**Family and Consumer Sciences Fall: Food Science / Spring: Culinary Arts**

Mrs. Elizabeth Beattie![MP900422831[1]]()

**GRADE LEVEL:** 10th - 12th

**CREDITS:** ½ Practical Arts Credit per course

**COURSE DESCRIPTION**

Food Science is the beginning of the 2nd year of the Culinary Arts courses available at MCHS. Students will study science in the kitchen in an effort to understand why reactions happen in food and how food can be manipulated.

In the spring, students will utilize the competencies of Culinary Arts to run a student-produced restaurant. Students will focus on restaurant concept and design, food preparation and cost calculation.



**CULINARY ARTS CLASS SEQUENCE**

**FOOD SCIENCE COURSE RATIONALE**

The purpose of this course is to improve the health and quality of life of Missouri citizens by: constructing meaning related to the biochemistry of foods and nutrition; to solve problems related to foods and nutrition through the application of scientific principles; and to assess the impact of food safety and sanitation on the health and well-being of individuals and families.

**FOOD SCIENCE OBJECTIVES:**

Upon completion of this course students will be able to:

* Utilize basic principles of measurement in scientific experimentation
* Practice safety and sanitation following ServSafe guidelines
* Identify qualities that make up the sensory characteristics of food
* Understand the food manufacturing process (fermentation, canning, freezing, dehydration, and irradiation)

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**CULINARY ARTS OBJECTIVES:**

To improve the health and quality of life, this class will enable students to:

·   select, store, and prepare all types of foods;

·   analyze the nutritional content of food;

·   calculate the cost per serving of food;

·   demonstrate the principles and methods of cooking;

·   apply math and science skills when preparing food;

·   work as a team in a lab setting.

**COURSE REQUIREMENTS**

1. Complete all assigned work.

2. Turn in all projects and assignments by their due dates.

3. Students are expected to participate in small group assignments, provide examples in class discussion, and take notes when they are given in class.

**TEXT**

There is no textbook assigned to each student for either semester course. A copy of Salt, Fat, Acid, Heat and Food Science, or Culinary Essentials will be available for students to check out if needed, but will not be given to each student at the beginning of the semester. Students will get most of their information from their notes taken in class.

**SERVSAFE CERTIFICATION**

Students will be taught the National Restaurant Association training for serving, storing, handling and preparing food products. After completing the ServSafe unit of instruction in the fall semester, students will be tested over the material in class. If the student would like to become “officially certified,” the student can take the National Restaurant Association’s ServSafe Certification test. This is available to students each fall semester, has to be proctored by Mrs. Beattie and costs $38.

***Students will receive a daily grade***. This will be evaluated by either self-assessment, teacher evaluation, or a project rubric. If you are absent, you were unable to do things necessary for the restaurant design, development, or execution. Missing certain assignments, such as a restaurant lab, will result in the loss of a large amount of points with no alternative assignment. For example, each restaurant is worth 100 points. If you are unable to be at school to prep, execute, or serve the food, you will receive a zero out of 100 points on that lab. Depending upon the number of points in the class, this could cost you a letter grade.

**ATTENDANCE/TARDY POLICY**

Students are expected to be in the classroom on time and ready to work. Therefore, students arriving late without a pass are subject to the following policy. Tardy count will start over at the beginning of each semester.![MM900223784[1]]()

**MAKE UP WORK**

Assignments are due on the date designated. Students will be given 1 day to complete missed work for every EXCUSED absence. If you are present the day a test is announced, you are required to take the test even if you miss the day of review. For example, if you are gone on Wednesday, you will pick up your work Thursday before school and it will be due on Friday in class.

**ALL WORK IS DUE AT THE END OF THE UNIT**. If we are preparing for a test, make sure everything is in.

Once you start your test, no late work will be taken for a grade.

1 day late = 80% credit 2 days late= 70% 3 days late= 60% 4 days late=50%

**YOU ARE RESPONSIBLE FOR GETTING THE WORK YOU MISS AND MAKING UP YOUR WORK ON YOUR OWN TIME**.

**CHEATING**

Cheating is never permitted. Students caught cheating will receive a zero on the exam or assignment and an office referral.

**CELL PHONES**

Students who have cell phones are expected to keep the phones **IN THEIR LOCKER OR IN THE PHONE CADDY FROM BELL TO BELL.** Cell phones are NOT ALLOWED to be in the kitchens. If they are in a pocket, visible, or being used students will lose all points for the lab and lab privileges.

**CLASSROOM EXPECTATIONS**

1. Be ready for class to begin when the bell rings. This means in your seat and ready to work on the day’s activities. Have all of your required materials, supplies, and homework in class each day.
2. You are expected to LEARN and WORK EVERY DAY throughout the ENTIRE CLASS PERIOD. (*Sleeping or not paying attention will get you a warning and then an office referral.)*
3. Be responsible with your things and be respectful of other’s possessions and school supplies. Ask to borrow items from the teacher.
4. You are required to sit in your assigned seat daily.
5. The bell does not dismiss students, the teacher does. Please push in your chairs before leaving the classroom.
6. Respect all opinions voiced by individuals in the classroom. Opinions are a way of sharing and thinking out problems and everyone is equally allowed to contribute.

**TECHNOLOGY IMPLEMENTED IN COURSE**

* Google Classroom—is a course website that will give students a place to store documents, access assignments from class in the form of worksheets, videos, etc, as well as give students a calendar with reminders of upcoming events/assignment deadlines. **INVITE CODE:** [**https://tinyurl.com/Beattie4**](https://tinyurl.com/Beattie4)
* Quizlet—www.quizlet.com is an online program that allows students to study virtual flashcards, turn the flashcards into multiple choice and true/false test questions as well as print the flashcards.
* INNAPPROPRIATE TECHNOLOGY CONDUCT—Any access of inappropriate websites, pictures or files will result in loss of all technology rites in the entire building, not to mention the FACS department. Inappropriate posts or conduct on Edmodo will cause the student to lose access to those resources at school as well as an office referral.

**SUPPLIES NEEDED**—Charged Chromebook, pencils/pens

Dear Parent,

Please read, sign, and return the bottom portion of the syllabus to me. Your signature indicates that you are aware of the classroom expectations and procedures for this class. By knowing what is expected, we can prevent potential problems during the school year.

Throughout the semester, we will be watching a variety of videos that demonstrate topics from developmental stages to parenting styles. **Your child will watch several clips from a variety of Food Network and Cooking Channel shows to demonstrate cooking techniques or food science principles.**

**Please SIGN UP FOR a PARENT GOOGLE CLASSROOM account.** This is the communication tool that I will use for many things throughout class. It posts links the students will need, a calendar of deadlines and events, some projects/assignments are turned in using this website, and it allows students to save work between home and school computers without a flash drive.

**INVITE CODE:** [**https://tinyurl.com/Beattie4**](https://tinyurl.com/Beattie4)

I encourage communication concerning student progress and conduct to ensure a positive experience throughout the course. Please feel free to call the office or e-mail me to set up an appointment for a parent conference at any point throughout the semester. Parents are ENCOURAGED to have access to the Google Classroom program to see calendar deadlines, etc. Please email me for the parental code for sign-up.

I am always glad parents acknowledge the importance of youth and their education. Active participation is the key to success. I look forward to building a relationship with your child and family.

Sincerely,

Mrs. Beth Beattie

Elizabeth Beattie

bbeattie@mc-wildcats.org

Syllabus for: **FOOD SCIENCE / CULINARY ARTS**

Students,

This is your first assignment and is worth 10 points. Please read and discuss the syllabus with your parents/guardians.

Student: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

(Signature)

**Please select which describes your learning situation if we were to go virtual this school year.**

O I have the internet and can complete school work using it.  O I would like to have my assignments printed and sent to me.

Parents,

Please READ through the two-page syllabus and this sheet with your child. All missing work information, videos, and extra information that you should know about your child’s class is there.

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(Parent/Guardian Signature)

Throughout the year, students will create projects or community service events in class and with student organizations like FCCLA. Students will be able to take pictures or video footage of their finished projects or during demonstrations of course learning. These pictures or videos will be used in student portfolios, the local newspaper, or the school website. Please select below which option you would like for your child’s media coverage.