

Foods 10/20/30
Course Outline
Instructor: Ms. Lawrence

General Program Objectives & Assessment
<p><i>Students in Foods 10/20/30 will:</i></p> <ul style="list-style-type: none">- Develop an interest in the broad base of food in such a way that they are motivated to continue practicing and learning about foods.- Develop an awareness of the nutritional importance of food and its role in physical maintenance and wellness.- Develop basic knowledge, skills, and attitudes through the preparation of a variety of foods in order to lead richer and more fulfilled lives or to enter the food industry with increased confidence and success.- Practise safe and sanitary food handling and realize the consequences of failing to do so.- Foster an understanding and knowledge of the multicultural richness and varied social customs in the preparation and sharing of food.- Develop management skills in the selecting, preparing and servicing of food and assess the impact these decisions might have on the global community.
Written Theory - 20% Lab Assessment and Safety- 80%

Things to Know!

29 courses are offered in the Foods strand. Read the option list carefully and check the ones you would like to complete. When your selections are completed Ms. Lawrence will provide you with your first course outline. Certain courses may be restricted due to prerequisites. Your teacher will direct you accordingly.

Labs must be booked on the posted calendar at the beginning of each module. Following this procedure will help avoid confusion when four or more groups want to cook on the same day. Failure to cook on a day you have booked may affect your lab mark. It is strongly suggested that you complete the written portion of your course before starting labs.

Recipes and market orders must be turned in to your teacher no later than noon on the Friday, the week prior to cooking.

Each course includes a written component and five or six labs. Some may also include a quiz. Read your course outline carefully. You are responsible for turning in all relevant material, preferably in a booklet form and with a cover page.

For each course you **must** complete the following:

- Written plans for every lab
- Written theory component for each course
- Reflection record for each lab
- Product analysis

<u>Timeline</u>	<u>Semester 1</u>	<u>Semester 2</u>
Course 1	September 1 - October 16	February 1 - March 21
Course 2	October 17 - December 3	March 21 - May 9
Course 3	December 3 - January	May 9 - June

Teaching Methodology

A variety of auditory, visual, and kinesthetic instructional strategies will be used in order to target different learning styles and to successfully deliver curricular content. Direct instruction will include lecture, demonstrations, and question & answer sessions. Students will also engage in authentic individual, small group, and whole group activities including assignments, projects and presentations, as well as laboratories. Technology will be integrated into course presentation through videos, Smart Notebook. Students will complete labs and projects that will involve internet research.

Power School and Online Communication

The online marks program “Power school” is an online portal for teachers to communicate with students and parents about schedules, attendance, and grades. Attendance is updated daily and marks will be updated about every two weeks depending on the number of assessments done during that time.

You will be provided resources and assignments through the use of [Google Classroom](#). You will need to sign-up for our Google Classroom using the classroom code: Monday/Wednesday: mycrpzf

Tuesday/Thursday: 45ejbf2

Help Sessions - Extra help is available during lunch and by appointment.

Resources

Cooking costs money and while I want you to try new foods and enjoy the cooking experience, please remember to consider pricing when selecting ingredients.

Notes, assignments and worksheets provided will be posted in google classroom

General Expectations; Requirements for Success

- **Phones** are not needed for the bulk of the activities we complete in this course. Please follow school procedures in regards to devices in classrooms. Students who struggle with device use during class time will be addressed on a case-by-case basis.
- **Attendance** is one of the most important factors for academic success. It is expected that you come to class every day, on time, with the materials you require for class.
- **All notes, handouts, reading, and assignments missed due to absence are your responsibility.** Please make arrangements with myself or with a classmate to obtain missed materials. Should a quiz or lab be missed due to an excused absence, you will be allowed to make it up at a time and place that is convenient for both you and the teacher.
- **Homework** assignments are due at the **beginning of class; on or before the due date.** Progress checks are performed regularly throughout the course.
- **Assignments** should be handed in on time. Late work is not penalized, in terms of marks, and will be accepted up to the cut-off deadlines provided during the course. After which, the assignment will be given a grade of '0'. **Late assignments** will be marked at the teacher's discretion, do not expect them back the next day.
- Mature and considerate behavior is expected in class. Students are expected to be respectful to one another and the teacher. Please remain quiet and attentive whenever the teacher is teaching and remain focused on the work to be completed during work time.