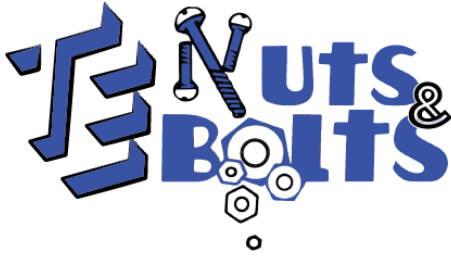


Culinary Arts/Restaurant Management

SEAN KERCHNER
Culinary Arts Instructor

Sean_T_Kerchner@mcpsmd.org
Telephone: 240-740-2025



Course Description:

Restaurant Management is a one (as an elective) or two-year course (program completer) that gives students the opportunity to explore the food service industry and develop skills for employment based on industry standards. The program includes food preparation in a commercial kitchen, a student-run restaurant, snack bar, and a production bake sale. Students learn food safety principles, professional food-handling techniques and quantity preparation through the use of commercial equipment and standardized recipes. Sanitation, safety, personal hygiene and workplace skills are emphasized daily.



Course Objectives:

- Students will be given challenging real world projects and assignments typical of the food service industry.
- Classroom and lab activities will include a variety of hands-on commercial kitchen experiences, class discussion, open-ended problem solving, work-based learning, and project-based learning.
- Students will often work in teams but will be expected to complete individual assignments in relationship to the team's work.
- Major projects will be presented to the class.
- Students will be required to draw upon academic skills in the areas of mathematics, science, language arts, and technology.



Course Content:

ServSafe Employee Certificate
Snack Bar
Production Bake Sale
Kitchen Safety
Foodservice Equipment
Weights and Measures
Proper Mis-en-Place

Using Standardized Recipes
Skills USA
Café Edison
Seasonings and Flavorings
Cooking Methods
ServSafe Food Protection Managers License
Regional Foods Project with AoHT



Student Expectations:

- Students will be expected to maintain an *exemplary* level of attendance. Unexcused absences will result in a zero in Employability Skills for that day.
- Students will be in class, seated, quiet and on task when the second bell rings.
- Students should be prepared to dress in complete professional program attire every day.
- Valuables and all electronic devices are to be put away in student's locker.
- Cell phones will be placed in the docket.
- Student behavior in class will follow all rules as outlined in the Student Handbook.
- Students will use the computers for educational purposes only



Grading Procedures

- Grades are weighted as follows:
Employability Skills 40%; other
Projects/Assignments/Assessments
are worth 50%; homework for
practice is weighted at 10%.
- I will grade on a total point system.
The more important the assignment,
the more points it will receive.

“Work turned in after the due date and by the deadline may be lowered no more than one letter grade or 10% of the grade. Work submitted after the deadline (when we have moved onto the next unit) will be recorded as a zero.”

---Taken from MCPS Policy on Grading and Reporting (except parenthesis)



Attendance Policy

- It is important that students attend class on a daily basis and are prepared to make up work due to absences.
- Notes for absences are due within three days upon return to school. Notes received after three days will not be excused without administrative approval.
- Students are responsible for submitting these notes to the attendance office.
- Edison requires a separate note from any given to a student's home school.
- It is the student's responsibility to provide documentation of any home school required absences to the Edison attendance office