

Exploration Of Culinary Arts

Course Outline 2025-2026

Ms. G. Turton



Student Name

EXPLORATION OF CULINARY ARTS 2025-2026

Ms. G. Turton - Instructor

Objective:

Components of this program include an overview of career opportunities in the food services industry, sanitation and safety principles and practices, identification, operation and maintenance of tools and equipment, measurement techniques, cooking principles and methods & mise en place skills. The students will also learn knife handling & safety and how to read and follow a recipe.

Outline:

This course is intended for students wishing to explore the field of culinary arts. Students are introduced to sanitation and safety; tools and equipment; knife handling and safety; and general preparation procedures for different types of food and beverages.

Technology requirements/routines:

Students will be added to a **Micro Soft online Teams Classroom**. Here they can find assignments that will be released as they are given in class and important messages from the instructor regarding assignments and kitchen duties.

Students should make a practice of checking TEAMS **daily** for updates regarding the day's class.

Kitchen Attire:

Students will be supplied with the use of an apron and hairnet. Students are required to have **closed-toed shoes and shirts with sleeves; hair ties are also recommended.;**

***Outside hats or caps are not permitted in the kitchen.**

*** Hoodies of any type are not permitted in the kitchen.**

These are requirements of Manitoba Health and Manitoba Workplace Safety and Health Act.

Classroom Expectations:

Learning, respect, responsibility, and safety are the guiding principles of the SVRSS. If any of these four values are compromised the issue will be addressed.

Punctual attendance: All classes are compulsory. Attendance will be recorded at the beginning of each class period. Those students not in attendance will be recorded T (truant) until their arrival within a reasonable amount of time. Upon late arrival, students must sign in and record time of arrival. This record will be used to update attendance.

Leaving the classroom: Students are expected to come to class prepared within 5 minutes of the class change bell, and remain in class for the duration. This means, you must get your textbook, binders, pens and pencils and bring them with you. It also means, you are to use the bathroom before class starts, and fill water bottles before class starts. Culinary Arts students have access to bathrooms within the kitchen area and therefore have no reason to leave the classroom area. All students are required to have teacher permission to leave the room during class and for safety and security purposes must also sign the class in and out log. Only one student is allowed to leave at a time.

Honesty:

Copying from the internet or any other source that is not your own or failing to document a borrowed source is plagiarism. Plagiarism is not honest or acceptable. The consequences will involve your teacher and school administration.

Honesty also extends to each and all individuals. Telling the truth about why you need to leave class and why you are late is extremely important in establishing trust **and** your reputation within the SVRSS campus.

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Materials:

All students must bring the required material to class. These include binders, pens, pencils, paper, along with proper shoes for the kitchen and proper shirts and pants. Students who continually do not bring materials will not be allowed to retrieve them during class time. Students who do not have proper kitchen shoes and work clothing will not be allowed to work in the kitchen and will receive a **Zero -0** – for the day's lab.

Class Routines:

The bell does not dismiss you. Workstations must be cleaned and sanitized before you are clear to leave the kitchen. Failure to do so will result in a **Zero-0**, Lab mark, regardless of how well your product turns out. Students may bring water to class and may be kept on their workstation in a tightly sealed, spill resistant container.

Time Management

It is important that all students learn to manage their time and plan for activities such as eating and coffee runs. Food and beverages need to be finished before class starts.

There fore, If you eat food from the breakfast program, ***finish it in the cafeteria.***

If you are a fan of Tim Horton's, finish your food and drink before class starts.

Digital Citizenship: (Cell Phone Criteria)

As per the law enforced by the Manitoba government in August of 2024, cell phones will not be allowed in the classroom. If you carry your cell phone with you, it must be set to silent mode and be put away in a pocket, purse or backpack at all times. The digital device policy posted in room 215 clearly explains cell phone and digital device policy for Ms. Turton's classes. There are consequences for not following the cell phone/digital device policy. Parents, you can help you student to adhere to this law by not phoning or texting them during class time. Your co-operation is greatly appreciated.

Assessment and Evaluation:

In accordance with the Swan Valley School Division Assessment of Learning Policy, **at least 80% of work for summative assessment must be completed by the student in the presence of a teacher.** If a student is missing when a summative assessment is given, verification from a parent, guardian, or doctor to account for your absence must be provided.

Alternative arrangements to complete the task, in the presence of a teacher, will be made.

*Students are responsible for completing the work in a timely manner.

Formative Assessment:

Formative assessment will occur on a regular ongoing basis, and progress/feedback shared with the student through observation and conversation with the student. This is an indicator of curricular outcome comprehension and will later be transposed into c marks. Students who do not complete formative assessment will find difficulty when it comes to summative assessment. Formative assessment will be recorded for progress evaluation purposes and will be recorded as a checkmark to indicate completion.

Summative Assessment:

This includes assignments, quizzes, tests and the final exam. All summative assessments count towards a student's final grade. Students who do not complete formative work will find summative work difficult.

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Evaluation:

Category Weightings for Summative Assessment:

50%-- PRACTICAL: Demonstrations to be completed in class, graded by rubric

40%-- THEORY: Demonstrated learning via quizzes, written assignments, and projects

10%-- PROFESSIONALISM: Demonstrated in class, based on proper attire, grooming, teamwork.

Due Dates: All assignments and projects must be turned in on time. **Late assignments will be subject to a late mark deduction based on the assignment.** Reasonable timelines will be set for all summative work. It is expected that students make all efforts to complete their work on time.

Take careful note: Assignments are grade by quarters. (Q1, Q2, Q3, Q4). The report card/parent teacher break ½ way through each semester marks the change in quarter. Once report cards have been completed and issued for the first quarter of each semester, ***work from that completed quarter will no longer be accepted for grading.*** It is the responsibility of the student to pay attention to the dates and heed my reminders that missing work must be submitted.

Missing a Test is serious business!!

Reasonable notice will be given for upcoming tests (no less than 3 school days). ***If you are unable to take the test on the scheduled day, your parent or guardian, teacher or coach, must notify me directly prior to 9 am on the day of the test.*** If at the end of class on a test day, your attendance shows a "Truant" you will not be allowed to make the test up. Students must make up an excused missed test or quiz on the first day returning to school or at a time arranged previously with the instructor.

Missing Classes.....not advised.

If for **any** reason you miss a class, whether school related, personal or illness it is **100% your responsibility** to come to me to find out what you missed and collect assignments. I will not be tracking you down to bring you missed work.

Cooking Labs: If you miss class on a kitchen lab day and your attendance is not excused by the end of the day, you will receive a Zero "0", for that lab. There are no make-up times for the labs.

Teacher Contact Information:

Ms. G. Turton,
204-734-4511,
email: gturton@svsd.ca

Parents, please sign, date and return this course outline with your student no later than September 19, 2025.

In signing, you acknowledge that you have read and understand the requirements, expectations and commitment to learning necessary for your SVRSS student to participate in the Exploration of Culinary foods course and be successful.

Student Name _____

Parent Signature _____

Date _____

Thank you for your support!