Holtville High School

Restaurant and Food and Beverages Services Department

Grading

Daily Work 40 %



Daily Assignments, Notebook Checks, Notebook Quizzes/Minor

Projects 30%

Weekly Employability Skills 10 %

Tests, Major Projects and Labs 60 %

Total Grade 100%

Unexcused absences will receive a 0. Excused absences have to be made up within 1 week upon return to class.

***Employability Skills:*** All Culinary Department classes are Career Tech Courses. With our standards of being “College and Career Ready” we will be teaching good work ethic in the workplace.

Each day students will be graded on workplace performance. The categories are

Being at work: (12 pts) Because being at work is an important part of maintaining employment and being on time demonstrates having a good work ethic, students will earn 12 points a day for being to “work” on time. If student is late to work they are affecting work of others in workplace they will not receive total points. They will still be “employed” but will not receive all the credit for being there all the time.

Using work time properly: (2 pts): Employers do not appreciate or tolerate employees using company time unproductively. To maintain employment employees are expected to complete tasks assigned by supervisors. Also, employers don’t tolerate or appreciate workers who use company time to complete personal business. Students will be expected to use all class time productively as if they were employed.

Co-worker relationships: (2 pts): Employers expect workers to be able to get along with other workers despite their personal feelings. Cooperating with others is an essential practice in the workplace. Students will learn to accept other’s differences and learn how to work with people of differing opinions.

Safe work place practices: (2 pts): Students will conduct themselves with safety of self and others in mind. Safe work practices will be covered and students will be expected to follow these practices, especially when using equipment.

Using proper workplace terminology (2 pts): Knowing how to communicate with proper business vocabulary is important in any business. Knowing vocabulary will assist students in learning appropriate business practices and being able to communicate with supervisors, co-workers, and possibly clients.

That is 20 points a day….100 points a week. It will be recorded on a weekly basis.

***Excused absences may be made up during Bulldog Period with prior approval and will only be counted if work is completed during that time.***

***Lab Grades***:

Unexcused Absences will receive a 0.

Excused Absences will have two choices for make up

1. Make up lab at home and bring in sample with signature of parent verifying that work was complete. Verification form available on <http://tmlong.weebly.com>
2. Research project on lab topic. See options on class website <http://tmlong.weebly.com>.

I have read and understood how grading will take place in the culinary department.

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Parent student