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M: 830a-3p

T,W,TH: 830a-12p

WHAT YOU WILL LEARN:

Job readiness skills
Cooking & baking techniques

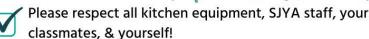
Safety & sanitation in the kitchen How to use kitchen equipment & tools

How to read, interpret, & convert standardized recipes

The history of food service & current trends

Expectations in the work place

Expectations & Procedures



Being on time is a must! When it is 830a you must be inside the classroom, if you are not in the classroom at that time you may join your class at the 10a break time. Many cooking labs will take the entire class to complete.

You are expected to bring your Culinary binder with you to every class and lab.

As per SJYA expectations, cell phones will NOT be allowed in the classroom or in the kitchen at any time. Students will be expected EVERY day to place their personal belongings in their lockers.

No gum, food, or drinks will be allowed in the lab unless they are supplied as part of the curriculum.

IF you are going to be late or miss class please let your Case Manager know.

Uniforms

Closed-toed shoes

Purely for safety, closed toed shoes protect you from falling sharp objects, and hot items.

Long Pants

Long pants help shield the skin from hot surfaces & falling sharp objects.

Head Covering

Hair nets are required for sanitation purposes. It keeps hair out of food. All hair must be stuffed into the hair net

Apron

We wear aprons to keep clean. The aprons keep the food off of your school clothes.



When you are absent, there will be no makeup work. All labs and shadow opportunities WILL NOT be made up. You are expected to be here.

TESTING POLICY

There will be 1 final exam and 1 final cooking lab. 75% or above on the final exam will be considered passing. If it is failed, you can retest 1 time. It will be completed at the teacher's discretion within one week from the original test date. The student will be allowed to improve the grade to a maximum of 75%. Passing the exam is required to receive your Certificate of Completion.

