Culinary Arts/Restaurant Management

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Culinary Arts Instructor

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Course Description:
Restaurant Management is a one (as an elective) or two-year course (program completer) that gives students the opportunity to explore the food service industry and develop skills for employment based on industry standards. The program includes food preparation in a commercial kitchen, a student-run restaurant, snack bar, and a production bake sale. Students learn food safety principles, professional food-handling techniques and quantity preparation through the use of commercial equipment and standardized recipes. Sanitation, safety, personal hygiene and workplace skills are emphasized daily.

Course Objectives:
- Students will be given challenging real world projects and assignments typical of the food service industry.
- Classroom and lab activities will include a variety of hands-on commercial kitchen experiences, class discussion, open-ended problem solving, work-based learning, and project-based learning.
- Students will often work in teams but will be expected to complete individual assignments in relationship to the team’s work.
- Major projects will be presented to the class.
- Students will be required to draw upon academic skills in the areas of mathematics, science, language arts, and technology.

Course Content:
- ServSafe Employee Certificate
- Snack Bar
- Production Bake Sale
- Kitchen Safety
- Foodservice Equipment
- Weights and Measures
- Proper Mis-en-Place
- Using Standardized Recipes
- Skills USA
- Café Edison
- Seasonings and Flavorings
- Cooking Methods
- ServSafe Food Protection Managers License
- Regional Foods Project with AoHT
**Student Expectations:**

- Students will be expected to maintain an *exemplary* level of attendance. **Unexcused absences will result in a zero in Employability Skills for that day.**
- Students will be in class, seated, quiet and on task when the second bell rings.
- Students should be prepared to dress in complete professional program attire every day.
- Valuables and all electronic devices are to be put away in student’s locker.
- Cell phones will be placed in the docket.
- Student behavior in class will follow all rules as outlined in the Student Handbook.
- Students will use the computers for educational purposes only

**Grading Procedures**

→ *Grades are weighted as follows:*
  
  Employability Skills 40%; other Projects/Assignments/Assessments are worth 50%; homework for practice is weighted at 10%.

→ *I will grade on a total point system. The more important the assignment, the more points it will receive.*

“Work turned in after the due date and by the deadline may be lowered no more than one letter grade or 10% of the grade. Work submitted after the deadline (when we have moved onto the next unit) will be recorded as a zero.”

---Taken from MCPS Policy on Grading and Reporting (except parenthesis)

**Attendance Policy**

- It is important that students attend class on a daily basis and are prepared to make up work due to absences.
- Notes for absences are due within three days upon return to school. Notes received after three days will not be excused without administrative approval.

- Students are responsible for submitting these notes to the attendance office.

- Edison requires a separate note from any given to a student’s home school.

- It is the student’s responsibility to provide documentation of any home school required absences to the Edison attendance office