

Naperville North High School Culinary Arts & Nutrition 3 Syllabus

Teacher: Jasmin Tuazon Email/Phone: <u>ituazon@naperville204.org</u> CTE Office: 125

Department Chair: Melissa Oskroba

District Mission

To educate students to be self-directed learners, collaborative workers, complex thinkers, quality producers, and community contributors.

Department Mission

In partnership with the community, Career and Technical Education (CTE) provides students with real-world experiences. Students will discover and explore their passions which will lead to career opportunities and the development of life skills.

Course Description

Principles and methods of quantity food purchasing, producing and service for the culinary industry with emphasis on management, sanitation, organization and professionalism will be taught. Knowledge, techniques and skills from Culinary Arts and Nutrition 1 and 2 will be utilized in class. The course is designed to blend culinary theory, basic kitchen management, menu planning, purchasing and hospitality in an authentic restaurant setting. Food service sanitation certification training and testing will be incorporated into the classroom content.

Course Textbook & Resources

Chromebook Binder Chef's Coat/ID Holder

Course Standards

Analyze career paths within the food production and food services industries.

Demonstrate food safety and sanitation procedures.

Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment. Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs. Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.

Demonstrate implementation of food service management and leadership functions.

Demonstrate the concept of internal and external customer service.

Units of Study:

Advanced Safety and Sanitation 2
Advanced Nutrition 2
Advanced Knife Skills 2
Advanced Cooking Techniques 2
Advanced Baking 2

Grade Calculation Definitions

Students will be provided with multiple and varied opportunities to demonstrate mastery of learning standards. Although varied in content, all courses will include examples of practice and evidence of learning:

- Evidence of Learning: Tasks or assessments where feedback is provided to the student and considered evidence of a student's level of proficiency on a given standard or skill. This may include, but is not limited to formative tasks that provide insights on areas for growth as well as summative tests, projects and/or performances.
- Practice: Tasks that are connected to course standards and learning targets that promote the
 development of skills and/or knowledge that will be assessed, but where feedback is not provided. This
 may include, but is not limited to daily readings, note-taking, practice exercises, and tasks essential to
 the learning process.

Grading Disbursement

Semester grades for all classes (prior to the final exam) will be calculated by a weighted average. As part of the calculation for the overall semester grade, final exams/projects will not exceed 15% of the semester grade.



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A = 100-90%, B = 89-80%, C = 79-70%, D = 69-60%, F = 59-0%

Semester Grade:

• Coursework = 85% (Evidence of Learning = 100%

• Final Exam = 15% Final Exam Format: 50% Online Portfolio, 50% Lab Practical

Grading Practices

Grades communicate each student's progress toward mastery of goals/standards for the course.

• Infinite Campus Symbols/Comments:

- A score of "Missing" (M) will indicate an assessment has not been turned in and the comments section will include a specific date by which students can still submit. After that date, a zero (0) will be recorded.
- Any score may also have a comment indicating the due date, turned in, late, reassessment eligibility including the timeline and/or reassessment final scores.
- A zero indicates that no attempt was made by the student. If a legitimate attempt is made on an
 assessment and practice work has been completed in a consistent and timely manner (completing
 80% of practice listed in Infinite Campus.), a score of 50% will be the lowest possible grade.
- Late Work:
 - Evidence of Learning work submitted after the original due date cannot be penalized more than a total of 10% and can be submitted for credit up to 5 days after the original due date.
 - o Practice Work is not accepted for credit after the due date.
- Other:
 - No extra credit will be issued.

D203 Al Belief Statement At Naperville North High School, we strive to build a learner's mindset in all students, developing qualities such as adaptability, communication, critical thinking, and global citizenship. Generative Artificial Intelligence (AI), offers new opportunities to engage with important technology relevant to the future that also raises significant educational considerations. Al tools provide unique ways to engage students in the learning process, hence we encourage our staff to guide students in using AI responsibly. Teachers have the authority to establish guidelines for AI use in their classrooms, setting clear expectations for how AI can be used on learning tasks. Concurrently, we recognize that reliance on AI risks replacing genuine student engagement and original thought, undermining the attributes we aim to cultivate. Striking a balance between leveraging AI tools effectively and maintaining educational standards is crucial to the learning experience of each student.

Academic Integrity Code

District 203 students are challenged to address the academic process enthusiastically, diligently, and most importantly, honestly. It is the responsibility of our students, teachers, and administration to uphold the fundamental academic values of honesty, responsibility, fairness, respect and trust. The integrity of our district's academic programs is built upon these principles.

Academic integrity violations include cheating, plagiarism, self-plagiarism or copy infringement, obtaining or providing an unfair advantage, using a writing service and/or Al in place of original work unless specifically authorized by staff, falsification of documents, unauthorized access to records, and inappropriate collaboration, whether intentional or unintentional. The classroom teacher and administration will collaborate and exercise professional judgment in determining academic integrity violations.

NAPERVILLE NORTH HIGH SCHOOL YOUR PATH YOUR FUTURE

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Reassessment Policy

The purpose of reassessment is to allow students to demonstrate mastery of course standards in which they remain deficient. Higher reassessment grades will replace the original assessment score, but will not exceed 85%.

- Practice work is not eligible for reassessment.
- Evidence of Learning work may be eligible for reassessment. Refer to the chart below for eligibility:

The assessment included multiple opportunities for feedback and improvement in the process for the final product OR formative assessments are aligned to standards, allow students to practice in the same assessment format, and gain feedback for improvement before the summative assessment.	 □ There was timely and consistent completion of practice work and formative assessments. □ A one-time performance on an assessment does not reflect the student's level of proficiency leading up to the assessment. □ Summative assessment score is below 85%.
Not eligible for reassessment	Eligible for reassessment if all three statements above are true.

Reassessment Parameters:

- The reassessment opportunity will require designated learning experiences that demonstrate readiness as assigned by the teacher.
- Reassessments MUST be completed within 5 school days of the student receiving feedback unless
 otherwise determined by the instructor. The reassessment deadline should be communicated in an IC
 comment.
- The final reassessment score will be capped at 85%.

Student Communication

- You are encouraged to communicate with their teacher regarding questions.
- Teachers make every effort to respond to emails and phone calls within 24 hours during the workweek.
- The best way to communicate with teachers is through email; however, if you haven't received a response within 48 hours, please resend the email or call their voicemail. Your email may have been filtered.

Additional Resources for Support

- You can make an appointment with your teacher should you need additional instruction or support in learning material.
- You can attend peer tutoring in the Lit Center during lunch periods to receive extra support or to work on assignments.
- You can drop in to work with a peer tutor during lunch periods or before school in the Literacy Center.

Parents or Guardians Partnership

Naperville North believes in a collective partnership with parents/guardians which provides students the best opportunities for success.

Some ways parents/guardians can support their student's learning are:

- Actively check Infinite Campus for their student's grades.
 - Infinite Campus is a tool to progress monitor student work until the final course grade is posted.
 - Monthly progress grades are posted and represent the current grade of a student in the course at that moment in time.



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 Discuss missing assignments, reiterate due dates, help organize folders, materials, assignment notebooks, and review upcoming projects and assessments.