

<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 2 This class is for students who want to pursue a career in the food production industry. In this class students will continue to build on their fundamental culinary skills. Students will learn the art of <i>garde manger</i> (breakfast, lunch, salads, and dessert preparation) and how to work with the primary ingredients associated with these foods. Upon completion of this class you should be ready for an entry level position in the food service industry.		
<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 pass with a grade of 75% or better on the test associated with the sanitary standards set by the State of Oregon and purchase an <i>Oregon Food Handlers Card</i> allowing the student to legally work around food and in the food service industry. 3. Students will learn the proper knife skills associated with the various tasks and techniques practiced in the food service industry. 4. 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, time management, etc... 5. Students will plan, creatively design, prepare, and cook menu items that are compatible with our classroom kitchen capabilities, food possibilities and potential guest preferences. 6. Students will demonstrate basic baking techniques including yeast breads, flatbreads, cookies, pies and candies. 7. Students will demonstrate proper work ethics, etiquette, vocabulary, management and courtesy during a variety of interpersonal tasks.		
<u>Course Materials:</u> 1 paper folder with pockets, writing utensils, Chromebook, Reusable ToGo container *These materials are required for class participation everyday. Texts: <i>On Cooking: A Textbook of Culinary Fundamentals. Labensky, Hause, Martel, 2010. 1440pp. Prentice Hall, Upper Saddle Ridge, New Jersey.</i>		

**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, Written 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 2 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

Week 3: History and Professionalism

History of Industry

Food Service Operations

Hierarchy and Kitchen Chain of Command

Landmark Chefs and Kitchen Inventions

Quiz 1 Professionalism

Week 4: Eggs and Breakfast.

Egg Structure

Egg Technique

Breakfast and Brunch

Coffee

Tea

Quiz 2 Eggs and Breakfast

Week 5: Sandwiches

Structure of a Sandwich

Types of Sandwiches

Sandwich Mise-en-place

Quiz 3 Sandwiches

Week 6 Salads

Quiz 4 Salads

Week 7: Menu and Recipes

Understanding the Standardized Recipe

Food Conversions and Standards of Measure

Quiz 5 Menu and Recipes

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.*