

**MVLA  
2023-24  
COURSE INFORMATION SHEET**

**Course Title: Practical Arts (Culinary)**

**School: Alta Vista High School**

**UC/CSU requirement: No/No**

**Textbook and/or other learning resources:**

**Course Description/Student Learning Outcomes:**

In this course, students will build a foundation for cooking at home. They will also learn the basics of simple meal preps, safety, and sanitation.

**Course Outline/Units of Study:**

Units of study will include:

- What is Food
- Measuring
- Food Safety
- Foodborne Illnesses
- Starches
- Grains
- Eggs
- Fish
- Meats
- Cookies
- etc

**Assessment and Grading ([BP 5121](#) / [AR 5121](#)):** To ensure that every student has an equal opportunity to demonstrate their learning, the course instructors implement aligned grading practices and common assessments with the same frequency.

1. Grading categories and their percentage weights:

Elective Credit:

30% Cooking / 50% Participation / 20% Classwork

2. Achievement evidence collected within each grading category:

Students demonstrate mastery on multiple topics within the aforementioned domains.

3. Grading scales:

A+	100-105	C	72.5-77.49
A	92.5-99.99	C-	70-72.49
A-	90-92.49	D+	67.5-69.99
B+	87.5-89.99	D	62.5-67.49
B	82.5-87.49	D-	60-62.49
B-	80-82.49	F	0-59.99
C+	77.5-79.99		

4. Homework/outside of class practices ([AR 6154](#)):

6th period is available twice a week for help on in class assignments.

5. Excused absence make up practices ([Education Code 48205\(b\)](#)):

6. Academic integrity violation practices ([LAHS Academic Integrity Policy](#) / [MVHS Academic Integrity Policy](#)):
7. Late work practices:  
There is no late work policy. We like to keep our program as flexible as possible, allowing students to work at their own pace. However, point accumulation and components of your grade are based on class progress. Should a student exhibit little to no movement in this class after repeated interventions, a class change may be in order.
8. Revision practices:  
Students are given multiple opportunities per topic to demonstrate mastery.
9. Extra credit practices:  
If any extra credit is offered, each student will be given the opportunity to complete it..
10. Additional grading practices:  
Students and parents can expect points to be updated at least once every two weeks.

**Instructors' email addresses:**

[jennifer.lewis@mvla.net](mailto:jennifer.lewis@mvla.net)

**Additional information:**