



Foods and Nutrition 9

Mrs. Lee Black

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Course Description:

Welcome to Foods 9! This course is designed to develop your cooking skills, through the preparation of a variety of food products with an emphasis on meal planning and nutrition. This course will focus on the challenges of food choices and food preparation in everyday life.

Class Expectations

Students are expected to arrive on time, be prepared for the day's work and behave in a mature and respectful manner. The student assumes responsibility for proper care and handling of equipment.

Safety is a major concern in this classroom. Students not complying with this stipulation will be suspended from cooking. The lab situation is a team effort...share duties and complete tasks willingly. All assignments must be handed in on time. Failure to do so results in the suspension of cooking privileges.

Required Student Supplies

Pen and notebook

Absences

Attendance is extremely important as this class usually proceeds in dem-lab sequence. It is the student's responsibility to find out what they missed. A parent or guardian must excuse absences by a telephone call to the office, or a note brought in the following day. Unexcused absences may mean zero for the day's work. Missed labs (due to an excused absence) can be completed at home using a "missed lab" sheet. Unexcused absences will result in no makeup privileges.

Availability for Extra Help

Students experiencing difficulty with the course should come in and see me. I am available most days before school, at lunch, and after school.

Course Evaluation

Lab marks 40%

Assignments 60%

There will be a final exam, which will count for 10% of the final grade. Students must complete the exam to pass the course.

Tracking Student Progress

Marks are posted on a weekly basis in the classroom. If you need to reach me, please either email me, or I can also be reached by phone at Yale Secondary. (604-853-0778)