

Jacobson Culinary Arts Academy Program Rules

Uniforms

All students must bring their entire uniform (jacket, kerchief, hat, pants, and shoes) home every Friday. Over the weekend uniforms are to be washed and prepped to be clean and presentable for classes on Monday. As a reminder, please read the care labels of the uniform. It is not safe to use bleach on any uniform item. Students will have to replace their uniform if it cannot be cleaned to be presentable to the standards set by the Chefs at their own expense. All students must have black, closed toe, closed heel, non-skid/slip resistant shoes. Crocs or black tennis shoes are unacceptable for health and safety reasons especially considering the hot liquids the students handle in a culinary setting. When participating in a culinary event other than labs, any shirt worn under the uniform jacket should be white and free from any writing. A new uniform is required each academic year minimally. Any student who does not have their uniform for their lab will not be eligible to participate in that day's lab work for safety and health reasons. There are special arrangements for students on free or reduced lunch.

Culinary Locker room

The only items allowed in a locker are the student's Culinary uniform. Items left outside of lockers in the locker room will be confiscated and brought to the Culinary Program laundry room where lost-and-found is located. Every Friday the Culinary Program's unclaimed items from lost and found will be brought to the High School's lost and found. Textbooks that are left out will be confiscated and brought to Mr. Gombos, Assistant Principal, where the student will need to collect the textbook.

Every Friday students must empty their lockers out. Uniforms must be brought home to be properly laundered and brought back Monday to school.

Knives and Other Equipment; Food from Home

No student shall be permitted to bring kitchen equipment, knives, utensils or other tools from home for use at the Culinary program. Likewise, food for use in labs may not be brought from home for food safety and health code reasons. Lab fees must be paid to cover these expenses (or if you have a membership in JCAA, this expense will be covered by your fully paid membership dues). Such expenses are not covered by the Pinellas County school system. As always, students that qualify for free or reduced lunch will be exempt from this expense.

Curriculum and Attendance

Culinary skills and techniques require much repeated practice and application. Our curriculum builds on previously covered techniques in order to provide a base when introducing new material. Attendance is critical to a student's success in the program so that they are safe, proficient and advancing as required to graduate with the certifications the program can provide. All academic work is very important to our students success but missing labs and culinary classes can put a student behind so that they may have trouble meeting all requirements. We request any appointments a student may have be scheduled so as not to conflict with these classes.