



## CULINARY ARTS PROGRAM EXPECTATIONS

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### Students must be ready to:

- Interact with Chef Gobeille and other adults connected to the program as though they are your employers. In many ways, the Culinary Arts program is run like a business. As your “employers,” Chef and the team have final say on all assignments, projects, and duties.
- Be present, on time, in-person and fully engaged to benefit from the experiential, hands-on, and collaborative learning environment, as well as classroom math, reading, writing and science.
- Maintain exceptional personal hygiene habits, including clean hair, body, and clothing.
- Consistently and completely adhere to all safety expectations and pass all equipment training with 100% before being allowed to use culinary tools and equipment.
- Work safely, efficiently, and independently with hazardous tools and equipment that require well-developed hand-eye coordination and precise motor skills.
- Demonstrate safe and professional behaviors at all times in the classroom and kitchen.
- Wear clothing that meets ACFEF Secondary Certified programs dress code and follows all local and state food service handler health regulations, including:
  - Closed-toed, leather, non-slip, cleanable work shoes
  - Long pants covering from waist to ankle (cannot not be touching floor)
  - Clean, pressed chef coat
  - All hair, including bangs, must be covered. Hair extending beyond shoulder length must be tied back and covered by a chef hat, cap, or hairnet.
  - No jewelry, including any type of piercings. (Wedding bands are the only exception).
  - No nail polish or false nails. All nails must be clean and trimmed flush to fingertip.
- Work collaboratively as a team, and interact positively and professionally with students, school staff, customers and community members at all times.
- Independently comprehend college-level industry texts and safety training modules.
- Accept and apply instructor feedback to improve skills and create customer-quality products.
- Participate in all learning activities related to all roles in the culinary industry including, but not limited to: front of the house service, bakeshop, and all kitchen roles, including dish station and cleaning and sanitation of the kitchen and all equipment.

- Taste and sample a wide variety of foods, including foods they may not like. Increase exposure to new tastes and improve ability to enhance food flavor through seasoning and cooking techniques.
- Demonstrate responsibility and pride in properly maintaining and storing all equipment, including individual knife kits.
- Independently make efficient, effective decisions while adapting to ever-changing circumstances and unexpected demands in a chaotic, loud, fast-paced environment.
- Independently and accurately execute directions and instructions that are delivered orally (shouted in the kitchen during service) and in written form (recipes).