

MS. EDISON

Foundations of Restaurant Management I

CALL (314) 290 - 4225

MEET *room 324*

EMAIL

laedison@ucityschools.org HELP

after school tutoring Wednesdays

Welcome to Foundations of Restaurant Management II! *The Foundations of Restaurant Management I course is designed to introduce students to the basics of the restaurant, food service, and lodging industries, as well as employment opportunities within the hospitality industry. Students will review food safety and sanitation principles before they progress to food preparation. Soups, sauces, fruits, vegetables, and grain products will be the areas of study for food preparation. Communication essentials including workplace conduct, management skills, and meeting customer's needs and expectations will be addressed, as well as the essentials needed in building a successful career in the food service, restaurant, and lodging industries. UCHS culinary courses use the ProStart® program. **Prerequisite:** Pass General Foods I and II. It is strongly recommended that you have a "C" or better in General Foods to be successful in Culinary Arts.*

Students will be automatically enrolled into Google Classroom. Daily updates, reminders and assignments will be posted. Parents can receive email summaries of Google Classroom posts. Contact Ms. Edison to set it up.

10%

YEAR AT A GLANCE

Unit 1 QUARTER 1 *Unit 2*

Careers/Safety & Sanitation *Students will focus on the foodservice industry careers.*

Unit 5 QUARTER 3 *Unit 6* *Students will follow safety and sanitation procedures.*

Unit 3 QUARTER 2 *Unit 4*

Fruits, Knife Skills, Herbs & Spices

Students will identify fruit as one of our energy sources. Students will explain each knife and its purpose. Students will give categorize herbs and spices.

Google classroom 2 in binder/ folder

Chromebook

Customer Service, Vegetables & Garnishes Students will understand the importance of customer service. Students will define types of vegetables. Students will explain how and why garnishes are used.

Unit 7

QUARTER 4 EOC

Salads & Cooking Methods

Students will explain the different types of salads. Students will give examples of dry heat and moist heat cooking.

tests + quizzes 70%

classwork assignments 30%

End of Course Exam/ ProStart Exam)

POLICIES & PROCEDURES

All missing work will be entered into the gradebook as a zero. Late assignments may be accepted if turned in with a 10% deduction everyday the work is late. Excessive late assignments will be considered on an individual basis.

TECHNOLOGY

Students are permitted to use school-issued Chromebooks only in class. Smartphones should not be visible in the classroom. Otherwise smartphones should be placed in a phone locker for the entire class period. When the teacher is addressing the class, laptops are “at 45” and attention is immediately directed toward the speaker.

PREPARATION *Students are expected to be*

prepared for class each day. That means:

- *Your Chromebook is charged and in class*
- *You have writing utensils including pens, pencils, and highlighters*
- *You completed the assigned homework*
- *You start working on the do now assignment when the bell rings*

Check Google Classroom for reminders, assignments due and links to extra help.

LABS

1 2 Consult the

online

3

Attend Ms. Edison's tutoring

1. Verbal warning 2. Student Conference resources and

after school on

3. Parent contact (phone call, email, letter) the study

Wednesdays.

4. Detention (with parent and guides.

administrative contact) 5. Parent conference 6. Discipline referral to principal

*Your Google Classroom account is your access point for our agenda, assignments, and reminders. Be sure to check your class updates daily to ensure you are keeping up with assignments. We will also regularly use the textbook and online resources in the ProStart program. **It is imperative that you have your Chromebook in class every day.***

*Attendance and participation are required. It is your responsibility to **ATTENDANCE** find out what work you have missed if absent. Check Google Classroom and with your classmates for missing assignments. You have one day for each day missed to submit the work.*

GRADING

Grades will be entered into Parent Portal weekly. It is your responsibility to check that your grades match what is entered electronically.

Labs will be set up on a team system. Teams will be assigned to a production area and required to perform various task. Labs evaluate uniforms, mise en place, sanitation, teamwork/ participation and product results. Team members not performing their job duties will have point deductions from their lab participation grade. What you do as an individual affects the product that your entire team will be graded on. In addition, each student will be given leadership roles throughout the course and be evaluated on their performance.

LATE WORK

CONTRACT & ACKNOWLEDGEMENT OF SYLLABUS

My student has regular access to internet at home or a wireless device.

(To be signed by the scholar, completed by the parent/guardian, and returned to the teacher)

By signing this sheet, we acknowledge that we have read through this syllabus together and know what is required. If there are any questions about what is required, I know that my teacher can be reached by visiting the school, through email, or phone. As a parent/guardian, your help and support is an invaluable tool and resource to the success of your scholar.

Scholar Name

Scholar Signature

The rest of this form must be completed by the parent/guardian:

Parent / Guardian Signature

Parent / Guardian Name:

Relationship to Scholar (i.e. parent, grandmother...):

E-mail Address:

Please use this email to sign me up for Google Classroom updates

Home: _____ Work: _____ Cell: _____

What is the best number and time to contact you about your scholar?

_____ Home _____ Work _____ Cell Time: _____

Please check the most appropriate statement regarding your student's internet access.

Thank you for your time! Please complete the questions on the next page to return to Ms. Edison. My student does not

My student does

Edison. Please keep the first two pages for always have internet

not have access to

your records. access at home but

internet at home. does have access nearby (library, relative, etc.)

PARENT/GUARDIAN SURVEY

Please list any food allergies or food restrictions. It will be the student's responsibility to refrain from consuming the foods in class and to advise Ms. Edison of foods they cannot consume or handle when we are using the products in lab. It is not always possible to provide an alternate product but I will always try to be sensitive to the needs of everyone in the class. Student's grades will not be penalized in any way due to a restriction. They will be either be asked to simply observe their team working with the product or given an alternate task or assignment.

List food allergies or food restrictions:

1-2.3.4 Please list any other restrictions or information I should be aware of that would relate to performance or safety in a commercial kitchen. An example would be lifting restrictions or any problems with exposure to cleaning chemicals or other materials used in a kitchen operation.

1-2.3. What motivates your child?

Is

there anything

that "triggers your child" to act inappropriately?

Is there anything else I should know about your child?

Thank you!

FOUNDATIONS OF RESTAURANT MANAGEMENT