



## FOOD STUDIES 11/12

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**WELCOME TO FOOD STUDIES 11/12!** We are going to have a *GREAT* semester together! This course will introduce you to new ideas, foods, recipes & techniques. Over the semester we will work together to build not only your cooking skills & confidence, but also your understanding of food & how it is used, grown & travels to our corner of the world. We will also explore foods from around the world.

### LEARNING OUTCOMES

From the BC Ministry of Education: By the end of this course, **students will be expected to know:**

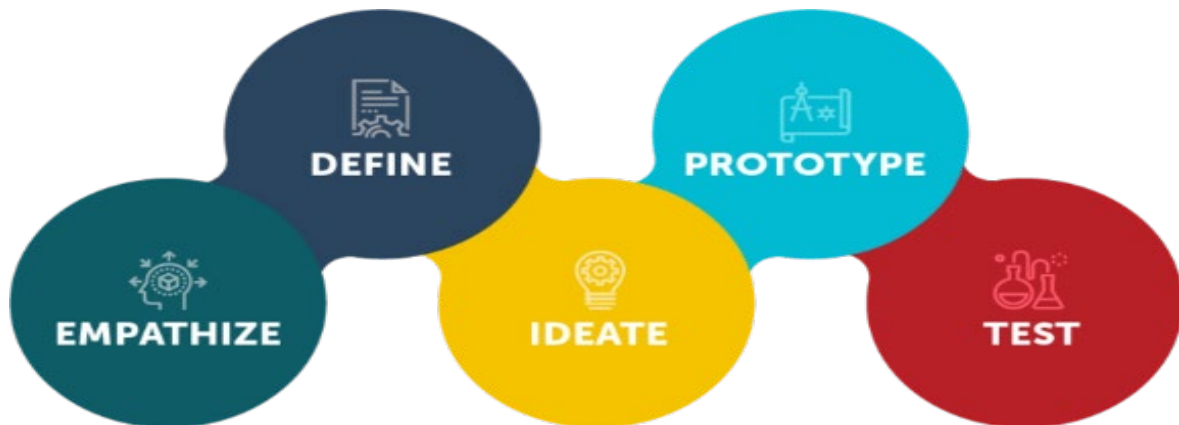
#### Grade 11

- Meal and recipe design opportunities
- Components of recipe development and modification including ingredients, functions, proportions, temperatures, preparation methods
- Issues involved with food security, including causes and impacts of food recalls
- Factors involved in the creation of international and regional food guides
- First Peoples food guides
- Ethics of cultural appropriation
- Food labelling roles and responsibilities of Canadian government agencies and food companies
- Food promotion and marketing strategies and their impact on specific groups of people

#### Grade 12

- Complex meal and recipe design opportunities
- Components of multi-course meal development and preparation
- Food justice in the local and global community
- Legislation, regulations, and agencies that influence food safety and food production
- Factors involved in regional and/or national food policies
- Perspectives in indigenous food sovereignty
- Ethics of cultural appropriation
- Nutrition and health claims and how they change over time
- Nature and development of food philosophies by individuals and groups
- Future career options in food service and production
- Interpersonal and consultation skills

By the end of this course, students will be expected to use the *design cycle* as it relates to understanding how to prepare, cook, and think critically about food.



### STUDENT EXPECTATIONS

- ✓ Respect your learning & the learning of others
- ✓ Come prepared, arrive on time & participate
- ✓ Respect your environment - use the equipment & space with care & clean up well!
- ✓ Take pride in your work
- ✓ Work as part of a team
- ✓ Have an open mind
- ✓ Check MS teams for what you missed when you are absent



**ASSESSMENT**

- ✓ 65% - Doing & Making
- ✓ 35% - Critical and Creative Thinking

**WHAT DO I NEED FOR FOOD STUDIES?**

- ✓ Students are expected to purchase to have the following every class...
  - Pen/pencil
  - Binder or folder
  - Lined paper
  - Sealable Container - one that can hold baked goods, but also savoury items for take home leftovers
    - No containers or bags will be supplied this year
  - Hair elastics - if your hair touches your shoulder you need them

**KITCHEN SAFETY /LABS**

Students are responsible for maintaining a safe and sanitized work area in their kitchen. The first week of class will be dedicated to learning the fundamentals of these concepts. If a student fails to maintain a safe and sanitized kitchen, including those outlined in the laboratory safety and sanitation contract, the instructor has the right to dismiss that student from the lab and will lose all points for the day's lab.

Each lab is worth approximately 30 points. For any unexcused absence, you will be required to complete a Home Lab Form, documenting your preparation/evaluation of a recipe related to the lab objective missed in class. At least one other family member of your home will need to evaluate the final product in addition to your evaluation and photo of the final product. Missing labs will be entered as zeros in your gradebook but can be changed upon completion of the Home Lab Form before the end of the semester.

**HONOR CODE**

Any student caught cheating and/or plagiarizing on any given assignment/quiz/exam will have consequences as outlined in Argyle Secondary School Code of Conduct as well as your agenda books.

**ASSIGNMENTS/ACTIVITIES**

It will be in your best interest to turn assignments in on time in order to receive feedback from myself to assist in your learning and show progress in the course. Due dates will be indicated in each MS Teams assignment.