Schweinfurt Middle School

School Year 2008-0.98

Preparing Students to be Successful in the 21st Century

Critical Thinking and Problem Solving Skills
Information & Communications Technology (ICT) Skills
Life Skills
Academic Focus on Reading and Math Improvement

Business Enterprise/Restaurant Management
Course Syllabus

Instructor
Mr. Troy L. Purdin

Student Name: _____

Parent (Guardian) Name: _____

Parent Email: _____

Assignment #: _____

To earn credit for this assignment, the student must review the following pages with a parent and return this cover sheet with both signatures. Please keep the content portion of this letter.

Parent Signature: _____

Student Signature: _____

Business Enterprise/Restaurant Management
Course Syllabus

Troy.Purdin@eu.dodea.edu

Classroom Expectations

Rule 1: Be Respectful
Guiding Principle/Question: Am I being negative?

Rule 2: Be Responsible
Guiding Principle/Question: Am I prepared to learn with the right attitude and other materials?

Rule 3: Be safe
Guiding Principle/Question: Might I hurt someone or break something?

Evaluation and Progress

Parents may sign up for Gradespeed, which will allow them to monitor student's grades via the Internet. Business Enterprise grades in Gradespeed will not reflect individual assignment information. Please ask your Business Enterprise student to share his/her weekly Self-Evaluation for this information.

Student's work will be graded in a three-step process according to:

- Assignments (Includes tests, projects, notes, etc.)
- Weekly Self-Evaluations (Weekly grade determination and goals for improvement.)
- Classroom Participation (Positive attention to assignments and time on task.)

Important Websites

Title	Web Address	Notes
Schweinfurt Middle School	**http://www.schw-ms.eu.dodea.edu/**	**Contains curricular information, calendar events, policy handbook, and helpful links**
DoDEA	**www.dodea.edu/**	**Browse to find standards, course descriptions, and much more**
Gradespeed	**https://dodea.gradespeed.net/gs/**	**Keep track of your child's grades**

Major Concepts/Content: Business Enterprise introduces students to the world of work—its expectations, demand for skills, flow-of-activity, performance standards and need for interpersonal skills. The first weeks concentrate on developing these capabilities; the following weeks set up a cooperative business simulation or an actual business in which students apply the skills in different work roles. The business focus this semester will be restaurant management and culinary arts.

Major Instructional Activities: Students will focus on teams designed to perform specific culinary duties within a real restaurant setting. Our restaurant "Touch of Class Café", opens to serve six meals a semester. Parents will receive an invitation when their child's team is responsible for serving.

Teams will:

- Practice problem solving and critical thinking, to include choosing a team members and a team leader.
- Create menus based upon a specially designed rubric, using criteria such as color, texture, flavor, cost, speed and ease of preparation, and nutrition.
- Perform as the Lead Team (Executive Chefs) when their menu is produced.
- Perform as Serving Team when their partner team's menu is produced
- Rotate other duties to reflect different restaurant positions each meal such as the appetizer, entre' (main course), vegetable, starch, desert, and drinks.
- Learn safety and sanitation principles.
- Identify and use kitchen tools properly.
- Demonstrate proper measuring and conversion techniques.