



Hospitality/Food Service Course Syllabus

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Huron Area Tech Center
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Course Description:

The Hospitality/Food Service (HFS) curriculum concentrates on skills from entry level baking and pastry, culinary arts to entry level management. The skills students will learn in class include: table service, cash handling, customer relations, baking, quantity food preparation, short order cookery, sanitation, culinary arts, Garde manger and management. The program offers job specific training in each area and the opportunity to earn college credit by becoming ServSafe certified. Students operate “The Snack Shop”, an in-house banquet facility, as well as a restaurant, The Main Street Café. Upon graduation, students are ready to continue their training at the college level or for entry-level employment

Instructor Information:

My name is Chef John Miles. I am the lead teacher in the Hospitality/Food Service program and have been in the Hospitality/Food Service class for 18 years. I have a bachelor degree in Hospitality and Tourism Management from Grand Valley State University, a Career and Technical Education Occupational Certification Endorsement from Ferris State University, and a Master’s degree in Career and Technical Education from Concordia University. Prior to working at the Huron Area Technical Center (HATC) I worked in several restaurants and hotels throughout Michigan.

Outside of school my wife teaches for Bad Axe Public Schools and I have two teenage sons. In my free time I own and operate two local businesses. The first is JD’s BBQ, a catering business, located in Bad Axe. The second is Lake Michigan Mushroom Company, out of Caseville, which specializes in organically grown gourmet mushrooms.

I welcome any question or comments relating to your son or daughter, their projects, or instruction. The best way to contact me is by email jmiles@huronisd.org. I have limited access to my phone during the school day but will gladly return your call as soon as possible. In case of emergency during the day please call the main office at (989) 269-9284.

Upon completion of this course students will be able to:

- Transition to College or University to continue their education and training
- Enter the workforce

Required Materials/Dress: During days that we are in the classroom for theory, students must meet HATC dress requirements. On days that students and I will be in the Lab (commercial kitchen) students must meet state dress requirements for kitchen workers (non-slip work shoes, clean chef coat, chef pants, and restrained hair under a hat). All students will be asked to purchase a lab uniform at the beginning of their first year at the Tech Center.

Course Segments: The program is designed around 12 segments and 491 standards. Standards are the individual tasks that you will learn with-in a segment.

- Segment 1 Cost Control and Culinary Math
- Segment 2 Culinary Core
- Segment 3 ServSafe and Sanitation
- Segment 4 Guest Relations
- Segment 5 Basic Cooking
- Segment 6 Baking and Pastry
- Segment 7 Management
- Segment 8 Marketing and Entrepreneurship
- Segment 9 Advanced Cooking
- Segment 10 Garde Manger
- Segment 11 Sustainability and Nutrition
- Segment 12 Career and Professional Development

Grading Criteria

Based on the HATC Student Handbook, the grading criteria is broken into two areas: academic performance (60%) and daily work ethic (40%). Due to scheduling conflicts and the cost involved in many of these lab experiences it is extremely difficult to duplicate for students that are absent. Students will earn points in the Work Ethic Standard section while they are at school and cannot be made up, similar to earning a wage while at work.

<u>Academic Standard (60%)</u>	<u>Work Ethic Standard (40%)</u>
60% of the grades is based on academic performance from skills such as:	40% of the grade is based on daily work ethic in the following:
Quizzes Tests Workbook Activities Lab Projects & Assignments Hands on Task Technical Reading Etc.	Attendance / Punctuality Personal Management Positive Attitude Initiative / Effort Cooperation Time Management Safety Practices Following Directions

Late Assignments:

If extenuating circumstances arise during the school year that prevent students from turning in their assignments on time, please contact me to make prior arrangements. If arrangements are not made and assignments are turned in late the following scale will be applied to grades.

30% reduction in the assignment grade if it is turned in **24 hours late**

50% reduction in the assignment grade if it is turned in **1 – 7 days late**

Not accepted if the assignment is turned in **over 7 days late**

Guidelines for Success:

1. Students must obey all safety and sanitation guidelines
2. Students are asked to do their best on all activities and assignments
3. Great attendance is expected for all students

Articulation: Delta College, Schoolcraft College, The Culinary Institute of Michigan, Grand Rapids Community College, Great Lakes Culinary Institute at Northwestern Michigan College, Mott Community College, Dorsry Culinary Academy, Les Cheneaux Culinary School, Kalamazoo Valley Community College, Grand Valley State University, Northern Michigan University, Ferris State University, Northwood University

Available Credentials:

- ServSafe Manager Certification
- ServSafe Allergen Certification

Online Delivery: Students will use Google Classroom to receive information, videos, and to take quizzes. The Remind app will be used for general communication.

Work-Based Learning: In-house catering opportunities are available to students throughout the school year.

Safety Training: Safety Training is conducted at the beginning of each school year. Training is broken into classroom theory and hands on training covering such topics as: slip and fall prevention, cut and burn prevention, chemical safety and storage, safe knife and equipment use. Students must pass the safety quiz with an 80%, pass a performance test on all large equipment and knives with a 100% before they are allowed into the lab.

Student Leadership: All students have the opportunity to join SkillsUSA which is the nationwide student leadership organization that we align with. Within SkillsUSA conferences and competitions are available throughout the year for students to practice their leadership and industry skills.

Resources: The majority of our curriculum will be out of the Foundations book and workbook. Additional college level texts are available for students looking for advanced training.

- Foundations of Restaurant Management & Culinary Arts, Year 1
- Foundations of Restaurant Management & Culinary Arts, Year 2
- ServSafe Manager 6th edition

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I have read the syllabus and understand all the information. I will be respectful of the rules and follow them. I understand they are for my safety and the safety of the guests I serve.

Student's Name _____ Signature _____

Student's School Email _____

Parent's Name _____ Signature _____

Parent's Phone _____

Email _____

THIS FORM IS DUE BY FRIDAY September 11TH