

Food & Nutrition 1

Ms. DuPape | Lyndze.dupape@jordandistrict.org

Course Description: This course is designed to focus on the science of food and nutrition. Experiences will include food safety and sanitation, culinary technology, food preparation, and dietary analysis to develop a healthy life style with pathways to career readiness.

Class Expectations/Rules: *Be a Snow Leopard on the P.R.O.W.L.*

1. Be on time.
2. Follow instructions.
3. Be respectful of all people and property.
4. Be prepared.
5. Be present.

Food Lab Expectations: Students are expected to show appropriate behavior while in the labs at all times. Students are expected to be in class on time, follow all lab rules, teacher instructions, and requests, respect equipment within the labs, and clean up after themselves. Failure to do so will result in losing lab privileges. Students will be responsible to replace broken items due to misconduct.

Plenty of time is allotted for each lab Students will not receive late passes to their next class if they are unable to complete their lab within class time. If students are consistently late completing their lab responsibilities, they may lose their privilege to cook.

Class Fee: This semester there will be a \$10.00 class fee to provide funds for food during our labs.

Materials/Supplies: Each student is required to have:

- Charged Chromebook
- Pen or Pencil

Many assignments this year, including in-class assignments, will be completed online through our course Canvas page. Assignments and note packets completed on paper may be stored in the classroom in the appropriate student bin.

Grading Policy: Grades will be based upon the student's ability to show understanding of course standards.

80% Assessments

20% Practice/Assignments

Citizenship Grade: For a successful learning classroom, each student will be accountable for his or her own actions and behavior. Citizenship grades will be determined by the SOJO Citizenship Guidelines.

- Tardies: Students are expected to be on time to class, this means being in your seat ready to learn when the bell rings.
 - 2 tardies = parent will be notified
 - 3 tardies = after school detention referral
- Cheating will not be tolerated and will result in a 0 score on the assignment/test, a U in citizenship, and a call home. This includes copying or letting someone copy your tests, quizzes, and class work.

Absences: Students are required to make up all work due to absences, excused or unexcused. PowerPoints, worksheets, and daily agendas can be found on our class Canvas page. Late work will be accepted up until the end of each unit. Please reach out to me about individual circumstances to see if arrangements need to be made.

Please note that this class has been indicated as a high-risk class. That means each student's temperature will be taken at the beginning of class. If a student has a temperature of 100.4° F or above, they will be sent to the attendance office.

Electronics: Electronic devices, including ear buds, are not to be used during class. If there are opportunities to use technology in class, those times will be indicated. If an unauthorized device is used during class time, the device will be confiscated and may be taken to the attendance office according to school policy.

Use of Chromebooks for anything other than the intended learning activity will result in a loss of privileges, as deemed appropriate. The student may be expected to complete work on his or her own time.

Food Handlers Permit: The Food and Nutrition 1 curriculum has expanded to teach the ServSafe Food Handler Curriculum, with the option of earning a ServSafe certificate and Food Handlers Permit. Within the first four weeks of class students will take the ServSafe Food Handlers Test and if they pass with a minimum of 75%, can earn their Food Handlers Permit from Salt Lake County (valid for 3 years). The fee for the Food Handlers Permit is an additional \$25 and must be paid before the ServSafe test is administered.

This permit is optional. If a permit is not ordered by the cut-off date, to receive one, the student would be required to retake the food handler course through the county.

Class Movies: As part of instruction, we may watch the movies *That Sugar Film* and *Fed Up* this semester during our study of nutrition. Parents, please email me directly if you prefer your student not watch these movies. An alternative activity will be provided.

If you have any questions throughout the semester, please do not hesitate to contact me. I look forward to working with you and your student this semester!

Thank you!

Ms. DuPape

If your student has any food allergies, please list them below. Allergies to medications are not pertinent but any items we might cook with are. If your child has no allergies, please write "NONE."

Food Allergies: _____

I agree and understand all the terms and expectations of this course.

Student Name: _____ Period: _____

Parent Signature: _____