete “hands-on” activities. Your class information and activities will be posted on Canvas. Initial ACCESS TO THE CANVAS CLASSROOM SITE will be sent to you in an email with the directions and Class Code.
- In Canvas Classroom your weekly assignment Calendar is available under the Module tab Class Files titled: **SEMESTER LESSON PLANS**. It is the student’s responsibility to open the Lesson Calendar to see the suggested assignment for the day. If you were absent or plan to be absent you will know what you need to make-up.
- If you add the class or start late you are STILL responsible for previous week’s/module work
    - e.g. Class Starts on Week 1 but you do not add until Week 3, you will still need to work through week 1 & 2 before you can start Week 3, you will need to spend more time to progress through to get caught up.
    - Please note, you will need to fully complete the module before the next module can be unlocked

- It is important for you to do your own work on the assignments, projects and quizzes. It is also important for you and the other students at your site (if there are other students) to be able to figure things out together and to learn with each other. If you are not sure about how to complete an assignment, ask your classmates. Work together – but do your own work!
- You can contact your instructor at the email address above. I read my e-mail each day and will usually reply to your email as soon as possible.
- NOTE: **DO NOT SUBMIT ASSIGNMENTS THROUGH EMAIL**. ALL ASSIGNMENTS MUST BE UPLOADED TO CANVAS OR POSTED TO YOUR BLOG. ←I will not scroll through my email to find your assignments so please make sure you upload the correct assignment in the correct location
- Your instructor can be reached by telephone at the numbers and times listed above. You or your parent/guardian can also ask me to schedule a video conference using MEET if we need to discuss an issue face to face.
- Please contact your tech department and make sure your have access to **Canvas, Google Sites**, as well these to websites are used FREQUENTLY:
    - www.youtube.com – This is imperative as my lab demos are uploaded to YouTube
    - www.Edpuzzle.com
    - https://vb.knowledgematters.com/

Course Goals

1RMCA 1.1 Identify employment opportunities and entrepreneurial endeavors
1RMCA 1.2 Explain roles, duties and functions of individuals engaged in food production and service careers
1RMCA 1.3 Develop personal employment artifacts S
1RMCA 1.4 Develop professional habits required by the foodservice industry
1RMCA 2.1 Apply sanitation procedures to ensure compliance with health codes
1RMCA 2.2 Categorize potentially hazardous foods and food preparation practices
1RMCA 2.3 Practice proper food handling techniques
1RMCA – 2.4 Apply safety procedures to maintain a safe work environment
1RMCA – 2.5 Identify and correct workplace hazards
1RMCA 3.1 Identify types of equipment used in food production
1RMCA 3.2 Maintain tools and equipment following safety procedures
1RMCA 3.3 Demonstrate professional skills in safe handling of knives, tools, and equipment
1RMCA 4.1 Apply menu planning principles to develop and modify menus
1RMCA 4.2 Complete requisitions for food, equipment and supplies to meet production requirements
1RMCA 4.3 Apply principles of measurement, portion control, conversions, food cost analysis and control, menu terminology, and menu pricing to menu planning
1RMCA 5.1 Apply mise en place (the concept of everything in its place) through practice
1RMCA 5.2 Execute knife cuts Julienne, dice, brunoises, batonette, roundel, tourne, mince, chiffonade, diagonal

RMCA 5.3 Demonstrate professional skills for a variety of cooking methods using professional equipment and current technologies Roasting, broiling, smoking, grilling, sautéing, pan frying, deep frying, braising, stewing, poaching, steaming, baking

1RMCA 5.4 Apply fundamentals of time, temperature, and cooking methods to cooking, cooling, reheating, and holding of a variety of foods

1RMCA 5.5 Prepare a variety of food products using professional techniques

Textbooks and Instructional Materials

The textbook for this class is *Foundations of Restaurant Management and Culinary Arts, Level One* by the National Restaurant Association. The course will be using a variety of internet resources developed by the National Restaurant Association to enhance the textbook. Students will be completing the R-Serving or ServSafe Food Handlers Exam in order to become state certified.

The Virtual Business Restaurant Simulations (see tutorial here) https://youtu.be/ejSSsChikZQ

Virtual Business – Restaurant introduces students to all the tough business decisions involved in running a successful restaurant. In the real world, restaurants are the most common new business started each year, but restaurants also fail at a higher rate than other businesses. With Virtual Business – Restaurant, students make a number of decisions large and small – picking menu items, laying out the restaurant's floor plan, etc. Students learn what makes a restaurant succeed and what business decisions may lead to a restaurant closing down.



Class Policies and Procedures

- Attendance and Class Time:

Since this class is on-line it is best for all those enrolled in the class at your school to work in the same room at the same time, so you can help each other. Use the assigned class time to work on the on-line course. It is easy to fall behind and very difficult to catch up once you are behind. Your facilitator will take attendance and handle excuses when you are late or absent from class, according to the policies of your school. The course requires that you dress appropriately for the curriculum on days that you will be working with food products. It will be your responsibility to inform your facilitator if your chef's coat and apron need laundering and follow the rules for how your school wants to handle this. Knives, cutting boards, and all other kitchen equipment must be washed and stored properly to maintain the usability of the items throughout the course. This means that you will need to schedule the cleaning time into your class period schedule so you are not tardy to your next class period. It will also be your responsibility to inform the facilitator of the need for food items in order to complete food labs.



- Student Behavior: A good work ethic is crucial to success in this course. Your facilitator will handle any discipline issues according to your school's discipline policy.

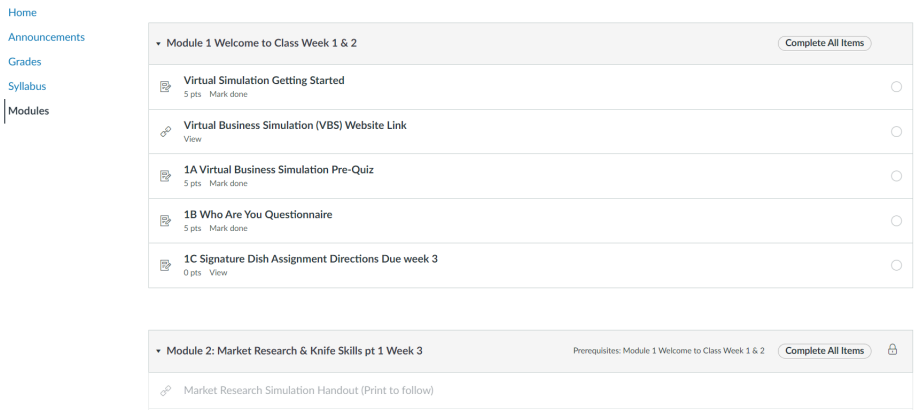
All assignments and projects must contain content that is appropriate for a K-12 classroom. Assignments or projects containing inappropriate material will not be accepted and may result in a grade or a 0 or, in extreme cases, removal from the course.

Assignments and Projects

- As stated above it is important that you complete your own assignments. It is also important to remember that using the ideas, works, pictures, or any other content developed by other people is illegal without their permission.
- In order to be successful in an on-line class, you need to turn assignments and projects in promptly and consistently. For online classes print and use the **Assignment Checklist** to stay current
- *Reminder: You are responsible for your learning in on-line classes more than in any other classroom situation!
- If you are absent from school for a school related event or an illness, please allow some extra time devoted to work on this course, in order to get caught up. Check the **Assignment Checklist** to stay-up-to-date!

This course uses CANVAS as it's Learning Management System (LMS), the course is self-paced HOWEVER I will post a suggested schedule to progress to stay on task (there are also scheduled check points you will need to be at for mid-term and quarter grades). If you are not self-motivating this course may not be for you. Some students work daily, some work on the weekends at home–YOU NEED TO FIGURE OUT YOUR SCHEDULE AND STICK WITH IT so you don't fall behind.

Canvas LMS is sequential and each module must be completed in its entirety before you unlock and can progress through the next module, so make sure you check them complete before moving on to the next task!



Quizzes, Tests and Projects

Quizzes and tests will be part of the course. Other assignments may have projects completed by the student in order to demonstrate your knowledge or skills gained. Producing a short video or a series of pictures of the completed product in food preparation may be used for assessing your progress in the course.

Each student will be required to develop a digital portfolio blog, reflecting on each week's lab assignments.

BLOG POST RUBRIC

Blog Requirements:

- **paragraph 1** **5pt**
  - Introduce your blog with a "This week we....

Optional: Photo of Mise or preparation

- **Paragraph 2** **5pt**
  - Explain your recipe and what are some techniques or tips you learned.
- **Paragraph 3** **5pt**
  - Describe your finished product, suggestions you'd have for yourself if you were to make it again.
- **Photo of Finished Product** **5pt**
- **Type out Recipe** **5pt**

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_____/ 25 pts

Grades

Assignments, quizzes and projects are graded based on the maximum number of points possible. The number of points allowed for each assignment, project or quiz is shown at the top of each assignment. The number of points that are earned will be divided by the points possible to determine your percentage. The percentage earned determines your course grade and will be based on the grading scale used at your school. The percentage earned at the end of the course will be reported to your school and the grade assigned by your school.

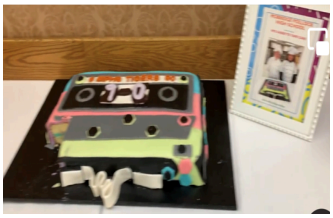


State Competition

The South Dakota Retailers Association hosts a statewide culinary and management competition called the ProStart State Invitational in March. If you are working in a classroom setting and have a team of AT LEAST two people currently enrolled in Restaurant Management Culinary Arts AND is interested in competing (culinary or management or cake decorating) please let Chef Jordan know! Cost: $50 a team

Last year's theme was "Awesome 90's"



Chef J will learn this year's cake decorating theme at the October teachers meeting.