

Berrien Springs Partnership Syllabus and Instructor Qualifications

CLASS TITLE: LEARN TO COOK WITH A PROFESSIONAL CHEF

GRADE OR AGE LEVELS: 8th-12th grade

START DATE: Monday January 9 – Monday February 27 # WEEKS

TOTAL: 8

WEEKS OFF: Presidents day Feb 19, moved to Tuesday if necessary

DAY/TIME REQUIRED: 11am-1pm

HOURS (REQUIRED): 16

HOURS (POSSIBLE): 16

TOTAL SEMESTER HOURS POSSIBLE:

LOCATION/ADDRESS:

White Horse Farm Catering 4840 Territorial Rd Benton Harbor Mi 49038

MAIN INSTRUCTOR: Angela Lee

ADDITIONAL PRIMARY INSTRUCTORS (background checked):

Angela Lee is a professional Executive Chef for White Horse Farm Catering located in Benton Harbor. White Horse Farm Catering primarily serves the wedding industry. She has been the Executive Chef for White Horse Farm Catering for 8 plus years and cooks for over 50 weddings each year. She is excited to share her deep well of food handling experience with the students. Additionally, she has owned and operated restaurants in Chicago for the last 20 plus years.

CONTACT INFORMATION:

phone: 269-543-7707

email: angela@whitehorsefarmcatering.com

website: www.whitehorsefarmcatering.com

ADDITIONAL REGISTRATION AT SITE REQUIRED? NO

MAIN INSTRUCTOR QUALIFICATIONS:

Angela Lee is a Restaurateur; she is owned and operated restaurants in Chicago for the last 25 years. Currently Angela is the Executive Chef of White Horse Farm Catering. She has been the Executive Chef for White Horse Farm Catering in Benton Harbor for 8 plus years and cooks for over 50 weddings each year. She comes with a host of everyday practical and critical cooking skills that she will share with the students.

COURSE DESCRIPTION (complete overview shown on website):

A hands-on cooking experience with a professional Chef to learn the basic tools, techniques and terms used during cooking. You will learn local health codes, proper food handling, and food storage. You will learn and utilize recipe

development and its parts. You will learn the nine cooking techniques and measuring units and put them to use. You will discuss proper cooking temperature and its importance. Collectively you will cook a planned meal and have a fun interactive hands-on cooking experience. Your end of class project will be to create your own recipe and present it to the classroom.

SYLLABUS/OUTLINE: weekly breakdown of Project-Based Learning activities

WEEK 1: Engage students with the topic by asking them to share a favorite recipe or cooking experience. Discuss Syllabus. Ask why they here and what do they want to gain by taking this course. Share and discuss as a class.

WEEK 2: Basic tools and terms used during cooking. Student will be quizzed on this. Making their way around a kitchen, its parts and its organization. Student will learn local health codes, proper food handling, and food storage. Student will be quizzed on food handling and storage.

WEEK 3: Student will learn recipe develop and its parts. Student will learn measuring units and weight. Student will be quizzed.

WEEK 4: Students will learn and discuss nine cooking techniques. We will discuss proper cooking temperature and its importance.

Week 5: We will discuss meal prep, timing, holding, and handling. Students will decide on a meal that they will make together the following week 6.

Week 6: Day of Cooking: Collectively students will cook the planned meal from above. Step by step and learning hands on techniques in classroom kitchen.

Week 7: Student will now create their own recipe, step by step process and prepare for recipe they will make at home and present to the class the following week with photos and step by step recipe, samples will be provided.

Week 8: Present recipe in front of class, discuss what went well, what should change, present food item to taste. Graded.

COURSE OBJECTIVES AND APPROXIMATE TARGET DATES:

Students shall objective is to gain a complete understanding of cooking terms, techniques, and tools by Week 3, Students objective shall gain and complete understanding of food storage and recipe creation by Week 7, Final week they will present their recipe in proper format with photos and step by step direction they cooked at home.

STUDENT ASSESSMENT - what will be used to evaluate student progress and/or end of semester pass/fail status?

All classes abide by the following:

- 1) Student agrees to attend at least 80% of class sessions/lessons offered. Attendance is kept online and tracked by Partnership staff. Failure to meet 80% or be on track to meet 80% may result in program discontinuation.
- 2) The Partnership Student Assessment or Performance Form is filled out by the teacher and turned in to Partnership staff. The link to this form is found on the web page for this class. Failing marks for lack of participation, behavior issues, practice time, etc. may result in program discontinuation.

Class-specific assessment: discuss and include the form or a link to the form that you use.

ADDITIONAL RESOURCES: (online, books, video, etc.):

Teacher shall provide online resources / videos each week as seen fit.

CLASS POLICIES: ATTENDANCE, BEHAVIOR, WEATHER, ETC.

Attendance: Require the student to attend every class prepared to learn and participate.

Behavior: Respect for fellow students and teacher.

Weather: All indoors.

Other: Student will be using a knife, hot stove and oven, a release of injury will be provided.