

Course Syllabus
Randleman High School

Course Title: Foods I

Teacher: Venus Chapman

Contact Information: vchapman@randolph.k12.nc.us
336-498-2682 ext.311

Course Pre-requisites (if applicable): none

Course Description (from NC SCOS or VOCATS Blueprints):

Foods And Nutrition, will help students understand relationships between diet and health and the selection and preparation of food to satisfy needs. Students develop a basic understanding of the importance of food, resource management, food preparation skills, organizing a kitchen, selecting and preparing food, and how to relate proper food choices to good health and disease prevention. Students will look at nutritional needs of the individual and learn how to adapt tp meal patterns. Special emphasis is placed on selecting a variety of foods, especially those low in fat. Proper techniques for selecting and preparing a variety of foods will be explored through hands-on applications. The instructional activity themes are: cognitive skills, critical thinking, integrated learning, FCCLA, cultural diversity, job readiness, teamwork, technology, and workplace readiness.

Student Learning Objectives (from NC SCOS or VOCATS Blueprints):
See attachment

Required Textbooks/Materials:

Textbook use and return policy (include date of book return): textbooks (Guide to Good Food)
Students are assigned a textbook that will remain in class, they will be checked in and out on a daily basis. Also required: notebook/ folder, pen/pencil

Grading Policy (include grade scale, percentages/weights for assignments, etc):
(Adjust as necessary to fit the course):

Class work/Homework/labs: 55 %
Tests/Projects: 45%

Course and Instructor Policies (follow Randolph County Board Policies)

- A. Make up work: Missed work should be turned in within 5 days (check folder to see what was missed for that day)
 - B. Make up time: Stay 1 hour after school with teacher, Tiger Time, or Saturday school (must sign- up on calendar)
 - C. Late work: Must turn in within 5 days of due date (points may be deducted)
 - D. Attendance:3 Tardies= 1 absence, If missed more than 5 days they must be made up.
 - E. Behavior: Must follow all school and classroom rules
 - F. Remediation/tutoring opportunities: May schedule with teacher
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Sequence of Assignments and Academic Calendar

- Test are given at the end of each unit
 - * There will be a mid-term and a state final exam
 - Notebooks are graded every 10th assignment listed on students Table of Contents each item in notebook is worth 10 points (ex. 1-10=100)
 - Labs are graded on written work 50% and final product 50% = 100 per lab
 - Cookbook will be completed by end of semester. Each unit of cookbook will be a separate grade. Students will be given a Table of Contents given to them once we start on Comp. 2 recipe terminology
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I have reviewed the course syllabus and understand the expectations and requirements.

(Student Name)

(Date)

(Parent Name)

(Date)