

Hospitality/Food Service Syllabus

Huron Area Technical Center

1160 South Van Dyke Rd

Bad Axe, Michigan 48413

Telephone (989) 269-9284 Fax (989)-269-2844

Dear Parent or Guardian;

Your child will be spending approximately two and a half hours a day at the Huron Area Technical Center (HATC) in the Hospitality /Food Service class. I want to make sure their time at the HATC is meaningful and results in positive outcomes. I believe working together as a team we can make this year a success.

Instructor

National Career Cluster: Hospitality and Tourism

Instructor: John Miles

Phone: 269-9284

Email: jmiles@huronisd.org

My name is Mr. John Miles. I am the lead teacher in the HATC Hospitality/Food Service class. I have been at the HATC in the Hospitality/Food Service class for 16 years. I have a bachelor degree in Hospitality and Tourism Management from Grand Valley State University and 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 HATC, I worked in several restaurants and hotels throughout Michigan. Outside of school 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. I will be using Skyward for grading and attendance just like your child's home school. A parent portal is available for you to check grades, attendance and behavior referrals. **A Skyward parent password will be sent home in the mail in the near future.**

HATC Mission Statement

The Huron Area Technical Center accepts the challenge to provide each individual and business with access to career and technical education which meets the changing needs of our global society. We expect all learners to strive toward their highest potential and to become lifelong learners, thereby improving quality of life.

Curriculum

Our program is aligned to The Culinary Essentials text book from Johnson and Wales University. All students will begin with a general overview of the industry, general work place safety, equipment identification and safe usage. Throughout the remaining portion of the year your child will cover such topics as; poultry and meat cookery, bread making, desserts, front house service, beans and legumes, several ethnic cuisines, basic management, employability and career skills to name a few.

Throughout the course of the school year your child will have the opportunity to be trained on many pieces of industrial kitchen equipment under the supervision of the instructor. Before operating any equipment students must pass a safety quiz and demonstrate proper usage in a hands on assessment.

Students will obtain material in several different formats throughout the year. In an attempt to cater to individual learning styles I incorporate individual, and group projects, video and live demonstrations, internet research as well as hands on application. Much of the learning in the classroom as well as the lab will take place either with a partner or in a small group. All lessons are designed to have students working as active participants and not just observers in the cooking process.

Students are expected to enter the program with basic math and english-language arts (ELA) skills. These skills are used every day with classroom lessons, book work or with hands on lessons in the lab. In the classroom we reinforce ELA skills when reading the text and learning new vocabulary. Students must be able to understand written directions, follow oral direction and communicate clearly with classmates and instructors. Math concepts are built into each lesson when students are asked to calculate ratios and percentages of ingredients, and read equipment gauges. Geometry and Algebra formulas are used regularly to determine the volume of containers or portions and to calculate new yields of recipes. Students are regularly asked to convert recipes that use various types of measurements, such as volumes, weights and counts. It is my goal to create an environment that helps motivate your student to give their best effort to succeed with real world applications that combines Math and ELA principles along with program lessons.

Many Fridays students prepare food for and run a restaurant at the HATC that is open to the community. All of the skills learned each week during bookwork and in the lab are crucial to the operation of our restaurant. Operating the restaurant gives your child a solid skill set that they can take and apply in a real world job setting.

Students will come to understand that the lab is a training facility, and mistakes will happen while they are learning. My goal is to create an environment where students feel safe and when mistakes are made they are able to learn from them. Students are encouraged to ask questions to help clarify issues as they move toward mastering the material.

Student Responsibilities/Unique Program Features

Students are required to purchase and wear a full culinary uniform in the lab. It consists of a chef's coat, chef pants, and chef hat. We serve food to the public as well as to the student body at the Technical Center. Field trips are a part of our learning experience as are guest speakers from related industries.

Huron Area Technical Center Career Skills

It is our vision that all students will leave with the following skills:

- Personal Management Skills
- Specific Occupational Skills
- Technology Skills
- Employability and Career Development Skills
- Systems Thinking/Problem Solving Skills
- Life Long Learning Skills
- Workplace Communication Skills

Credit Available

Elective High School Credit: Recommended by HATC and awarded by sending school. Articulation credit may be available to your student depending on the college or university. If you or your child is interested in college credit please speak with me and we can begin the articulation process.

Articulation Available to Students:

Ferris State University

Grand Rapids Community College

Schoolcraft Community College

Culinary Institute of Michigan at Baker College

Grading Policy

Grades will be posted no later than Sunday evening. Our building policy for grade distribution is that 60% of your student's grades will be comprised of tests, quizzes, vocabulary/notes, projects and graphic organizers. The remaining 40% of your student's grade will come from daily activities and hands on projects in the lab setting. 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. HATC policy is that when a student is absent from a lab they will receive a zero for that day.

Program Specific Grading Scale:

100.0 - 94.0	A
93.9 - 90.0	A-
89.9 - 87.0	B+
86.9 - 83.0	B
82.9 - 80.0	B-
79.9 - 77.0	C+
76.9 - 73.0	C
72.9 - 70.0	C-
69.9 - 67.0	D+
66.9 - 63.0	D
62.9 - 60.0	D-
59.9 - Below	E

Cheating is not tolerated and will result in a zero for that assignment.

Student Leadership Opportunities

The HATC offers the opportunity to join a student leadership organization to all students. In the Hospitality/Food Service program we participate in SkillsUSA. Students have the option to select from; Culinary Arts, Commercial Baking, Team Banquette, Front House Service, and Job Skill Demonstration. Each of these areas allows students to apply the knowledge they have acquired in class

in a competitive setting to earn recognition, industry equipment and college scholarships. Members of SkillsUSA also participate in leadership conferences and workshops throughout the year.

Parent Participation

I encourage you to visit our restaurant to see firsthand the skills that your student is acquiring and enjoy a delicious meal. Our menu changes weekly, and is based off of the lesson(s) that is covered that week in class. Our normal business hours are from 12:00pm-1:30pm on Fridays.

We also welcome family members to join us on our College visit and/or Industry Experience field trips. Please let me know if you are interested in joining us.

Every year I look for parent volunteers to join our program's Advisory Committee. This is a group of industry professionals, post-secondary representatives, school administrators, school counselors, current or past students and their parents. The committee helps guide the direction of the class, makes recommendations for improvement, and acts as a connection to local industry. Please call or email by the October 1st if you are willing to join the Advisory Committee.

Program Attendance Information

Please refer to the Huron Area Technical Center Student Handbook

This program aligns with the National Career Cluster

Of Hospitality and Tourism and the State of Michigan Career Employability Standards