

<u>School</u> : Crook County High School		<u>Instructor</u> : Macy Hagensee
<u>Course</u> : Foods 1		<u>Email</u> : macy.hagensee@crookcountyschools.org
☒	Trimester #1	<u>Phone</u> : 541-416-6900 ext 3161
☒	Trimester #2	<u>Other Communication Info</u> : Prep: 7:50 am- 9:00 am
☒	Trimester #3	
<u>Course Description</u> : Foods 1 is an introductory class into the world of quality food preparation and time honored cooking techniques. In this class students will learn the rules and standards of proper kitchen safety and sanitation which have been carefully aligned with core professional restaurant industry standards. Students will also begin to learn proper knife safety and skills, kitchen equipment recognition, while working with a variety of food preparation techniques, ingredients and strategies. The student will also learn basic baking principles including, candy making, bread and confections. The students will end the class by exhibiting their various, and newly acquired skills and techniques by planning, preparing and implementing a series of tasks associated with learning, prepping, cooking, plating and serving, 1 well prepared, artfully decorated, industry standard, plated dish.		
<u>Learning Standards/Targets</u> : Critical Content Power Standards- At the end of the course, students will be able to: 1. Students will learn basic kitchen safety and proper sanitation. 2. Students will learn the proper knife skills associated with the various tasks and techniques practiced in the food service industry. 3. Students will demonstrate various techniques for prepping, cooking, garnishing, and serving food safely, and consistently. This includes: aesthetics, taste, smell, proper preparation, eye appeal, set-up, texture, and time management. 4. Students will demonstrate basic baking techniques including yeast breads, flatbreads, cookies, pies and candies. 5. Students will demonstrate proper work ethics, etiquette, vocabulary, and courtesy during a variety of interpersonal tasks.		

Course Materials:

1 paper folder with pockets, writing utensils, Chromebook, reusable to-go container

*These materials are required for class participation everyday.

Texts: *On Cooking: A Textbook of Culinary Fundamentals*. Labensky, Hause, Martel, 2010. 1440pp. Prentice Hall, Upper Saddle Ridge, New Jersey.

*Text found in Google classroom.

Film, Videos/ Other Electronic Media: Chef's Table, 2018 PG-13 In this Emmy-nominated series, meet culinary stars around the world who are redefining gourmet food with innovative dishes and tantalizing desserts.

Technical and process videos from various media sources.

Notification of the Right to Object to the Use of Material:

[CCSD School Board Policy IIA-AR](#): Any resident of the district may raise objection to instructional materials used in the district's educational program despite the fact that the individuals selecting such materials were duly qualified to make the selection and followed the proper procedure and observed the criteria for selecting such material.

The first step in expressing objection to materials is consultation with the classroom teacher or library staff and providing a written complaint. The district official or staff member initially receiving a complaint shall explain to the complainant the district's selection procedure, criteria and qualifications of those persons selecting the material. A classroom teacher receiving a complaint regarding instructional materials shall try to resolve the issue informally through the discussion of the original assignment or the opportunity for an alternative assignment. The materials shall remain in use unless removed through the procedure in section 4. F. (2) of this regulation.

The teacher or library staff receiving the initial complaint shall advise the principal of the initial contact within 24 hours, whether or not the complainant has apparently been satisfied by the initial contact. A written record of the contact shall be maintained by the principal and sent to the superintendent's office.

In the event that the person making an objection to material is not satisfied with the initial explanation or an alternative assignment, the person raising the questions will meet with a building administrator who will provide a Request for Reconsideration form.

Citizenship, Classroom Rules, Behavior Expectations:

Attendance: Attendance is critical to passing this class.

Participation: Take part in classroom discussion. Complete all assignments, projects, presentations.

Behavior: Follow all rules and procedures. Treat everyone with kindness and respect.

Evaluation Criteria & Grading:

Course grading will be consistent with [CCSD School Board Policy IK-AR](#).

Grades may be comprised from scores in any of the following and are recorded daily:

- Daily Assignment/Homework (5% of total grade)
- Lab Work (5% of total grade)
- Quizzes (90% of total grade)
- Class Participation (5% of total grade)

Students in this class will have on average of:

5 Quiz level assessments

20 Lab Assignments

20 Online Assignments

3 part final that includes: Lab final, Kitchen Clean-up final

Grading Scale: Grading is based on a point system. The points are totaled to determine the grade earned for each grading period. The scale is as follows: 100-90% **A**, 89-80% **B**, 79-70 **C**, 69-60 **D**, 59 or below **F**.

Goals: By the end of the Trimester 100% of students will meet or exceed subject level learning standards in Foods 1 as measured by a score of 71% or better on all graded and monitored assignments.

Make Up Policy:

- All school policies apply. See Handbook.
- It is the responsibility of the student to make up for all missed work and as soon as possible after returning to school.
- Upon return to school it is the student's responsibility to contact the teacher before 8:00am or after 2:45pm to receive makeup work.
- A student missing two days or more will be given an extra two days to make up missed work.
- Remember there is no late work in the real world! This policy is extremely generous and should not be taken advantage of.

Additional Course Information:

Week 1: Introductions, class bonding, expectations, rules and basic instructions for the class procedures followed a brief introduction to the history and philosophy of good food production.

Week 2: Sanitation and Safety

Identify the causes of food-borne illness.

Handle foods in a safe manner.

Explain and follow the HACCP system.

Take appropriate actions to create and maintain a safe and sanitary working environment.

Quiz 1 Sanitation

Week 3: Sanitation continued.

Quiz 2 Sanitation

Week 4: Tools and Equipment.

Tools and Equipment.

Recognize a variety of professional kitchen tools and equipment.

Select and care for knives.

Understand how a professional kitchen is organized.

Week 5: Knife Skills

Care for Knives Properly.

Use knives properly.

Cut Food into a variety of classic shapes.

Quiz 3 Tools and Equipment

Week 6 Principles of Cooking

Understand how heat is transferred to food through conduction, convection and radiation.

Understand how heat affects foods.

Understand the basic principles of various cooking methods.

Quiz 4 Knife Skills

Week 7: Principles of Cooking

Understand how heat is transferred to food through conduction, convection and radiation.

Understand how heat affects foods.

Understand the basic principles of various cooking methods.

Quiz 5 Principles of Cooking

Week 8-12: Cooking Lab

Week 11: Cooking Final One 1 well prepared, artfully decorated, industry standard, plated dish.

"Operation Clean Kitchen " returns the kitchen to beginning levels of cleanliness.

Week 12: Comprehensive Final Quiz

"Operation Clean Kitchen"

**For all courses that articulate with a college or university, it is required that the syllabi match the accrediting institution, rather than the CCSD syllabus model.*