COURSE DESCRIPTION

Course Title: Foods: Preparation and Techniques

Course Number: 00774

Course Prerequisites: N/A

Course Description: (Include “no final exam” or “final exam required”)

Foods Preparation and Techniques is an elective course for grades 10-12. The course will investigate the preparation and techniques in cooking including kitchen safety and sanitation techniques, knife skills, and uses of food cookery. Students will learn to create food products in the areas of grains, dairy, proteins, vegetables, and fruit. The students will learn garnishing and various cutting techniques. Students will also investigate international cuisine offerings and customs. The course will require a final exam. It is recommended that no more than five students per kitchen be placed in the class to maintain a safe environment.

Suggested Grade Level: 10 - 12

Length of Course: X One Semester  Two Semesters  Other (Describe)

Units of Credit: .5 (Insert NONE if appropriate.)

PDE Certification and Staffing Policies and Guidelines (CSPG) Required Teacher Certification(s) (Insert certificate title and CSPG#) Family and Consumer Science Certification

Certification verified by WCSD Human Resources Department:

X Yes  No

Board Approved Textbooks, Software, Materials:

Title: Food for Today
Publisher: McGraw Hill Glencoe
ISBN #: 978-0-07-888399-8
Copyright Date: 2010
SPECIAL EDUCATION AND GIFTED REQUIREMENTS

The teacher shall make appropriate modifications to instruction and assessment based on a student’s Individual Education Plan (IEP) or Gifted Individual Education Plan (GIEP).

SPECIFIC EDUCATIONAL STANDARDS, ESSENTIAL QUESTIONS, CONTENT, & SKILLS

See Curriculum Map – Foods: Preparation and Technique

ASSESSMENTS

Suggested Formative Assessments: The teacher will develop and use standards-based assessments throughout the course.

- Pre-Assessments of prior knowledge (e.g. entrance cards or KWL chart)
- Labs/lab reports
- Bell ringers/Problems of the Day (PODs)
- Discussions
- Teacher observation/Questioning
- Graphic organizers (e.g. Venn diagrams, word mapping, webbing, KWL chart, etc.)
- Summarizing
- Retelling
- Notetaking
- Problem-based learning modules
- Authentic assessment
- Oral presentations
- Outlining
- Journaling
- Student presentations/projects
- Open-ended response
- Classroom Performance System (CPS)
Suggested Summative Assessments:
- Essays
- Open-Ended Responses
- Projects
- Quizzes/tests
- Student presentations
- Portfolios

District Approved Assessment Instruments
- Any district approved assessment instrument

Portfolio Assessment: ______ Yes __X__ No

District-wide Final Examination Required: __X__ Yes ______ No

Course Challenge Assessment (Describe): N/A

WRITING TEAM: Family and Consumer Science Educators

WCSD STUDENT DATA SYSTEM INFORMATION

1. Is there a required final examination? __X__ Yes ______ No

2. Does this course issue a mark/grade for the report card?
   ___X__ Yes ______ No

3. Does this course issue a Pass/Fail mark?
   ______ Yes ___X__ No

4. Is the course mark/grade part of the GPA calculation?
   ___X__ Yes ______ No

5. Is the course eligible for Honor Roll calculation? ___X__ Yes ______ No

6. What is the academic weight of the course?
   ______ No weight/Non credit ___X__ Standard weight
   ______ Enhanced weight (Describe)