

Foods 2: Global Foods

Family and Consumer Science Business: Hospitality and Tourism pathway course

Program code 090101

Course Code 19

Grades 9-12

.5 credit

Prerequisite: Foods 1

Ms. Wagner

507-671-1546

wagneja@hayfield.k12.mn.us

Office hours are before school or with a pass.

Pertinent class information will be posted on Moodle.

COURSE DESCRIPTION

This course applies current food-related topics, consumerism, and scientific principles of food preparation to good health and safe dietary practices. Included in this course are the following: safety and sanitation, advanced preparation techniques, ethnic food comparisons and exploration, meal planning, cost analysis, and food service careers. This course will provide weekly lab opportunities to enable students to practice participating in decision-making and cooperative group skills.

CAREER EXPLORATION and STUDENT LEADERSHIP DEVELOPMENT

Students will be leaving Foods class with the career skills to:

Work well with others (contribute to group success, allow others to contribute, resolve own conflicts)

Critical thinking

Productive worker (short and long-term goals, comfortable with technology, use higher thinking)

Responsible (follow directions, use time wisely, meet deadlines)

Produce quality work (plan major projects, use quality process, benefit from criticism, persist)

Present information, findings, and supporting evidence such that listeners can follow the line of reasoning

Decision-making skills

Evaluation/comparison skills

Observation skills

Adapt speech to a variety of contexts and communicative tasks,

Students will present research on a career related to food services. Using information from peer presentations and from presentations by various food service industry professionals, students will analyze how their personal interests align with career opportunities.

Opportunities for students to develop leadership skills will be embedded throughout the classroom curriculum in the form of projects to apply course content to community-based issues.

Problem solving: Students lab work involves solving equipment issues, food substitutions, work tasks, and consumer issues,

Creativity and Innovation: Students demonstrate creativity and innovation through taste experiments, recipe choice, and food competitions.

Communication: Students develop leadership communication skills by delivering presentations about traveling to other countries. Communication skills are also enhanced through daily discussions and group activities.

Teamwork: Students work daily in teams with altering roles and self-evaluation procedures.

Critical Thinking: Students apply critical thinking skills to simulated or real problems and propose solutions based on the knowledge and skills developed through their coursework

COURSE OUTCOMES

Foods class outcomes are aligned with the Minnesota FACS Frameworks found at the following website: <http://www.mnafcs.com/mn-facs-frameworks>. These Frameworks are based on national standards. Daily formative assessments will be based on the learning targets aligned with the Frameworks.

- MGF2.1 Discuss food challenges facing world populations.
- MGF2.2 Investigate alternative food sources such as organic food production and the impact of genetically modified foods.
- MGF2.3 Investigate current food preparation practices which may affect the quality or availability of food products.
- MGF2.4 Explore factors that create current food related health concerns around the world.
- MGF3.1 Investigate dining etiquette around the world.
- MGF3.2 Examine factors that influence food choices and traditions of different cultures.
- MGF3.3 Examine food staples in different regions of the world.
- MGF3.4 Analyze significant cultural events such as rituals, religion, and traditions and how they affect food choices.
- MGF3.6 Examine the different food availability throughout the different cultural regions.
- MGF3.8 Analyze how changes in cultural preferences influence production, processing, marketing, and trade.
- MGF4.1 Identify basic food terminology and vocabulary associated with different food practices within cultures.
- MGF4.3 Apply skills in a variety of food preparation techniques unique to different regions of the world.
- MGF4.5 Apply principles of food preparation to create finished food products of other cultures.
- MGF5.1 Examine the different regions in the United States and food.
- MGF5.2 Compare and contrast the foods and ingredients used in each of the seven regions.
- MGF5.3 Examine the development of food traditions within the United States.
- MGF5.4 Examine personal/family food traditions.
- MGF5.5 Apply principles of food preparation to create finished food products from different regions of the United States.
- MGF6.1 Identify herbs, spices, and seasoning and how they affect the taste of food products.
- MGF6.2 Investigate the history of food and food products.
- MGF6.3 Analyze how marketing techniques/social media influence the foods we eat.
- MGF7.3 Analyze the role of professional organizations in the gourmet or global foods industries.

SEMESTER CURRICULUM OUTLINE

Week 1-2	Grains and Fats <ul style="list-style-type: none">▪ breads▪ pastas▪ deep-frying	Herbed Pasta Creations Pastry Folding Presentations
Week 3-6	US Regional Foods <ul style="list-style-type: none">▪ MN Native American foods▪ Regions▪ Pizzas▪ Hot dogs▪ BBQ	“Pizza” Around the US Presentations
Week 7-9	Middle Eastern Cuisine <ul style="list-style-type: none">▪ Passover	Travel Brochures Staff Restaurant (marketing & prep)

Week 10-12	Mediterranean Cuisine	▪ Turkey	Travel Brochures Staff Restaurant (marketing & prep)
		▪ Bedouins	
		▪ Greece	
		▪ Italy	
		▪ Spain	
Week 13-16	European Cuisine	▪ Ireland	Travel Brochures Staff Restaurant (marketing & prep)
		▪ England	
		▪ Scandanavia	
		▪ Germany	
		▪ France	
Week 17-18	Asian Cuisine	▪ Japan	Travel Brochures Staff Restaurant (marketing & prep)
		▪ China	
		▪ Thailand	

CLASSROOM POLICIES

1. All students are expected to be in their desks when bells ring.
2. Students must come prepared with *their own materials*. Necessary materials include Moodle, a writing utensil (pencil, blue or black ink pen), any assigned work or handouts. If students do not bring the necessary materials, they can borrow from a friend or sit and accept the consequences.
3. There will be NO locker passes issued.
4. Behavior - Students will show respect to others in the classroom. Have a positive attitude toward class. Act and speak appropriately. Please stay within your personal space. *Remember YOU will do everything possible to allow yourself to learn, your classmates to learn, and your teacher to teach.*
5. Cell phones will be stored in the cell phone pocket holder during the class period unless specified by the teacher for instructional purposes only.
6. Please do not comb or play with hair.
7. Food and water are allowed ONLY during cooking labs. Chewing gum is allowed IF it is properly chewed and disposed of.
8. **Please bring a box of Kleenex for all to use in the classroom.**

GRADING

YOU are responsible for the grade YOU earn. I'm just the scorekeeper!

1. Grading is done on a point basis. The lowest percentage to receive the given grade is listed below.

A 94%	B 84%	C 74%	D 64%
A- 90%	B- 80%	C- 70%	D- 60%
B+ 87%	C+ 77%	D+ 67%	F 59% and below

2. Summative Assessments (test scores, presentations, demonstrations, projects, etc) will be 75% of your grade.

- A. Students will have one opportunity to re-take summative assessments and will have five school days to do so. Re-takes will cover the same content but may be in a different format. It is also possible to retake sections of the assessment instead of the entire test. Students will be expected to initiate a re-take according to the teacher's schedule and must have all formative assessments completed prior to a re-take. A student's re-take score will be the final score for the assessment in question.
- B. Students in violation of the district's academic dishonesty policy will have 5 school days to complete an alternative assessment. Time and location of the alternative assessment will be set by me. Choosing to not do the alternative assessment will result in a zero.

3. Formative Assessments (assignments and projects) influence 25% of your grade.

- A. Due dates, along with any pertinent class information will be posted on Moodle. Daily outcomes and assignments are also posted on the white board.
- B. It is your responsibility to turn in your work on time. The few assignments not done through Moodle, will not be collected in class. It is your responsibility to turn work in the top file on my desk.
- C. Assignments turned in by the
 - Due Date** = full credit
 - Deadline** (due date to chapter/unit test) = 90% credit
 - Chapter/Unit Test** (5 days after) = 50% credit
- D. Two days will be given for make-up work if absent from class.
- E. Missing assignments will be reflected on JMC as MI which means it is late and figured in your grade percentage as a zero but can still be turned for the percentage listed above.

Syllabus is subject to change without advanced warning. All changes will be noted in class.

Please date, print and sign your name below (both parent and student), acknowledging receipt and understanding of the Foods 2 syllabus.