



Name of School:

Name of Course: **Foods & Nutrition**

Instructor Information

Name:
E-mail address:
School phone number:
Web page address:
Best times to be reached:

Course Description

The student will learn to interpret and prepare recipes becoming skillful using kitchen appliances and utensils. Kitchen safety, sanitation procedures, measurements and equivalents and dietary guidelines will be addressed. Students will learn goal setting and decision making skills that will enhance life choices and careers.

District Standards and Power Benchmarks

Power Standards

1. Apply skills in planning, preparation, and evaluation of foods.
2. Demonstrate technical reading skills.
3. Apply decisions making and interpersonal skills for daily living.
4. Model work skills needed to be a productive member in the workforce.

Power Benchmarks

1. Apply decision-making steps to the solution of problems.
2. Apply basic safety and sanitation procedures in lab.
3. Demonstrate proper selection and use of equipment.
4. Exhibit ability to measure accurately.
5. Follow sequential directions for completion of projects and assignments.
6. Demonstrate skills in the planning, preparation, and evaluation of foods.
7. Evaluate how nutrition and personal choices impact wellness.
8. Demonstrate table setting and mealtime etiquette appropriate to the situation.
9. Explore job skills and opportunities for future careers.
10. Recognize the relationship between self, others, and success.

Course Information

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Course Outline/Calendar

Students will demonstrate goal setting, kitchen safety and sanitation procedures, and measurements and equivalents. Through cooperative learning lab planning, preparation, and evaluation will be accomplished by technical reading. Students will also discuss recommended dietary guidelines.

Text/Other Required Materials/Resources

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Instructional Procedures & Support

Course deliveries are in the form of cooperative learning and labs. Teaching strategies include demonstrations, technical reading skills, vocabulary development, and peer assistance.

Classroom Management Procedures

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Assessment Plan

Each student will be assessed based on quizzes, rubrics, lab evaluations and end of term assessment.

Grading System

A	93 and above	Firm command of knowledge domain High level of skill development
A⁻	90 - 92	Exceptional preparation for later learning
B⁺	87 - 89	Command of knowledge beyond the basic concepts of knowledge Advanced development of most skills
B	83 - 86	Has prerequisites for later learning
B⁻	80 - 82	
C⁺	77 - 79	Command of the basic concepts of knowledge Demonstrates ability to use basic skills
C	73 - 76	Lacks a few prerequisites for later learning
C⁻	70 - 72	
I		The letter "I" indicates the student has not satisfactorily achieved the grade/course-level benchmarks and/or has missing work. "I" status is temporary and not a final grade. The letter "I" may affect athletic eligibility.
D⁺	67 - 69	Lacks knowledge of some fundamental ideas Some important skills not attained
D	63 - 66	Deficient in many of the prerequisites for later learning
D⁻	60 - 62	
F	59 and below	Most of the basic concepts and principles not learned Most essential skills have not been demonstrated Lacks most prerequisites needed for later learning