



Course Description:

The course focuses on the importance of reading, listening, interpreting information carefully. Learning is structured so students have an opportunity to refine cooperative, organizational, and management skills. The 8th grade curriculum is designed to introduce students to advanced cooking skills through familiarization with culinary procedures, career exploration and the discovery of personal taste. During this class students will study for and pass the Oregon State Food Handler's License. Many opportunities are provided for students to practice hands-on learning through lab experiences. Multiple sources will be used to explore food preparation. Presentation of students prepared food will served at specific school events. Students may be asked, on occasion, to attend events outside of school hours.

Family and Consumer Sciences Education National Standards:

- 1.0 Career, Community and Family Connections
- 8.0 Food Production and Services
- 9.0 Food Science, Dietetics and Nutrition
- 10.0 Hospitality, Tourism and Recreation

Content Standards: After successfully completing this course students will be able to:

- Show proficiency in food preparation skills.
- Interpret food and nutrition dietary requirements.
- Examine careers in the Culinary Arts Field.
- Analyze menu construction.
- Develop consumer and resource management skills.

Make-up work: If absent it is your responsibility to see the teacher for missing assignments on the day you come back to school. You will be given the same number of days you were absent to turn work into the teacher. If a lab was missed then a **take home lab** will need to be completed with a corresponding lab sheet filled out and signed by parent or guardian.


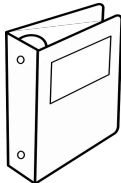


Grading Scale:

90-100	A	<i>Excellent work</i>
80-90	B	<i>Above average work</i>
70-79	C	<i>Average work</i>
60-69	D	<i>Below average work</i>
50-	F	<i>Failing</i>

Work Habits: O Outstanding, S Satisfactory, N Needs Improvement, U Unsatisfactory

Citizenship: O Outstanding, S Satisfactory, N Needs Improvement, U Unsatisfactory

Supplies Required Everyday: Houck Daily Agenda

Spiral Ruler		Notebook 3		ring binder		Pencil	
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Open Lab and Office Hours:

Tuesday, Wednesday, and Thursday 2:50-3:30 pm *

*Unless I am called to a school meeting. You may also schedule a time to complete makeup work.

Classroom Expectations
8th Grade, Catering
Ms. Smith

Print student first and last name _____

Classroom Expectations		
F	Follow Directions	Be on Time Bring all supplies daily and organized Contribute to the lesson/ pay attention
A	Attendance is Required	Be present physically & mentally daily Ask for make-up work when gone Poor attendance=poor understanding
C	Choose Your Attitude	Be respectful of yourself and others Be patient with the needs of others Be positive & pay attention to detail
S	Strive for Success	Give 100% daily Take charge of your own education Set your class goals

Classroom Success

I feel it is important for parents and guardians to know what is covered and expected in your class. Please have your parent/guardian sign below to indicated they have seen the course syllabus and this class expectations. Due by ___/___ for 10 points.

Thank you,
Ms. Smith

X _____, _____
Parent Signature Date