

**Culinary Program
Clifton Career Development School
Course Syllabus 2025-2026**

**Culinary Arts 8415.HA00.Y Advanced Culinary Arts 8416.HA00.Y
Hospitality and Tourism Cluster**

Teacher: Ms .Stacey Pomerantz

Classroom Number: 105

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Clifton CDS Website: <https://cliftoncds.austinschools.org/>

Student Support M,W,Th,F 8:30-9:15 am M,T,W,Th 3:45-4:15 pm

Course Summary

Welcome to **Culinary Arts and Advanced Culinary Arts**! These courses are designed to provide you with the foundational knowledge and practical skills necessary for a successful career in the Culinary field. Throughout the semester, we will explore theoretical concepts and apply them through hands-on projects, simulations, and real-world scenarios. The goal is to build a strong understanding of industry standards, safety protocols, and professional work habits.

Prerequisite: Intro to Culinary Arts

Student Learning Objectives

- Demonstrate professional standards/employability skills as required by business and industry.
- To apply advanced reading, writing, mathematics, and science skills for the food service industry.
- Refine listening, writing, and speaking skills using verbal and nonverbal communication to enhance operations, guest satisfaction, and professional development.
- Demonstrate an understanding that personal success depends on personal effort.
- To research, analyze, and explore lifestyle and career goals. The student examines jobs available in the food service industry and accesses career opportunities.
- Understand factors that affect the food service industry.
- Evaluate and determine equipment, ingredients, and procedures used in a professional food setting.
- Understand the various food service operations such as quick service, fast casual, fine dining, institutional, and beverage service.
- Use technology and computer applications to manage food service operations.
- Demonstrate leadership, citizenship, and teamwork skills required for success.
- Explain how employees, guests, and property are protected to minimize losses or liabilities.
- To recognize and model work ethics and legal responsibilities

Course Overview

<u>1st Nine Weeks</u>	Safety & Sanitation Baking & Decorating Communication Self-Advocacy
<u>2nd Nine Weeks</u>	History of Culinary Arts Food Preparation Techniques Applied STEM, Writing & Reading
<u>3rd Nine Weeks</u>	Technology in Food service Food Service Management Leadership Development
<u>4th Nine Weeks</u>	Food Service Career Development Employability Skills

Course Requirements

The student will be expected to meet the similar physical demands and be exposed to similar working conditions typical of a food service business such as:

- Standing and walking on hard floors for extended periods of time.
- Working with hot surfaces, steam and wet floors.
- Heavy lifting.
- Productively working around hot room temperatures and loud noises.
- Handling sharp knives and potentially dangerous equipment.
- Cleaning of floors, work-surfaces, tools and equipment.

Course Expectations

I Respectful conduct

- Treat others with dignity and respect: This includes peers, teachers, and school staff.
- Use appropriate language: Refrain from profanity, vulgarity, and bullying.
- Respect individual differences: Embrace diversity and treat everyone fairly.
- Engage in active listening: Pay attention when others are speaking and avoid interrupting.
- Maintain a positive and supportive classroom environment: Encourage peers and contribute to a collaborative atmosphere.

II. Academic integrity

- Honesty in all work: Do your own work and be accountable for its authenticity.
- Proper citation of sources: Avoid plagiarism and acknowledge the work of others.
- No cheating: Refrain from seeking unauthorized help or assisting others during assessments.

- Timely submission of assignments: Meet deadlines and communicate any challenges in advance.

III. Classroom conduct

- Punctuality: Arrive on time to class, ready to begin the lesson.
- Preparedness: Bring necessary materials, including assignments, notebooks, and writing utensils.
- Follow instructions: Listen attentively and adhere to teacher directions.
- Responsible use of technology: Following state and district guidelines
- Appropriate use of classroom time: Remain on task and engaged in learning activities.
- Cleanliness and care of materials: Maintain a tidy workspace & respect school & personal property.

IV. Communication and participation

- Active participation: Contribute to class discussions and activities.
- Seeking help when needed: Ask questions and seek clarification from the teacher or peers.
- Communicating respectfully: Express ideas and opinions appropriately, even when disagreeing

V. Professionalism (where applicable)

- Appropriate demeanor and attire: Adhere to dress codes and conduct oneself professionally.
- Accountability for actions: Take responsibility for choices and their impact on others.
- Confidentiality: Maintain the privacy of personal and sensitive information.

Course Uniform

Chef coats, hats and aprons will be available to the student. The student is expected to provide the following items of clothing that are clean and in good repair:

- Closed-toed work-shoes or sneakers with non-skid soles Every Day
- Pants or jeans are recommended (Clifton will provide if needed)
- Hair tie for long hair

Grading

Major Grade - 50%

Mastery assessments based on learning objectives needed to move forward in the program.
Projects and Events

Quizzes /Labs - 25%

Formative assessments, skills checks, short quizzes

Daily - 25%

Professionalism/Participation: This includes in class assignments, attendance, punctuality, active participation, and adherence to safety rules and professional conduct.

Final exams are worth 20% of the semester average.

Clifton Grading Guidelines ([Click here](#), also located in Google Classroom)

Students are responsible for communicating via email any absences in advance and meeting with the teacher upon return to complete any missed assignments.

Grade changes after the close of the grading period will only be made if it changes the student's letter grade or credit for the course.

The expectation is that all students will participate in hands-on labs in the kitchen and dining area. Circumstances that would prevent a student from participating need to be communicated with the teacher and an alternative assignment may be given.

***The syllabus serves as a guide for both the teacher and student; however, during the term, it may become necessary to make additions, deletions, or substitutions. Adequate notice will be provided to students of any necessary changes.**

Electronic material continuous nondiscrimination statement:

Austin ISD does not discriminate on the basis of race, color, national origin, sex, or disability in its programs or activities and provides equal access to the Boy Scouts and other designated youth groups. The following person has been designated to handle inquiries regarding the nondiscrimination policies: the Title IX Coordinator at julianne.gula@austinisd.org or (512) 414-1700, and/or the Section 504 Coordinator at kelly.spahn@austinisd.org or (512) 414-1700.

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