

FOODS II
Mrs. Wagner

Office hours are before school or with a pass. 477-3235 ext 242

Pertinent class information will be posted on the website after 3:00.
Links are located at the school's webpage under high school teacher websites and my name.

***YOU WILL do everything possible to allow yourself to learn,
your classmates to learn, and your teacher to teach.***

COURSE DESCRIPTION and OUTCOMES

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.

REQUIRED DAILY MATERIALS - If students do not bring the necessary materials, they can borrow from a friend or sit and accept the consequences. Notebooks, pencils, and pens may be bought in my room before class begins.

1. textbook – Guide to Good Food
2. paper
3. pencil or pen (black or blue)

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 a writing utensil (pencil, blue or black ink pen), any assigned work or handouts, and your book. If students do not bring the necessary materials, they can borrow from a friend or sit and accept the consequences. Notebooks, pencils, and pens may be bought from me prior to class.
3. There will be NO locker passes issued.
4. Please do not comb or play with hair.
5. Food and drink are allowed ONLY during cooking labs. Chewing gum is allowed IF it is properly chewed and disposed of.
6. Please bring a box of Kleenex for all to use in the classroom.

GRADING

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 Assessment (test scores, chosen cooking labs, demos, projects, etc) will be 90% of your grade.
 - A. You will have the opportunity to re-take summative assessments within 5 school days of the test/project date. YOU must schedule the re-take with me and have ALL formative assessments turned in. The re-take is your final score.
 - 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 n cooking labs) influence 10% of your grade.
 - A. Due dates along with any pertinent class information will be posted after 3:00 at my website *and* daily on the assignment board. Links are located at the school's webpage (www.hayfield.k12.mn.us) under high school teacher websites or under student resources.
 - B. It is your responsibility to turn in your work on time. I will not take class time to collect your homework. Place work in the top file on my desk.
 - C. Make sure your name is on all assignments. If I cannot *easily* figure out whose assignment is missing a name, I will place in the class's folder located in the file under the turned in assignments. It will be your responsibility to claim it, put your name on it, and return to the top assignment bin for grading.
 - D. Assignments turned in by the
 - Due Date** = full credit
 - Deadline** (5 school days after the due date) = 90% credit
 - 8th Week Credit** (before the 8th week of the quarter) = 50% credit
 - E. Two days will be given for make-up work if absent from class. You will *need* a make-up slip to be given any work missed.
 - F. Missing assignments will be reflected on JMC as LX which means it is late but does not affect your grade percentage. Your quarter grade will show as an I or incomplete on JMC.
 - G. Labs usually take more than one class period and are impossible to make up on school time and hard to duplicate at home; thus attendance is very important! Each is a possible 18 points.
 - MISSED LABS - Graded on grammar, mechanics, quality, content, and works cited
 - Use the Foods section of the Rochester Post Bulletin or the Minneapolis Star and Tribune to find and read an article **OR** watch *Good Eats* on the Foods channel. Type (double spaced, 12 font, nonplagiarized) a 1 page paper telling what the article is about, do some research of your own on the subject (document) and tell how you feel this will impact you and other consumers.
4. Responsibility grades are not included in your academic grade. However, working toward a high level in each area will in turn aid your academic grade.
 - A. Practice – Assignments will be complete, done well, and handed in on time.
 - B. Behavior – 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.
 - C. Engagement – Participate in class, be on time, and bring all needed materials to class.

 I understand the grading policy and classroom rules used in Mrs. Wagner's class and will do my best to see they are followed.

 student signature

 parent signature