GRIMSHAW PUBLIC SCHOOL
"Inspiring Our Students Today For Tomorrow's Future"

Foods Course Syllabus
2024-2025
Teacher: Mrs. Reimer

I. Key Message/Expectations

Welcome to Foods class! We are going to embark on a fun and exciting adventure this semester. Together we will look at a variety of different foods and at times push you out of your food comfort zone to try something new. We will employ a variety of different cooking techniques as well as learning basic skills this semester. Please remember that regular attendance and participation are keys to success in this course. The following are some key expectations required for success:

- Arrive in class <u>on time</u> and <u>prepared</u> to complete module work.
- Come to class with the necessary safety equipment needed to complete the module.
- Completed homework and have prior knowledge of the tasks for the day.
- Assignments are to be completed to the best of your ability and handed in by the due date.
- Observe all instructions given during class to ensure the safety of yourselves and peers.
- Time management in order to complete all the necessary steps for the project in a restricted amount of time.

II. Course Overview

The CTS modules are designed to develop skills that senior high school students can apply in their daily lives when preparing for entry into the workplace or for further learning opportunities. Through the CTS program students are provided with opportunities to personalize their learning, identify and explore their interests, manage transitions between high school and the workplace or post-secondary, and develop the attitudes and behaviours that people need to participate and progress in today's dynamic world of work. – Alberta Education.

This course is broken down into modules, with each module worth one credit. Throughout the semester students should be able to obtain a minimum of 5 credits from this option, though they can always complete more modules if they wish. This means you should expect to complete around one module per month.

III. Scope and Sequence

Modules		Timeline
FOD 1010 - Food Basics FOD 2150/ FOD 3900 - Food Safe	Or Review of Food Safety/FOD 3900	September
FOD 1020 - Contemporary Baking		October
FOD 1030 - Snacks and Apps	Or FOD 2040- Cake and Pastry/ FOD 2050- Bread Products	November
FOD 1060 - Canadian Heritage Foods		December
FOD 1050 - Fast and Convenience Food		January

Descriptions of the modules can be found here:
https://education.alberta.ca/media/160519/fod_sum.pdf

If a student desires to complete Fibre Arts Credits instead of Food Studies Credits, we will work together to create a learning plan based on interests and availability.

IV. Teaching Methodology

Much of the learning that takes place in this class is a student centered, hands on approach. Students will learn through participating in labs, discussions and working through the assignments. This year we are going to be relying on more technology in the classroom and Google Classroom will be our primary way of communicating assignments and resources to students.

V. Assessment

Due to the nature of Foods CTS courses, most of the assessments will come from practical hands on labs completed. Students will be asked to demonstrate learning by completing labs and kitchen work. While there is a theory component to the modules, students will have the opportunity to explain their understanding through verbal, written or digital formats. Each module has a series of components that need completion to award credits. These components will be available on Google Classroom for students to see.

Marks will be updated to Google Classroom regularly. Please continue to check there for current mark standing. Students will only see completed modules in their report cards.

VI. Resources

Students will use the internet as a primary source of information for each module. Google Classroom will also have resources students may use to complete the written assignments or components of the modules. Please check Google Classroom regularly for information.