

Course Expectation Sheet

Food Production I & II

Instructor: Dr. Terry Kluever

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Textbook: Culinary Essentials – Our text will be used in class and is available for check out.

A course outline will be provided at the beginning of each quarter.

This course is designed to acquaint the student with the elements of the food service industry and advanced cooking skills. These objectives will be achieved through the use of direct teaching, demonstration, group work in a lab setting and individual exploration. There is a \$40 fee that will be used for cooking labs throughout the year. If for some reason, the student does not complete the class, the fee will be refunded on a prorated basis.

Evaluation criteria for this course will include food lab performance, written and skills tests, class written work, homework, and projects as assigned. Because this is an activities based class, attendance – timeliness – courtesy – and preparedness comprise 10% of the grade. Many instructor demonstrations and food labs occur which cannot be duplicated. The remainder of the grade is made up of classroom work & homework (25%), quizzes & exams (35%), lab performance (30%). Written make up work will be accepted in accordance with district policy. One food lab per semester may be made up without penalty. Any additional missed food labs per semester may be made up for a maximum of 75%.

Students are reminded that spelling and grammar will be an important consideration in all written work.

Excellent behavior is expected of students at all times. Behavior, which does not conform to school policy or detracts from the instructor's ability to teach or other student's ability to learn, will result in a reduced citizenship grade.

