



Parent/Guardian Notification and Consent

SUMMER 2022



CA 99 – Culinary Concepts

Introduces core culinary procedures. Including reading and converting recipes, measuring and substitution ingredients, and shifting from small-scale to large-scale recipe production. Through applied recipe testing, the course will review how these foundational skills influence both the finished product and more complex restaurant operations, including menu development, purchasing, and cost control.

Parent/Guardian Acknowledgement

I acknowledge and consent to the below named student’s participation in this program. I understand that he/she may have to travel to and from the college and various field trip sites by various forms of transportation. I understand that there may be risks involved in my child’s departure from his/her home, school or college without adult supervision, and I assume those risks on behalf of my child and myself.

Print Name of Student

High School

Signature of Parent/Guardian

Date

Print name of Parent/Guardian

Date

Mailing Address (Street)

Borough

State

Zip

Home phone #

Cell phone #

Email Address

Name of Emergency Contact

Emergency contact phone #

FORMCONSENTSUMMER 2022

