



## Youthentity Career Academy – Hospitality I 2023-2024 Academic Year

<u>Grade level:</u>	11-12, sophomores by exception
<u>Lead Instructors:</u>	Chef Joe Daboul, Chef Matt Maier, Chef Greg Beachey, Kirsten McDaniel
<u>Location:</u>	Youthentity Kitchen, 572 Highway 133, Carbondale, CO 81623
<u>Course Duration:</u>	1 year
<u>Prerequisites:</u>	9 <sup>th</sup> -grade reading level in English
<u>Credits:</u>	10 per semester
<u>College Credit:</u>	Yes
<u>Hours of Instruction:</u>	220+
<u>Time:</u>	<u>GSHS:</u> Periods 4 and 5 on White days <u>RFHS/BHS:</u> periods 4 and 5 on Gold days
<u>Start Date:</u>	Aug 25, 2023
<u>Schedule:</u>	This program follows the Roaring Fork School District academic calendar.
<u>Phone:</u>	(970) 963-4055
<u>Email:</u>	Greg Beachey: greg@youthentity.org
<u>Email:</u>	Kirsten McDaniel: Kirsten@Youthentity.org
<u>Email:</u>	Joe Daboul: <a href="mailto:joe@youthentity.org">joe@youthentity.org</a>

Textbooks: *Foundations of Restaurant Management and Culinary Arts Levels 1& 2 2<sup>nd</sup> edition;*  
*Baking with Altitude*

Computers: Students must supply their own computer to access Youthentity University through the internet. You may use your school email address to access Youthentity University.

**Supply fees:** **\$200** supply fee each year (this includes your chef jacket, apron, and hat); **\$75** book deposit (will be refunded after turning in your book to Youthentity after the final exam in good condition). If you need financial assistance with the tuition, please reach out to Youthentity directly at 970.963.4055

\*Students are required to provide their own transportation to and from class. Youthentity will provide bus passes to students who need them.

This syllabus contains the policies and expectations established for the Youthentity Hospitality Career Academy. Students and parents should read the syllabus carefully and understand that they will be expected to abide by these policies and expectations thoroughly.

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## Youthentity Hospitality Career Academy Description:

The Youthentity Hospitality Career Academy will provide students with an introduction to a variety of careers in the industry, including culinary arts, restaurant management, baking, and pastry arts and hotels/lodging. The academy will help you decide if a career in this industry is something you'd like to pursue. The career academy uses the Level 1 and Level 2 books on alternate years, so a student can enroll for two years for the complete experience. Students can begin with either level and continue.

1. ProStart: As part of the academy, students will participate in the ProStart program, sponsored by the Colorado Restaurant Foundation. ProStart is a two-year foodservice and hospitality management curriculum. Level one of the curriculum will be used for the 2023-2024 school year. Topics covered in ProStart Level 1 include: Professional Expectations & Communication Skills, Food Safety & Sanitation, Workplace Safety, Knives, Equipment & Smallwares, Culinary Math, Salads, Dressings, Sandwiches, Pizza, Stocks, Soups & Sauces, Cooking Methods, Service, and Management
2. Concurrent Enrollment Programs: Metropolitan State University RST 1550 and Colorado Mountain College BUS 115, earning up to 3 credits for each course. Students will also earn the ServSafe Food Handler exam. Youthentity will provide the course instruction and pay the exam fee (for only one attempt). Students have the option of earning the ServSafe Managers Certification.
3. Hotels & Lodging: Industry professionals will introduce you to the fields of Hospitality & Tourism, including careers in resort operations, food & beverage services, housekeeping operations, marketing & sales.
4. Career & Education Planning: Students will work to develop a plan for the careers in which they have an interest including determining what type of training or education is needed to achieve those goals, associated costs, what can be expected in terms of future earnings while balancing this with the chosen lifestyle. This will include learning and demonstrating general employability skills.

Optional but strongly encouraged are:

### Competition Teams:

Students will be allowed to join the Youthentity ProStart competition team. Two teams will be selected: management and culinary arts. Teams will meet after school to practice. In general, the restaurant team will meet around 10 hours per week, and the culinary team 10-20 hours per week to be prepared for the competition. All costs to compete on a ProStart team is paid for by Youthentity. Some weekend days and overnight travel are involved for regional, state, and national competitions. Over the years, our students have amassed over \$975,000 in scholarships for post-secondary education and training from competitions.



## Program Expectations & Requirements:

**ATTEND ALL CLASSES-** Students are required to attend all classes with two exceptions:

1. If you are traveling for sports or other extra-curricular activities, you should expect to make-up any *labs* missed through volunteer service as labs cannot be repeated.
2. Illness provided you bring a doctor's note to your next class.

If you have excessive absences, determined by the sole discretion of the instructor, you may be withdrawn from the program early and issued an "F" grade.

*Whether your absence is excused or unexcused, students must call, text, or email their instructor to let them know they will not be in class. 4-hour notice is expected so we do not purchase unneeded food and supplies.*

**BE PUNCTUAL-** Early is on time. On-time is late. Late is unacceptable. Be ready to go at your table for lectures and labs before class officially begins.

**BE PREPARED-** It is an expectation for you to come to class with the proper materials (classwork, paper, pencil, your computer, etc.). This also includes homework assignments, which are due at the beginning of class and will be submitted through Youthentity University. In addition, your cell phone should always be put away. On lab days, you must be in full uniform (chef coat, sturdy pants, closed-toe shoes, chef hat). As part of a real-world learning experience, Youthentity expects students to have the maturity to keep up on their work and to attend all program classes. Reminders will not be made to parents.

**PARTICIPATE-** Participate in all your labs, lectures, and discussions fully. Do not rely on others to do all the work. This includes cleanup of the kitchen and learning space. For lectures, you should be able to ask at least one question of the instructor or guest speaker.

**BE A GOOD EMPLOYEE AND TEAM PLAYER** – This program is more than cooking and business. It's about learning how to work with others, assume leadership roles, being reliable and accountable to your teammates and coaches, volunteering to further the organization and developing basic employability skills such as timeliness, dependability, thinking critically, teamwork, written and oral communication.

### Grading:

The student will receive a letter grade for first and second semesters. Grades are based on the following:

Participation* – 60% (includes attendance, participation, lab grades)	90 – 100% = A
Homework** – 20%	80 – 89% = B
Academic Exam – 10%	70 – 79% = C
Skills Exam – 10%	0 – 69% = F



Grades for the CMC Business 115 class will be submitted to CMC at the end of the second semester using the following scale:

94-100%=A	80-83%=B-	67-69%=D+
90-93%=A-	77-79%=C+	64-66%=D
87-89%=B+	74-76%=C	60-63%=D-
84-86%=B	70-73%=C-	<60%=F

\*The student's grade is based on attendance, participation in lectures and discussions and the quality of the work they do as a contribution to the goal of the entire team. The teamwork, lab and participation grade is determined at the sole discretion of the instructor.

\*\*Homework – All homework will be completed on Youthentity University and will be accepted up to three days after the due date. There will be a 10% reduction in your score for each day late. After that, you will be given a 0.

Extra Credit – students will be provided with volunteer opportunities to help raise money for and increase the visibility of our program. For every 10 hours of volunteer service, the student will earn an additional 1% on their grade. Volunteer service opportunities vary from year-to-year and are not given at the end of the semester to make up for uncompleted work. Extra credit will not be given for service hours intended to make-up for labs missed.

I have read and understand the requirements of the class and the elements of the syllabus.

Student: \_\_\_\_\_

Date: \_\_\_\_\_