



WELCOME TO FOODS II

The mission of Family and Consumer Sciences Education is to provide opportunities to develop the knowledge, skills, attitudes, and behaviors needed to become strong individuals, family members and community participants throughout their lives.

Class Expectations

1. **BE READY TO WORK AND LEARN** Be in your seat, quiet & ready to work when the bell rings. On days we are not cooking you need to bring paper and a pen or pencil.



2. **SHOW RESPECT FOR OTHERS, EQUIPMENT & PROPERTY**



3. **BE SAFE**

by following school and kitchen safety guidelines.



4. **PARTICIPATE**



In addition, all Whiteaker Middle School rules and policies will be enforced in our classroom.

Behavior Plan

It is expected you will follow all of the rules and expectations for our school & class. If you do not, general consequences are:

1st Violation: Warning

2nd Violation: Remove from situation

3rd Violation: Parent contact, referral or detention. Consequence based on behavior and previous actions in class.

Please note: Because of the unique safety hazards in our class, there may be circumstances where a parent phone call/meeting or a referral may be necessary.

Course Description

Foods II is a semester class offered in the Family & Consumer Sciences (FACS) department. It is open to 7th & 8th graders who have successfully completed Creative Food and Fabric or Foods I.

Students will review basic skills, then continue to advance their cooking and baking skills as we prepare a variety of menu items. In addition, as opportunities become available, we will be preparing food for students & staff. Time will also be spent increasing awareness of further educational opportunities and careers related to FACS.

In addition, much of our time will be spent working in groups, so there is a strong emphasis on communication, teamwork & problem solving skills. Also, students can expect to complete a variety of reading & writing activities as they relate to our work in class.

Grading

Grades are based on points earned by completing a variety of activities including: projects, cooking labs, class assignments, quizzes and tests. On rare occasions there may be homework. A traditional grading scale will be used:

A=90% to 100% B=80%-89% C=70%-79% D=60%-69% F=Below 60%

Need to Know Info

Make-Up Work: If you are absent from class, it is YOUR responsibility to get the missed work. If you miss a cooking day, you need to ask for a lab make-up form asking you to cook at home. If this is not possible, bring a note from home & you will be given an alternative assignment.

Late Work: It is expected that assignments will be handed in on time. Late assignments will be lowered one grade. All work needs to be turned in by the end of each 6 weeks for credit.

Food & Drink: Unless provided by our class, only water is allowed unless special permission is given.

Supplies

Students must provide a spiral notebook to be left in class.

TAG Considerations

Students will be pre-assessed on the knowledge and skills that will be learned in this class through formal and informal methods including unit pretests and lab demonstration. After completing and evaluating the results of pre-assessment activities, modifications may include: independent study or enrichment projects, assignment modifications, cluster grouping, or adapting for a variety of multiple intelligences and learning styles.