

Course Syllabus
Randleman High School

Course Title: Foods II

Teacher: Venus Chapman

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Course Pre-requisites (if applicable): Foods I

Course Description (from NC SCOS or VOCATS Blueprints): This course focuses on advanced food preparation techniques while applying nutrition, food science, and test kitchen concepts using food technology. Food safety and sanitation receive special emphasis, with students taking the exam for the SERVSAFE credential from the National Restaurant Association. Students develop skills in preparing foods such as yeast breads, cake, filling, and frostings, and decorative food items. A real or simulated school food business component allows students to apply instructional strategies and workplace readiness skills to an authentic experience. Skills in science, math, management, and communication are reinforced in this course.

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 (Culinary Arts, 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 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. 5 recipe terminology
 - Students will work in groups to start a simulated food based entrepreneurship project (this includes: business plan, logo, slogan, marketing, prototype, uniforms, presentation, and cost analysis)
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I have reviewed the course syllabus and understand the expectations and requirements.

(Student Name)

(Date)

(Parent Name)

(Date)

