

Joplin High School Food Science CS FAMILY AND CONSUMER SCIENCES

One-Half Credit
Semester Class
Syllabus and Expectations

Instructor: Jennifer (DeGroot) Morgan
Classroom Location #: 11th/12th Grade Rm. 501

 School Phone:
 417-625-5230

 Fax:
 417-625-5238

 Department Phone:
 417-625-5230

E-mail: jdegroot@joplin.k12.mo.us

Department Website: http://www.joplineagles.org/departments/facs

/index.htm

Instructor Website: mrsmorganfacs.weebly.com

Course Description:

Food preparations will emphasize the use of appropriate techniques, equipment, safety, time management, and serving. This instructional course prepares individuals to use the scientific method to study the biological and chemical basis for food fermentation, preservation, processing, and preparation. Students develop laboratory, writing, and reasoning skills through measuring, recording, and graphing data; writing laboratory and short research projects; and predicting and evaluating laboratory results.

Prerequisites:

None

Major Course Objectives:

Each student will be expected to have a positive attitude, participate in all class activities, and come to class prepared. The subjects presented all relate to food and living a healthy lifestyle, but it is important to recognize that not all necessarily relate to cooking. The purpose of the lab portion of the course is to provide each student with practical hands on experiences within the unit.

Course Goals and Topics Covered in the Course:

Soups/Sandwiches
Fruits/ Vegetables
Herbs/Spices
Meats (Beef & Pork)
Skillet Creations
Food Safety and Storage
Preventing Kitchen Accidents
Using Recipes
Cooking Methods

Biological and Chemical basis for Food fermantation, preservation, and processing

Required Textbook and Recommended Readings:

N/A

Special Resources (Including INTERNET RESOURCES):

On my website

Supplies and Fees:

Due to the nature of the subjects taught in Foods I, the food expenditure is great. To provide a quality course, each student will be assessed a \$5.00 lab fee due: Fri. Jan. 27th, 2012. This lab fee will be required before lab work begins. Any student not able to meet this requirement should speak privately with the instructor.

Evaluation Of Course (Includes grading percentage, participation)

A. Grading Scale

90 -100% A

80 - 89% B

70 - 79% C

60 - 69% D

0 - 59% F

B. Grade Distribution per Activity (percentage or points)

30% Daily assignments/Homework

40% Special Project/Paper

20% Tests and Quizzes

10% Final Exams

C. Class Participation and Expectations:

Students will sit according to the assigned seating chart and work in a variety of assigned groups. These are subject to change as determined by the instructor. No food except for on lab days and please only bring water to drink in class....no soda/pop. You may use your ear buds to listen to a class video or music when instructed to do so.

D. Special Projects, Writing Activities, and Assessments

Changes for Quality Attendance -

4 absences or less per semester (not counting school activities)

If a student opts to be exempt from finals in a final exempt course, he/she will be required to engage in an activity such as: career awareness research, service learning projects in the community, researching careers, participating in counseling activities, school surveys and information/feedback, volunteering at school or in community, college or trade school visits, or any other approved activity from a menu of choices on (or near) the day of the final exemption.

Each student who qualifies for Quality Attendance will work with their advisor to

appropriately document and report the approved activities. Approved activities will be required in order for the student to be considered in "good standing" as "student activity" during finals for the current semester.

E. Academic Dishonesty Policy

Take advantage of working in groups, but know where to draw the line between healthy exchange and dishonesty. (Policy from Student Handbook)

F. Late Work/Make-up Work

All work should be turned in on time, every time. If you fail to do so you can turn it in the following day with loss of partial credit.

G. Tutoring and Extra Help

FACS tutoring will be on Tuesdays from 3:45pm - 4:45pm

Calendar Of Events/Tentative Schedule For Units Of Study

Please refer to my website for updated information!