

OHHS (Department Name) Department Course Syllabus



Course Name: Food for Today

Course Code: CTO112

Length: One trimester / .5 credit

Course Description:

Students will learn about the basics of food safety, kitchen sanitation and safety, nutrition, knife safety and skills, and food preparation techniques. Students will work in teams to practice these concepts in a laboratory setting by preparing soups and sauces, salads, potato, and rice dishes, baked goods and breakfast foods. Food related careers will be explored. Students wishing to participate in outside events for extra credit will be required to obtain a Washington State Food Handlers' Card.

Prerequisites

None

Course Resources

Food for Today; Helen Kowtaluk, Glencoe McGraw-Hill, Seventh edition.

Food related videos Cookbooks & websites Teacher generated resources

Course Fees

None

Course Outline/Instructional Units

1. **Sanitation:** Understanding and application of sanitation principles in the prevention of foodborne illness
2. **Work habits/knife skills & kitchen safety:** Utilize classic knife cuts and knife safety. Demonstrate work habits for employability throughout kitchen labs
3. **Nutrition & Meal planning:** Understanding and applying nutrition principles and meal planning.
4. **People Skills & Teamwork:** Utilization of employability skills

5. **Basic measurements and culinary math:** Utilization of industry math in recipe conversion. Practice accuracy in measuring and utilizing appropriate measuring tools.
6. **Food Service Equipment:** safety, identification, care & use
7. **Food Preparation Techniques:** Learn and demonstrate classical cooking techniques and principles ranging from soups and sauces to dry heat/moist heat/combo methods, baking, and breakfast cookery.

Major Assessments

1. WA Foodhandlers' Test (must pass with 80% or higher)
2. Knife skills assessment
3. End of unit tests
4. Written final assesment
5. Practical Soup assessment

Kitchen Production Lab Expectations:

- Students should be prepared for Labs and should have all recipes, game plans and notes necessary for successful completion of the day's project.
- Students should be dressed appropriately for Labs, including close-toed shoes, hat and apron, students not dressed for lab production will not be allowed to participate and their grade will be affected– this is in accordance with Washington State Health Regulations.
- We run a catering business and students who work in the kitchen lab are expected to adhere to all sanitation and food safety regulations at all times. Any illnesses or injuries should be reported to the instructor.
- If you are absent from class, assume you have make-up work. It is your responsibility to check and see what assignments have been missed.

Professionalism:

- A separate weekly grade (10%) for the following will be assessed in accordance with CTE Department policy
 - 1 point will be awarded daily for each of the following categories.
 - o Attendance (absences will result in a "0" for the day in all categories)
 - o Punctuality (unexcused tardies will result in a "0")
 - o Be Prepared(students should have close-toed shoes, recipes, notebook,etc)
 - o Be on Task (students should be working on class projects or cleaning)
 - o Be Respectful (students should be respectful of classmates & adults)

RE-DO POLICY: OHHS is an effort based school where we believe all students can learn. We also know that students learn at different rates. Thus, we are implementing a re-do policy that recognizes the needs of individual learners.

- 100% Re-do o Assessments (with exception of the Final semester exam)
 - o Key Assignments: Evidence that demonstrates mastery of a standard
- Teachers may:

- o require completion of supporting assignments prior to re-do opportunities for students to show they can meet the standard.
- o require students to complete re-do of work outside of class time.
 - All re-do work/test retakes will be done during Tutoring/Extra Help times Tuesdays, or Thursdays after school.
- o limit the number of re-do opportunities for each assignment.
 - Students will have 1 re-do/retake opportunity for each test/project.
 - Knife skills can be reassessed during the quarter if student has demonstrated practice of the skill
- o assign zero grades when students choose not to do key assignments and/or assessments to standard.
- o have different requirements for late work.
 - See Late Work Policy below.
- All opportunities for re-do work will come with a deadline as assigned by the teacher.
 - Students will have 1 week from when the original Project/Test was due to complete re-do work or to retake a test.
- Late Work Policy: Assignments and projects can be turned in during class or emailed to the Chef by 9pm on the due date at marthur@ohsd.net. Assignments received after that time will be considered late and assignments will be dropped a letter grade (10 points) for each day late – up to 4 days; after that any work handed in will receive a maximum score of 50%.

Extra Help

- The culinary classroom and kitchen will be available most weeks afterschool on Tuesdays and Thursdays.
- Students working in the kitchen are expected to clean up after themselves and must allow enough time to clean and sanitize all areas they utilized
- Due to Wildcat Catering events, there are times when the teacher will be assisting students to get food out for an event. On these days there will be no tutoring or after school help. . (*Occasionally I may have a meeting after school, please check with me during class to make sure I am available that day).
- The lab will be closed Mondays after school due to teacher meetings.

Weighted Categories

Set department categories and weighting

Category	Percentage of Overall Grade
Kitchen Labs	60%
Tests/Quizzes	20%
Notebook	10%
Professionalism	10%

Grading Scale:

Regular Scale	
Letter Grade	Percentage
A	93% and Above
A -	90%-92.99%
B+	87%-89.99%
B	83%-86.99%
B-	80-82.99%
C+	77%-79.99%
C	73-76.99%
C-	70-72.99%
D+	67%-69.99%
D	60%-66.99%
F	59.99% and Below

OHHS PLAGIARISM POLICY:

Any student, who knowingly turns in any work that has been done by someone other than himself or herself, and fraudulently represents it as his/her own, shall be considered to have cheated. Cheating also includes: aiding someone else in cheating, the use or preparation of written, pictorial, electronic or other materials not authorized by the instructor during a test or assignment, the use of testing materials obtained previous to the test date, or plagiarism of any kind. Students found cheating will also be subject to an office referral, which could result in a suspension. As an effort based school, students who have plagiarized/cheated must still demonstrate their learning. Thus, students will be given the opportunity to complete the work. This will fall under the "Late Work Policy" of the teacher where total possible points may be reduced.