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Chapel Hill High School - Advanced Culinary/NTCC Chef 1205

Dual Credit Course Syllabus

A study of personal cleanliness, sanitary practices in food preparation: causes, investigation, control of illness caused by food contamination (Hazard Analysis Critical Control Points), and workplace safety standards.

Course Description

Identify causes of and prevention procedures for food-borne illnesses, intoxication, and infection; demonstrate good personal hygiene and safe food handling procedures, describe food storage and refrigeration techniques, explain sanitation of dishes, equipment, and kitchen including cleaning material, garbage and refuse disposal; and discuss occupational safety and health administration (OSHA) requirements and effective workplace safety programs.

Textbook

SERVSAFE MANAGER 6th Edition

Expectations

- Please be punctual. This class will cover culinary techniques and safety and sanitation.
  You will receive dual credit for this class.
  You will receive a semester grade (high school level) and a semester grade (college level).
  You will take the Servsafe Manager exam after the successful completion of this class.
  You will be expected to have a passing grade on all work, including homework.

  Homework Assignments are due at the beginning of class.
- **Class Disruptions**
  - Cell phone usage is not permitted during class. Cell phone violators will have the device confiscated for the remainder of class time. Cell phones are not permitted in the kitchen at any time.

Academic Honesty

All forms of academic dishonesty including cheating on tests, plagiarism, collusion, and falsification of information call for discipline.

Cheating on tests is defined to include the following:

- Copying from another student's paper;
- Using materials during a test not authorized by the person giving the test;
- Collaborating with any other person during the test without permission;

- Knowingly obtaining, using, buying, selling, transporting, or soliciting in whole or in part the content of tests not yet administered;
- Bribing any other person to obtain tests or information about tests;
- Substituting for another student or permitting any other person to substitute for oneself.

***Plagiarism* is** defined as the appropriation of any person's work and the unacknowledged incorporation of that work in one's own work offered for credit.

Collusion is defined as the unauthorized collaboration with any person in preparing work offered for credit.

NTCC CATALOG NOTIFICATION:

"All students attending NTCC Culinary Arts, regardless of the time and location of the class, must abide by the rules and regulations outlined in the current Catalog/Student Handbook. A copy of the Catalog/Handbook and the Timetable of Classes may be obtained from the admissions office on the main campus or at any of our off-campus sites. You may also access the Catalog/Handbook on-line at the following web address: http://www.ntcc.edu/catalog"
Students should attend the first day of class or contact the instructor prior to the first class. Failure to do this may result in being dropped from the class.

"Students are expected to complete course work in an honest manner, using their intellects and resources designated as allowable by the course instructor. Students are responsible for addressing questions about allowable resources with the course instructor. NTCC upholds the highest standards of academic integrity. This course will follow the NTCC Academic Honesty policy stated in the Student Handbook."

Plagiarism, cheating and other forms of academic dishonesty are prohibited.

Grading:

Daily Grade (10%)

Prepared for class/Participation

Quizzes (30%) 3 individual quizzes

- Quizzes are given at instructors discretion and may NOT be made up

Tests(30%)

4 individual tests: 50 pts

Class Final Exam (30%)

Class written final exam will be a comprehensive written exam including all topics covered in class/lab/projects for the entire semester. The class will be given the opportunity to take the ServSafe Manager Exam at the end of the semester.

Grade Totals:

A = 90 or above
B = 80 or above
C = 70 or above
D = 60 or above
F = Below 60

Passing grade for SERVSAFE is: 75%