

Jean Gowen

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IRHS Culinary Arts Program

2015/16

Rules and Regulations

Dear Parents/Guardians,

I am thrilled to be working with your child this school year! Culinary Arts is a great program to participate in and I am glad they are enrolled in my class. It is going to be an opportunity to work as a team while learning many employability skills. There are many situations in this class that can be dangerous so the rules are put in place for your safety so as to avoid any accidents. Your child will be introduced to many new things in this class and with all new things come new rules and with new rules come new consequences.

It is my goal to provide a safe atmosphere that promotes educational success. I want you to be fully aware of the unique circumstances that exist in our program. Students will be using industrial equipment in an industrial kitchen setting. The design of an industrial kitchen creates hazards that could result from misuse or neglect of equipment or supplies, as well as the number of students working in the facility makes it absolutely necessary that students exhibit a high level of maturity and personal responsibility. Please talk with your child about the expectations below. I feel that it is very important that a cooperative learning environment be maintained in order to maximize learning. While I hope that the content of the class will keep your child engaged, if a disruption occurs that is a disturbance to others who are trying to learn or results in any unsafe behavior, I will attempt to refocus your child and get on with the instruction. If said disruption does not cease, your child will be referred to administration.

Real life contains rules and consequences for our behaviors. It is my sincere hope that I will continue the foundation that Ironwood Ridge has laid in making your child one who makes his /her choices and accepts responsibility for that choice.

Students are expected to adhere to all school rules and policies that are outlined in the student handbook. All classroom rules and guidelines will be developed with the class the first week of class. The rules are put in place for YOUR child as well as the safety of other students

In following with A.Z Dept of Health Codes it is important to be aware the IHRS Culinary Dept is also a catering facility and we follow all A.Z Health Codes. Any student who is in violation of these codes will not participate and lose credit. www.azdhs.gov

- It is very important to me that the student's culinary education that they participate in the tasting of all food we produce. Students will participate in critiquing and tasting all foods.
- Unless dietary or allergy restrictions are involved and are put on the parent consent form.
- If a child does not want to taste food they should think about taking another class.
- 50% of learning how to cook involves tasting the food you make at every step.

The following rules will be strictly enforced during kitchen labs and in class:

- Each student is to be treated with courtesy and respect
- Be on time
- Contribute positively in class.
- Follow directions
- Do not speak while some else is speaking
- No shorts (Knee length in Kitchen)
- Closed Toes Shoes are REQUIRED for credit in Labs
- No cell phones, I-pods ,MP3, ear buds, Beats etc... in class
- No hoodies in the kitchen
- All hair will be restrained in a hat or hair net.
- Every student will be required to dress in the appropriate uniform (we provide chef coat and hair covering) health code of A.Z for foodservice operations)
- No horseplay (includes: no touching, no using kitchen equipment to touch or poke etc. no throwing food, paper or foil, snapping of towels)
- No touching another student
- No bullying (see Student Handbook)
- No stealing of class food or class supplies or from any student.
- No giving away of food to teachers, students or eating food that is being prepared for school or outside orders.
- No leaving class without permission.
- No personal grooming to take place in class.
- Drinks are allowed in class but please be responsible for your own trash
- Never is a student to use any piece of equipment for anything other than its intended use.
- Any day that a student is not in complete/clean uniform, they will not be allowed to participate in any part of the lab and will receive an automatic trip to the office.

There is a lot of activity going on while we are in production. The following rules must be followed:

- Students will be assigned to production groups.
- The groups will be changed throughout the year. No discussion
- During production, students should work with their group.
- Any student who leaves the kitchen without my permission will receive one warning. The second time the student will be referred to the office.
- While grades are assigned to groups, individual grades will be adjusted based on professionalism, participation, productivity, skills, finished product & clean up.
- If you wish to leave the classroom, you must have permission. Failure to do so will result in a referral (see student handbook)
- No equipment will be used by a student until after an instructional is delivered by Chef Instructor only.
- If you are using a piece of equipment that has multiple pieces, you must clean it, re-assemble it and return it to storage as soon as you are finished with it.
- Student will adhere to the Computer Usage Agreement that they signed when they registered.
- Students will behave better than when I am present when a substitute is required. Any mention of a student's name in a negative light from a substitute is an automatic referral. No discussion.

Other Policies will be outlined in the Syllabus and in class.

If you have any questions regarding the rules or the Syllabus please feel free to e-mail them to me.

jgowen@amphi.com or consult the IRHS Handbook

Personal Responsibility Sheet

PLEASE READ THE SYLLABUS AND SIGN THIS DOCUMENT

We give our permission for our student to participate in the Culinary Arts lab. We have read the Rules and Regulations for the Culinary Arts department. We understand that the student must follow the rules and that non-compliance will result in disciplinary action.

*Do you (the student) have any medical problems we need to know about?

If yes, what are they?

*Do you have any food allergies? If yes, what are they?

Name of Student: _____

Period: _____

Student Signature: _____

Student E-Mail: _____

Name of a Parent/Guardian: _____

Signature of a Parent/Guardian: _____

Contact # of a Parent/Guardian: ()

E-Mail Address of a Parent/Guardian: _____