

HEYWARD CAREER & TECHNOLOGY CENTER

CULINARY ARTS PROGRAM

2023-2024 SCHOOL YEAR

**THIS PACKET IS FOR
STUDENTS AND
PARENTS!**

Heyward Career and Technology Center
Culinary Arts Program Application Packet for Students and Parents

PROGRAM OVERVIEW

COURSE DESCRIPTION

Culinary Arts Management 1

Course # 572000CD

Grade: 10-11

2 units

PUT YOUR CHEF HAT ON! Culinary Arts 1 is a required course for the Culinary Arts completer program. This course emphasizes skills in the following areas: cuisines, culinary basics, culinary mathematics, dining room operations, food production techniques, food service management, menus nutrition, professionalism, recipes, safety and sanitation, and sustainability. Integration of the Family and Consumer Sciences co-curricular student organization, Family Careers, and Community Leaders of America (FCCLA) and SkillsUSA, greatly enhances the learning experience. Employment opportunities and qualifications are explored as well as industry certifications.

This course prepares students for gainful employment and/or entry into postsecondary education in the food production and service industry. Content provides students the opportunity to acquire marketable skills by examining both the industry and its career opportunities. Laboratory experiences simulate commercial food production and service operations. Students will begin a two-year program called ProStart sponsored by the National Restaurant Association.

This program includes the industry-driven curriculum designed by The Educational Foundation of the National Restaurant 123 Association to teach, test and award industry recognized certificates to students meeting high standards in hospitality education and articulation with various culinary institutes. Students who complete the requirements of the two-year Pro-Start program are awarded an industry-recognized certificate. This is the ProStart National Certificate of Achievement. To earn the certificate, students must pass two national exams, demonstrate a mastery of foundational skills and work 400 mentored hours. Students volunteer for 200 hours and acquire 200 hours of paid employment.

Students may begin earning these hours upon enrollment in this class. All students must provide the instructor with proof of medical coverage. Students are required to be in full uniform (chef coat, pants, apron and hat) during labs. Students are strongly encouraged to join the student organization Family, Career, and Community Leaders of America (FCCLA). Eligible students may be nominated by their instructor to join the National Technical Honor Society.

Students who complete the requirements of the two-year Pro-Start program are awarded an industry-recognized certificate. This is the ProStart National Certificate of Achievement. To earn the certificate, students must pass two national exams, demonstrate a mastery of foundational skills and work 400 mentored hours. All students must provide the instructor with proof of medical coverage. Students are required to be in full uniform during labs.

Dress Code/Attire

Students participating in the culinary arts are **REQUIRED** to wear a uniform black pants, rubber-soled, non-slip, closed toe shoes, chef jacket, hat, apron, and scarf for lab participation. This will allow students to be safe in the lab and adhere to business and industry standards. Chef Jacket, hat, apron, and scarf are purchased through the school for \$25.00. Students will be required to purchase black pants, rubber-soled, non-slip, closed toe shoes (work-type preferred). Proper uniform and safety equipment must be worn every day for participation in program activities. Failure to be in proper uniform will hinder normal student progress.

Other factors that will be considered for acceptance:

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- Teacher recommendation
- GPA
- Attendance
- Disciplinary referrals
- Interview

Course Requirements:

Students Must:

1. Meet the standards in the district's curriculum guide outline
2. Provide proof of insurance or buy school insurance
3. Complete written and reading assignments from textbooks and related industry materials
4. Students are responsible for making arrangements with teacher to make-up missed assignments or labs
5. Keep a written journal and complete a Career Portfolio
6. Be prepared for class by bringing required materials to class- Books, Paper, and pens or pencils. Students may also bring a calculator.
7. Complete practical assignments of cleaning floors, walls, tables and all utensils used during class
8. Use food service standards of personal cleanliness. **Absolutely no fingernail polish, Press On, Acrylic Nails, Grills or Mouth pieces. Hair must fit securely under hat or completely covered by hair net.**
9. Be in proper clean uniform, Black pants, and scarf, apron, Chef Jacket, hat and Black shoes with non-slip soles at all times.
10. Students will also be required to have a white long sleeved button down shirt that has a collar.
11. No shorts, skirts, nylon pants or sweat pants. All pants must be worn around the waist. Jacket, hat, apron, scarf may be purchased from the Culinary Arts Instructor
12. Pass safety test and measurement test with 100% accuracy
13. Students must have a copy or record of known food allergies on file.
14. Students will participate in teambuilding activities.
15. Teacher recommendation and C average for level II

Grading Procedures: The student's grade will be averaged each nine weeks based on the type of assignments given. The following formula will be used:

Nine Weeks	Test and Notebook	20%
	Food Lab	40%
	Class work, quizzes	20%
	Participation / service	10%

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Portfolio 10%

Final Grade 1st Semester 50%
2nd Semester 50%

TIMELINE FOR STUDENTS AND PARENTS
2023-2024 School Year

A timeline for the Culinary Arts program has been established as follows:

- **January 20, 2023**
 - Program Overview, Application submitted to feeder schools/students
- **March 15, 2023**
 - Deadline for submission of Student Applications from Feeder Schools
- **March 28-31, 2023**
 - Student Interviews conducted by Heyward staff
- **April 4, 2023**
 - Acceptance Letter Mailed to Parents and Feeder Schools Notified
 - Waiting List Established

INTEREST SECTION

Use blue or black ink or type responses on the form.

Personal Information

Name _____
 Last First Middle

Street Address _____ City _____ Zip _____

Telephone _____ E-mail Address _____

Date of Birth _____ Age _____ Current Grade _____

Teacher Recommendation (*Please provide 2 different teacher references*)

Teacher's Name	Course(s) Taught	Signature

Teacher's Email Address and Phone Number _____

Explain why this student would be a good fit for the CNA program at Heyward:

Teacher's Name	Course(s) Taught	Signature

Teacher's Email Address and Phone Number _____

Explain why this student would be a good fit for the CNA program at Heyward:

****Student: Please attach a typed essay explaining why you should be accepted into the Culinary Arts program; at least 2 pages, Font Size 12, Times New Roman, Double-spaced.**

FOR OFFICE USE ONLY

_____GPA	_____UNEXCUSED ABSENCES	_____REFERRALS	_____SUNS ID
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STUDENT AND PARENT AGREEMENT

Parent and Student Agreement:

I understand the requirements for being enrolled in the Heyward Culinary Arts Program. I agree to allow my child to participate, and I understand that completing this agreement does not guarantee my child's acceptance into the program.

Student's Name (please print): _____
(Last, First, Middle Name)

Student's Signature: _____

Feeder School: _____

Parent's Name (please print): _____

Parent's Signature: _____

Date: _____