

Waldo County Technical Center  
1022 Waterville Rd.  
Waldo, ME 04915  
(207)-342-5231 ext.122

Course: **Culinary Arts**

Instructor/Chef: Matthew Maniscalco

### Course description

Culinary Arts is all about food and cooking. There is a fully equipped industrial kitchen and a licensed Cafe open to the public that we will be running. There are a lot of food demos and the students are expected to pay attention and practice whatever the demo covers. This is a very hands on class. The emphasis in this course is on trying hard, working hard, teamwork, cleanliness and focus. If you show up, put forth effort, and stay on task- then you will do well. There are many aspects of cooking that will be covered through lectures and getting in the kitchen. This course will many times feel as if you are working in a restaurant. My ultimate goal is for the students to finish the program with a healthy working knowledge of many facets of the food world-and gain experience that can help them get a job in the industry.

### Dress Code

- Slip proof sturdy shoes
- Hat or hair put up
- Apron
- Sturdy pants
- Short sleeve sturdy shirt

### Hygiene

It is very important in this class to be clean and sanitary. It starts with how you take care of yourself. We work with food and want to handle it with respect. Here are the personal hygiene requirements:

- Clean clothing
- Trimmed fingernails and properly covered cuts or burns
- Wash hands after using the restroom, touching your face or hair, etc.
- No perfume or cologne-this can affect the flavor of food and the ability to taste properly

### Supplies

All kitchen supplies and utensils will be provided and remain in the kitchen at all times.

### Certification Opportunities

- ServSafe
- OSHA
- ACF(American Culinary Federation) junior member

### Grading

Grading is heavily based on your effort and work in the kitchen. There will be no homework in this class so it is expected that the student puts in 100% effort while here.

- Attendance **20%**
- Classroom **15%**
- Kitchen **65%**

### Behavior and Expectations

- No cell phones in the kitchen(we work with knives, heavy equipment, open flames, etc.- cell phones can be a dangerous distraction)
- Pay full attention when Instructor is speaking
- Do not leave the kitchen or classroom without asking the Instructor
- Absolutely be respectful to fellow classmates and the Staff at WCTC
- Respect the rules and requirements in the WCTC handbook
- No running or horseplay in the kitchen or classroom
- Work hard and try your best
- The kitchen and classroom must be clean and organized every day before you leave
- Clean as you go and be responsible for your station
- Help others whenever necessary-this kitchen will rely on teamwork

### A personal note to students

Kitchen work can be hard and intense at times. Focus, determination and professionalism are essential to a successful career in the Hospitality Industry. As students you should respect this ethic and participate in what I believe to be a great program. Being able to cook is a great skill to obtain and can take you far in life. It is my hope that this will be a fun and productive class for the students, the Instructor, and the customers that come to the Cafe / or anyone who gets to eat our food. Let's have a great year of discovering food and creating a smooth and awesome kitchen environment. If any of you have concerns or questions for me, please do not hesitate to ask. I sincerely am looking forward to a great year at WCTC in Culinary Arts!

**STUDENT SIGNATURE**

**PARENT/GUARDIAN SIGNATURE**