

Mount Vernon High School Home of the Majors

"Majors achieve and thrive together with purpose and pride."



#ProudMajors

Admin and Counselors

(Shift to the Alpha Model)

Admin <i>Administrador</i>	Alpha <i>Asignación por Apellido</i>
Karen Boyd	A-Der
John Shaffer	Des-Lay
Lashonda Reed	Laz-Ram
Gina Brooks	Ran-Z
Adrian Williams	CSS & STEP

New Alpha <i>Nueva Alfa</i>	School Counselor <i>Consejero/a Escolar</i>
A-B	Bryce Green
C - Ev	Niasharee Frater
Ew-Hop	Ericka Jeter
Hoq-Mc	Mary McAlevy
Md-Pie	Camille Moore
Pif-Sli	Melissa Mentzel
Slj-Z	Paul Guillion
CSS & STEP	Karen Mazzocoli
ESOL Level 1 and 2	Catherine Samper

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P.R.I.D.E.	IB Learner Profile	WITHIN OUR SCHOOL
Preparation	<ul style="list-style-type: none"> Communicators Inquirers Knowledgeable Reflective Thinkers 	<ul style="list-style-type: none"> Majors walk with a purpose and; with the goal of arriving to class on-time. Majors aim to Majors are available to engage in all aspects of the learning process. Majors advocate appropriately when they need assistance (academic, behavior, social/emotional). Majors communicate with teachers and plan in advance for when they are not in class and to follow up on lessons missed.
Respect	<ul style="list-style-type: none"> Balanced Caring Communicators Principled Reflective 	<ul style="list-style-type: none"> Majors use appropriate tone of voice, word choice/language and body language. Majors are mindful of their environments and conversations. Majors respect the boundaries and personal space of others. Majors greet each other and return greetings to others. Majors follow the expectations set forth by teachers in their classrooms & the SR&R.
Integrity	<ul style="list-style-type: none"> Balanced Communicators Open mindedness Principled 	<ul style="list-style-type: none"> Majors are truthful and courageous enough to communicate with staff/peers. Majors are responsible and accountable for their actions and success. Majors are mindful of others and respect diverse perspectives. Majors are aware of their behaviors and how their behaviors can impact others.
Determination	<ul style="list-style-type: none"> Communicators Inquirers Knowledgeable Risk-Takers 	<ul style="list-style-type: none"> Majors are committed and present in the moment. Majors follow through with assigned tasks. Majors complete tasks to the best of their abilities. Majors persevere through difficult situations, tasks, conflicts and roadblocks and promptly communicate with teachers/staff for assistance.
Excellence	<ul style="list-style-type: none"> Balanced Inquirers Communicators Knowledgeable Reflective Risk-Takers 	<ul style="list-style-type: none"> Majors show maximum effort in all that they do. Majors strive to create balance between school and home and minimize distractions. Majors self-reflect as they grow and develop into life-long learners. Majors are able to self-regulate their actions in order to accomplish goals. Majors are team players and are always willing to lend a hand.



Nabil Ibrahim

I have a hotels high school diploma, Bachelor of Arts English literature, and Master Certificate of Human Resources from eCornell University.

I am focused and innovative Teacher and Leader with extensive international experience in Hotels, Resorts and Restaurants.

I have been Teaching for 3 years at Dubai College of Tourism in Dubai UAE.

I spent thirty years working in different positions in the hospitality industry for International Hotels Companies like Accor Hotels, Hyatt Hotels, Movenpick Hotels and Resorts, Sonesta, Hilton and Sheraton Hotels at the food and beverage division.

I like fishing, music, and travelling.

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Curriculum Overview

CULINARY ARTS I & II -(8275) The Culinary Arts I & II classes are a simulated restaurant/catering business operation. Students are expected to behave in a professional manner. The program provides hands-on, “real-world” experience for the students; as well as some academic work related to the industry such as math, reading, and organizational skills. Students practice managerial, production, and service skills used in government, commercial, or independently owned institutional food establishments and related food industry occupations. Students plan, select, store, purchase, prepare, and serve food and food products; study basic nutrition, sanitation, and food safety; the use and care of commercial equipment; and the operation of institutional food establishments. Critical thinking, practical problem solving, and entrepreneurship opportunities within the field of culinary arts are emphasized.

Course Fee:

The \$75 fee for CULINARY ARTS I-(8275) will cover the cost of uniforms, all food, disposables, and cleaning supplies for our numerous food preparation labs throughout the year.

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Recommended Supplies for Class

❖ Clothing:

- Chef's Hat -provided by the student
- Sensible closed-toe work shoes-no heels or sandals
- Neckerchief- provided by the student
- Apron provided by the student
- Chef coat-provided by the student
- Chef pants-provided by the student
- Hairnet-if hair length is below the collar

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Procedures and Routines for the Classroom

- We follow the lesson plan designed for the topic as per course schedule.
- We start with Iv=ce breaker for the day and positive thoughts to share with all students.
- We do refreshment for the last session and we link to the new session.
- We explore Powerpoint Materials, Videos, Study cases.
- We perform verbal or written quizzes at the end of each session
- We enforce the culture of exchanging information
- We ensure that all voices are heard within the class.
- We insist on receiving a feedback confirming the learned point of the day.
- Homework is reviewed according to given instructions.

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Grading and Assessments

Students will be grading using the following breakdown:

- Classwork/Test (30%): will include class discussions and in-class written assignments (which can include independent work or small group assignments)
- Projects (30%): will include in-depth research on topics currently being studied or the application of material applicable to the units being studied. Projects may vary between individual projects and group projects. Some may include presentations, creating examples for the class, and the use of various types of technology.
- Lab Work (30%): will include virtual observations and hands-on experience
- Classroom Participation (10%): Class participation is a very important part of the learning process in this course.

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Attendance

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