



Piscataway Magnet School
Baking Syllabus
Chef Michael Roth
rothm@mcmsnj.net



Location: Bakeshop B-174

Required Materials: Pen/pencil, notebook, black slip-resistant shoes, uniform.

****You are responsible for purchasing black, slip-resistant shoes- see Chef for suggestions****

Mission Statement:

To educate and enlighten students to the broad possibilities and career opportunities available to them in the hospitality industry. The *Bakery* will serve as a working model to teach students team building skills, respect, communication skills and problem solving skills.

Textbook/Resources: Professional Baking, Rouxbe (culinary/baking website), Google Classroom, YouTube, ServSafe Manager (11th Grade), ServSafe Food Handler (9th and 10th Grade), Food Blogs, Culinary Websites, Cookbooks, Teacher made recipes

2022-2023 School Year Goals:

- Follow all safety and sanitation procedures as would be practiced in the foodservice business
- To master the basic fundamentals of baking and pastry technique.
- To incorporate “real world” literacy and math skills through industry related readings and production computations.
- To have an understanding of your professional goals and the path that will lead to the attainment of those goals.

Classroom/Shop Rules:

1. All Piscataway Magnet school rules apply and must be strictly adhered to. Please be sure to review Student handbook, which can be viewed on our campus’ website (www.mcmsnj.net).
2. Safety and sanitation standards must be followed at **all** times.
3. Uniforms (chef coat, pants, aprons) are to be worn for **1 day only** and must be put into the dirty laundry. Only clean uniforms and shop shoes should be stored in your locker overnight.
4. Be on time. **You are allowed no more than 7 minutes to change from the start of the period. Points will be deducted for not changing into uniform within the allotted time.**
5. **No student** shall leave the bakeshop/classroom without prior permission from Chef (this includes the Bakeshop restroom/locker area).
6. The use of any type of profanity is prohibited. Maintain professionalism at all times.
7. **No level** of inappropriate behavior, disruption or disrespect will be tolerated. Be kind. Respect your peers, your teachers, your classroom, your bakeshop.
8. Use equipment and tools only as instructed and take care of them as if they were your own.
9. There is **no sitting or standing** on any of the equipment, worktables, desks, tables, etc.
10. Long hair must be restrained when in the bakeshop.
11. Hand jewelry and earrings must be removed in the bakeshop. Stud earrings are permitted.
12. Absolutely no artificial nails are permitted. Nails must be **clean and trimmed short**. Long nails (even your own nails) are not permitted. Hands must be free of nail polish, which can chip and end up in food.
13. **No gum and/or candy** is permitted inside the bakeshop.
14. No eating or drinking is permitted inside the bakeshop without prior permission. Water will be provided. Do not place cups or water bottles on work benches/shelving.
15. Chromebooks are used in shop. Come to Baking prepared with your device charged. Clean and sanitize it before use. Have your charger available.
16. **For your safety**, your uniform and black non-slip shoes are to be worn in the bakeshop. Your uniform is part of your daily shop grade. If you do not already have a pair, you must wear closed toed shoes in the meantime.
17. **Earbuds and headphones are** strictly prohibited in the shop and classroom. The only exception to this is when working on certain projects, with Chef’s permission.

Uniforms:

- Uniforms (chef coat, chef pants, hat, and apron) will be issued to you. **You are responsible for purchasing your own black, slip-resistant shoes.** It is your responsibility to keep your uniform and shoes clean and presentable on a daily basis. Do not store dirty shoes, uniforms, aprons in your locker. If your uniforms are lost or damaged, it is your responsibility to replace them.

- Black, slip resistant shoes. These can be purchased at stores like Walmart, DSW or online on Amazon, Shoes for Crews, etc. Shoes cost about \$20+. If you are ordering shoes online, plan accordingly to take into account shipping times. Wearing slip resistant shoes in shop is vital to your safety while we are in production. Shoes can have a smooth top or lace up. Please select a style that is comfortable for you.

Electronic Device Policy:

- Cell phones are **strictly** prohibited in both the classroom and bakeshop, as this poses a risk to the proper sanitation of our shop and classroom. In addition to your school issued chromebook,
- **Usage of a cell phone for any purpose without prior permission will result in confiscation until the end of the day and possible parent/guardian contact.**

Late Work Policy:

- Late assignments will result in a deduction of credit for every day the assignment is late.

Makeup Work Policy:

- If you are absent, it is **your responsibility** to check Google Classroom and to see Chef Roth to check if you are required to make up any missed work.

Student Grade Evaluation Criteria:

Daily Shop + Classwork/Assignments	50%
Quizzes	15%
Tests/Projects	25%
Homework	10%

MCMS Grading Scale

A+	98 – 100	A	92-97	A-	90-91
B+	86-89	B	82-85	B-	80-81
C+	76-79	C	72-75	C-	70-71
D	65-69	F	Below 65- Failing		

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- I have read, understand and acknowledge the 2022-2023 Baking Syllabus.
- I agree to follow Chef Roth's cell phone policy and understand that if I use a cell phone without permission, it will be confiscated and returned at the end of the school day.
- **Shoes/Clogs:** Closed toed, black, slip-resistant shoes. Black sneakers are not acceptable. If you do not already have a pair, you must wear closed toed shoes in the meantime.
- Absolutely no artificial nails are permitted in Baking. Nails must be **clean and trimmed short**. Long nails (even your own nails) are not permitted. Hands must be free of nail polish, which can chip and end up in food.
- If you have any questions or concerns, please contact me as soon as possible. pulgarinl@mcvts.net

Student Name (printed) _____ **Date** _____

Student Signature _____

Parent/Guardian Name (Printed) _____ **Date** _____

Parent/Guardian Signature _____

Baking Safety Pledge

_____ is enrolled in the Baking program at Piscataway Magnet School. Training in this area requires students to operate tools and equipment at various times as part of their learning experience. The instructor has demonstrated the proper use of this equipment. Each student has observed and/or operated this equipment under supervision and in a safe manner. Each student has been instructed that hazardous equipment such as the fryer, rotating deck oven, commercial mixers, food processors, knives or other equipment to be used only when the instructor is present in the kitchen. Each student has pledged to work in a safe manner and understands the safety procedures of the kitchen.

To assure that the student conducts herself/himself in a safe manner, the student is required to sign this safety pledge:

I promise to abide by all safety rules for this program, and specifically to:

- Wear proper and prescribed protection at all times, this includes a complete and proper uniform and slip resistant shoes.
- Use equipment only after proper instruction and only with the instructor's permission.
- To take care of all tools and return tools clean, to their designated storage area.
- To avoid horse play and use of profanity at all times and obey the safety rules and regulations of the bakeshop.
- To utilize proper safety and sanitation practices daily.
- To use proper procedures when lifting heavy items and climbing ladders.
- I will report all accidents to the instructor immediately.

I have reviewed this safety pledge and understand the rules and policies as they have been stated. I promise to conduct myself with honesty and professionalism.

Student Name (printed) _____

Student Signature _____ Date: _____

Parent/Guardian Name (printed) _____

Parent/Guardian Signature _____ Date: _____