

## Warren County School District

### PLANNED INSTRUCTION

#### COURSE DESCRIPTION

**Course Title:** Foods: Preparation and Technique

**Course Number:** \_\_\_\_\_

**Course Prerequisites:** N/A

**Course Description:** (Include “no final exam” or “final exam required”)

Foods Preparation and Techniques is an elective course for grades 11-12. It will have a requirement of no more students than 5 per classroom kitchen to adhere to safety and health standards. The course will investigate the preparation and techniques in cooking and baking including kitchen safety and sanitation techniques, knife skills, and uses of food cookery. Students will learn to create food products in the areas of cake and cookie baking and decorating, pie making, working with grains and dairy, baking, roasting, or frying proteins, and cutting and serving attractive fruits and vegetables. Students will also investigate international cuisine offerings and customs. The course will require a final exam. It is recommended that no more than five students per kitchen be placed in the class to maintain a safe environment.

**Suggested Grade Level:** 11-12

**Length of Course:** X One Semester \_\_\_\_\_ Two Semesters \_\_\_\_\_ Other (Describe)

**Units of Credit:** .5 (Insert **NONE** if appropriate.)

**PDE Certification and Staffing Policies and Guidelines (CSPG) Required Teacher Certification(s)** (Insert certificate title and CSPG#) **Family and Consumer Science Certification**

**Certification verified by WCSD Human Resources Department:**

  X   Yes             No

**Board Approved Textbooks, Software, Materials:**

**Title:** Food for Today

**Publisher:** McGraw Hill Glencoe

**ISBN #:** 978-0-07-888399-8

**Copyright Date:** 2010

**Date of WCSD Board Approval:**

**BOARD APPROVAL:**

**Date Written:** \_\_\_\_\_

**Date Approved:** \_\_\_\_\_

**Implementation Year:** \_\_\_\_\_

**SPECIAL EDUCATION AND GIFTED REQUIREMENTS**

The teacher shall make appropriate modifications to instruction and assessment based on a student's Individual Education Plan (IEP) or Gifted Individual Education Plan (GIEP).

## **SPECIFIC EDUCATIONAL STANDARDS, ESSENTIAL QUESTIONS, CONTENT, & SKILLS**

See Curriculum Map – Foods: Preparation and Technique

### **ASSESSMENTS**

**Suggested Formative Assessments:** The teacher will develop and use standards-based assessments throughout the course.

- Pre-Assessments of prior knowledge (e.g. entrance cards or KWL chart)
- Labs/lab reports
- Bell ringers/Problems of the Day(PODs)
- Discussions
- Teacher observation/Questioning
- Graphic organizers (e.g. Venn diagrams, word mapping, webbing, KWL chart, etc.)
- Summarizing
- Retelling
- Notetaking
- Problem-based learning modules
- Authentic assessment
- Oral presentations
- Outlining
- Journaling
- Student presentations/projects
- Open-ended response
- Classroom Performance System (CPS)

**Suggested Summative Assessments:**

- Essays
- Open-Ended Responses
- Projects
- Quizzes/tests
- Student presentations
- Portfolios

**District Approved Assessment Instruments**

- Any district approved assessment instrument

**Portfolio Assessment:**        ☐ Yes    ☒ No

**District-wide Final Examination Required:**        ☒ Yes    ☐ No

**Course Challenge Assessment (Describe):**N/A

**WRITING TEAM: Family and Consumer Science Educators**

### WCSD STUDENT DATA SYSTEM INFORMATION

1. Is there a required final examination?        ☒ Yes    ☐ No

2. Does this course issue a mark/grade for the report card?

☒ Yes    ☐ No

3. Does this course issue a Pass/Fail mark?        ☐ Yes    ☒ No

4. Is the course mark/grade part of the GPA calculation?

☒ Yes    ☐ No

5. Is the course eligible for Honor Roll calculation?        ☒ Yes    ☐ No

6. What is the academic weight of the course?

☐ No weight/Non credit        ☒ Standard weight

☐ Enhanced weight (Describe)