***Culinary Nutrition- FALL 2016***

***Ms. Sally White***

***sawhite@jeffco.k12.co.us or sawhite@jeffcoschools.us 303-982-9247 Open Blocks: 1st, 4th, and 6th***

***Course Description:***

Culinary Nutrition is designed for 9th, 10th, 11th, and 12th grade students. The main goals for the class are: for students to become comfortable working in a kitchen, learning to cook and to use various techniques and skills; implement safe and sanitary practices; and, learn about nutrition and food groups. At registration, there was a $30 fee for the class that covers all food that students cook and eat. There are two options for making up missed cooking labs.

***Classroom Rules and Expectations***

**Respect People Respect Time Respect Space and Property**

***Cell Phones/ Electronic Devices:***

The use of any electronic devices, including but not limited to cell phones, is not allowed in class. If you have it out, it will be taken up until the end of the period. Excessive violations will be handled through the main office. You may use personal devices only under teacher direction.

***Grades:***

Grades will be determined as follows:

 90 - 100 = A 80 - 89 = B 70 - 79 = C 60 - 69 = D 59 and below = F

Grades can be accessed through Infinite Campus and will be updated weekly. Grades will be based on a variety of assignments over the semester including:

• Assessments- Quizzes, tests, projects

• Assignments- Classwork/homework

***Make Up/Late Work and Absences:***

You are responsible for making up any work missed due to an absence. All assignments can be accessed on-line; however, it is important to be in class in order to understand the concepts discussed/presented. **Makeup work** for the first two **unexcused absences** will be allowed with one grade reduction. After the first two unexcused absences from a class, makeup work will be allowed with a two letter grade reduction. **Late work** will be accepted for a 20% reduction in grade the first week and 40% after that.

***Supplies:***

Paper, pen/pencil, and a folder/small binder for keeping notes, handouts, etc. are needed for class.

***Classroom Passes:***

You will have 2 bathroom passes for the semester. Use them wisely.

***Food and Drink in Classroom:***

Water bottles are allowed. No food is allowed other than what is provided in class.

***TOPICS:***

Safety and Sanitation Cross-contamination and Food-borne Illnesses

Equipment, Terminology and Techniques How to Read a Recipe

Measurements Abbreviation and Equivalents

Food Groups Cooking Labs

***FCCLA- Family, Career and Community Leaders of America- A Career and Technical Student Organization***