

Course Syllabus International Foods

Instructor:

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Course Description:

International Foods will build upon the skills of Foods 1 and Foods 2 classes and will promote advanced CULINARY TECHNIQUES. Students will explore foods, diet, etiquette and customs of different cultures and will relate the history, geography, and climate of a region to the foods they eat. Lab experiences will provide opportunities to prepare and taste foods from around the world. Lab experience will also develop teamwork, cooperation, communication, and negotiation.

Iowa Standards:

9.0 Integrate knowledge, skills, and practices for careers in food science, dietetics, and nutrition.

9.3 Evaluate nutrition principles, food plans, preparation techniques, and specialized dietary plans.

9.3.1 Determine nutrient requirements across the life span addressing the diversity of people, culture and religions.

10.0 Integrate knowledge, skills and practices required for careers in hospitality, tourism, and recreation.

10.5 Demonstrate practices and skills for travel related services.

10.5.1 Examine geography, climate, site, and time zones of various regions and countries.

10.5.2 Examine customs of various regions and countries

10.5.3 Inspect food, beverage, and etiquette for various regions and countries.

14.0 Demonstrate nutrition and wellness practices that enhance individual and family well-being.

14.3 Demonstrate ability to acquire, handle, and use foods to meet nutrition and wellness needs of individuals and families across the life span.

Assessments:

Student progress and knowledge will be assessed through various combinations of the following: group participation, daily work, labs, quizzes, exams, projects, class projects, and assignments compatible with the chapters in the book. There will be extra credit available from time to time, however, only for those who are already passing the class and completing work assigned.

Grading Scale:

This course receives one credit towards high school graduation. It can be used to help complete required credits in World Cultures & Issues, Applied Learning or Electives categories. The instructor reserves the right to require a student to revise any assignment that does not demonstrate high school level ability.

High School Grading Scale

<u>Senior High School Credit Grading Scale</u>				
100 - 93 A	89 - 87 B+	79 - 77 C+	69 - 67 D+	Below 60%
92 - 90 A-	86 - 83 B	76 - 73 C	66 - 63 D	is
	82 - 80 B-	72 - 70 C-	62 - 60 D-	Failing

Grades can change drastically from one assignment/lab to another so check PowerSchool daily.

Content:

History of Food
Lab Plans, Sanitation, Table Settings & Service
Manners, Etiquette, Food Presentation, Nutrition, Shopping, Budget
Native Americans
US East-----New England, Mid-Atlantic, South, Midwest
US West-----SW, Pacific Coast, Hawaiian Islands, Alaska
Canada
Latin America – Mexico, Central America, Caribbean
Latin America – South America
Europe – British Isle, Scandinavia
France & Germany
Mediterranean – Spain, Italy, Greece
Middle East
Africa
East Asia & SE Asia
North Asia – Russia
Foods for International Holidays
Project Reports &/or International Buffet

Instructional Strategies:

The following represent a variety of instructional strategies that maybe/will be used but are not limited to only these: textbook, supplemental handouts, lectures, guest speakers, discussion groups, group projects, individual projects, research papers/projects, multimedia, computers and hands-on experiences.

Resources:

Textbook: Guide to Good Food, Goodheart-Willcox, 2002

Expectations—Academic & Behavior:

A. Supplies Needed - Daily at school and at Home

1. #2 Pencils
2. Eraser
3. Black or Blue Pen
4. Notebook paper (no spiral edges will be accepted on assignments)
5. 2 pocket folder
6. Assignment Notebook

Homework Assignments

7. Are due on due date – see front board
8. Will be considered LATE if not turned in on time, resulting in a lowered grade.
9. Will receive “0” points if not turned in at all.
10. Are given 1 to 3 times a week
11. May be either a mental assignment, written assignment, group project, make-up lab, observation, or take-home practice lab.

Rules

12. **Be respectful of everyone and everything.**
 - a. No sitting on counters/tables
 - b. No feet on chairs (chairs cost \$75, tables \$350 +)
 - c. No harassing
 - d. No rough-housing – **NOTE: Anything broken or damaged due to carelessness will result in YOU paying for replacements.**
13. Respect for everyone when talking – no talking when another is
14. No additional food or drink in the room – Products in view will be dumped down the drain – water is ok – but only in Dasani type bottle.
15. **STAY IN YOUR SEAT UNTIL BELL RINGS** – do not leave the room without being dismissed – no line standing
16. **NO PASSES** – female emergencies go to nurses office
17. Keep the room neat and clean
18. Pull your own weight – do your fair share in the lab.
19. **Quarter size amount of all products produced is required to be sampled by all** – allergies to foods must have written note from parent in order to be excused. No whining.
20. **No Coats – bring sweaters or light weight sweatshirt**
21. **Dress appropriately – no underwear or cleavage showing – safety concern**
22. **No sleeping – appear alert**
23. **Be willing to compromise**
24. **Daily attendance is vital to success in this class.** Students must confer with the instructor outside of class time to obtain missed information. Long-term assignments will not be given additional time due to an absence, however, short-term assignments may be extended.

Tardies

25. You must be in the room and at your seat when bell rings.
26. **Tardies** will be recorded according to school policy

Behavior

Inappropriate behavior will be handled as follows:

- a. A visit to the AP Office
- b. Detention – served in Foods room CLEANING
- c. An apology to the teacher (face to face)
- d. An acceptance back to the classroom if removed.
- e. Temporary or Permanent removal may occur depending on the incident resulting in no credit for the class.

Inappropriate behavior examples are as follows

- a. foul language
- b. disrespect to the teacher and classmates
- c. non-acceptance of teacher direction (non-compliance/insubordination)
- d. non-compliance to classroom rules
- e. Immature behaviors causing disruption and aggravation to rest of class.
- f. setting up a potential harmful situation in lab (suspension)
- g. vandalism (suspension & permanent removal)

Make-up Tests: Make up tests will be offered after school or during a free period but NOT during scheduled class time. It is the responsibility of each student to contact the teacher and set up a time.

Communication Plan:

Power School

Emails

Possible Web Page

Phone Calls