

**WITHLACOOCHEE TECHNICAL COLLEGE**  
**Professional Culinary Arts & Hospitality**  
N100500

**2019-2020 Syllabus**

**Chef Nick DiGeloromo, Instructor**

352-726-2430 ext. 4336

[DiGeloromoN@citrus.k12.fl.us](mailto:DiGeloromoN@citrus.k12.fl.us)

[Program Description](#)

The program content includes the following: housekeeping/sanitation, equipment operation, food preparation, serving of food, proper storage of food, and the selection and presentation of a wide variety of foods. Also covered are: customer relations, leadership, professional communication, employability skills, entrepreneurship, and safe work practices.

[Progress](#)

The Professional Culinary Arts and Hospitality program is broken down into 4 different courses: Food Preparation, Cook – Restaurant, Chef/Head Cook, and Food Service Manager. Each course (also known as Occupational Completion Points or OCPs) is 300 hours in length, totaling 1200 hours for the full program. Progress is tracked by the standards set by the Florida Department of Education Post-Secondary Curriculum. All standards must be met to complete the program. Students do not progress in this program at the same pace; however, there are minimum pacing requirements in order to complete this program within the 1200 allotted hours.

[How You Are Graded](#)

Employability Skill – Attendance, Work Ethic, Discipline, Dress Code, etc.:	30%
Classroom Work – Homework, Tests, Classroom assignments, etc.:	20%
Lab Work - Performance evaluation inside kitchen environment:	50%

[Attendance Policy](#)

Students are expected to be **ON TIME** and **ATTEND ALL** classes, consistent with attendance expectations in the workplace. We recognize that there may be occasions when attendance is difficult. In those instances, **please contact Chef Nick prior to the absence to inform him of the reason for the absence.**

For Post-Secondary students, there are no excused or unexcused absences; you are either present or absent. Poor attendance habits can lead to a withdrawal from the program: 6 consecutive absences mean an automatic withdrawal.

We adhere to the attendance policy and grading broken down within the WTC Student Handbook.

[Lab Evaluations](#)

Being a program that revolves around customer interactions and services, we provide lunch Tuesday through Friday to the WTC faculty and students, as well as outside customers.

There are 4 stations within the kitchen – Hot Foods, Cold Foods, Bakery, and Sanitation:

- The Hot Foods station is responsible for the main course of the day – entrée, and sides
- The Cold Foods station is responsible for the entrée salads, wraps, hot sandwiches, and salad bar prep

- The Bakery is responsible for the desserts made for any given day, as well as being in charge of all of the bread used for sandwiches, burgers, and hot dogs
- Sanitation is responsible for all line duties, including line sanitation, line set up, dishes, laundry duties, cafeteria cleaning, as well as customer service duties

#### Numeric Grade Breakdown

100 – 90	A
89 – 80	B
79 – 70	C
69 – 60	D
Below 60	F

#### Florida Department of Education Occupational Completion Points

OCP	Course Number	Course Title	Length	SOC CODE
A	HMV0100	Food Preparation Workers	300 hours	35-2021
B	HMV0170	Cook - Restaurant	300 hours	35-2014
C	HMV0171	Chef/Head Cook	300 hours	35-1011
D	HMV0126	Food Service Managers	300 hours	11-9051

#### Certification

This program prepares you for the ServSafe Food Protection Manager industry certification.

#### Physical Requirements and Safety

Throughout the duration of the program, students will be required to stand for extended periods of time, handle chef knives, stock storage shelves, pick up boxes, move food in and out of hot ovens, be exposed to hot and cold temperatures, and traverse mildly wet floors throughout the kitchen.

For safety reasons, we request students wear non-slip, close-toed shoes while in the kitchen. Hair must be kept under the required head garment at all times while in the kitchen, and any facial hair must be covered by a beard/hair net. Students must also wash their hands in the designated sinks placed around the kitchen, as well as put on gloves before handling any food. To assist with the handling of hot trays and food, hot pads are available and are to be used whenever transporting equipment from the oven or hot box.

#### Dress Code

Students are required to wear their chef coat, chef pants, non-slip shoes, and designated head garment every day. A digital thermometer and black Sharpie should be on the students at all times.

#### Discipline

Please refer to the WTC Student Handbook regarding the general rules and expectations of the school. While present at school, students are to hold themselves to a professional standard. Within the kitchen, “horsing” around or any generally disruptive behavior will not be tolerated. WTC simulates workplace environments so students, as such, will be treated as “employees” and professionalism is expected at all times.

Failure to adhere to the program and school rules will result in disciplinary actions. First offense is a verbal warning from the instructor. Second offense results in a referral to administration. If the issue persists, administration will take further action from that point.

### Housekeeping Tasks

Students are to have purchased all required materials (uniform, textbooks, thermometer, and Sharpie) within the first two weeks of school. It is also expected to maintain proper hygiene, keeping nails clipped and short, and any long hair tied back and placed under the required head garment. Chef coats and pants should be cleaned often, and a professional appearance should be maintained. At the end of service every day, the kitchen and classroom are to be cleaned thoroughly in preparation for the following day's service.

### Recommended Websites

Florida Department of Education [Curriculum Frameworks](#) for Professional Culinary Arts and Hospitality

[bit.ly/2WVY9hR](https://bit.ly/2WVY9hR)

### Unique to Program

The Culinary Arts program serves lunch four days a week, with customers ranging from WTC faculty and students, to outside patrons. Because of that, the Culinary Arts program gets a rare opportunity to interact with the surrounding community and become somewhat of a face for the school. That helps build customer service skills and other front of the house aspects of the culinary field, while also giving students the instant feedback necessary for growth in the kitchen.

The culinary industry, as most students come to find, relies heavily on hands on experience. Much of the education in the program happens within the kitchen, while the classroom portions help focus on the math and science behind the cooking processes. Combining the educational aspects with lunch service throughout the week helps simulate the constant motion within the restaurant industry gives students a "leg up" when approaching employment.