

Name of School:

Name of Course: **ADVANCED FOODS**

Instructor Information

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

Course Description

Students build on the skills and techniques learned in Foods as they prepare more elaborate foods and meals. Menu planning, purchase and storage of food, time management, food technology, culinary related careers, and the relationship between good eating habits and a healthy life-style are studied.

District Standards and Power Benchmarks

POWER STANDARDS

1. Demonstrate advanced food preparation techniques.
2. Practice sanitation and safety procedures in the foods lab and the workplace.
3. Use meal planning principles.
4. Identify nutrients and functions of basic ingredients.

POWER BENCHMARKS

1. Practice sanitation and safety procedures in the foods lab.
2. Identify functions of basic ingredients.
3. Explain nutritional contributions of foods.
4. Use meal planning principles.
5. Integrate food technology and trends.
6. Demonstrate principles of starch cookery.
7. Demonstrate principles of meat cookery.
8. Prepare creative baked products.
9. Describe career and entrepreneurial opportunities.
10. Demonstrate ability to work independently in the lab.

Course Information

Advanced Foods is a 9 week elective course offered in the Family & Consumer Sciences department. Classes are 90 minutes in length for which students receive 0.5 credits. Foods is a pre-requisite for Advanced Foods.

Course Outline/Calendar

Food projects covered:

Convenience foods
Pasta & rice
Soup
Fish
Grilling
Pork
Cakes
Pies

Casseroles
Breakfast foods
Nutrition
Appetizers
Sauces
Herbs & Spices
Salads

Text/Other Required Materials/Resources

Food for Today by Helen Kowtaluk and Alice Orphanos Kopan

Applicable websites

Instructional Procedures & Support

Students need to come to class ready to learn which includes: being in class on time, having materials and meeting teacher expectations. Classes consist of a combination of food preparation, bookwork, lecture/demonstration, and cooperative group activities. State-of-the art technology is used to enhance learning (for example: PowerPoint and video/DVD presentations.)

Literacy and numeracy strategies are reinforced through hands-on, real life applications of math, science, and reading.

A portion of the class is allocated for assignments. Incomplete assignments may be made up before or after school within a reasonable period of time.

If a student is absent for a foods lab, they must prepare the recipe at home using their own ingredients. Students should see teacher for lab make-up sheet/recipe choices and bring a in small sample for evaluation.

Students who need additional support may make arrangements with the teacher.

Classroom Management Procedures

Attendance: Daily attendance and participation is important! Class discussions, demonstration, power point and audio-visual presentations are an integral part of the class and the interchange that takes place is difficult to duplicate.

Tardies: School policy will be followed.

Planners need to be used for hall passes.

Safety and sanitation procedures will be followed throughout the term.

Students will follow procedures for planning and participating in the lab experience.

Students will treat each other with dignity and respect.

Assessment Plan

Grade notification will be given to students periodically. Mid-term reports are given to parents/guardians during conferences, which are held approximately half way through a term four times a year.

Multiple measures of assessment: daily participation points, written assignments, projects, lab points, quizzes, and tests.

Grading System

Grading scale

100 – 92% = A

91 – 83 % = B

82 – 68 % = C

67 – 60 % = D

59 – 00 % = F