



International Cuisine



Instructor: Ms. Stephanie Love, #2213

Family and Consumer Science Department phone # 651-744-7772

Ms. Love can be contacted: by phone after 2:00pm M, W, R and F

Email address: stephanie.love@spps.org

Course: #F402501 Length: 1 semester (2 credits)

Note: A \$5.00 lab fee is required for all food courses. Due to current budget issues we have 2 options: #1 being to offer fewer hands on labs, or #2 to charge a lab fee per student. We have decided to choose to charge a lab fee which allows students a more fulfilling and educational experience. Please turn in all fees to Ms. Love by February 6, 2015. Student Obligation forms will be filled out for students that do not turn in money and fees will be due prior to receiving their diploma at graduation. If there are "special circumstances" please discuss them with Ms. Love in a private meeting afterschool or between classes.

Course Description:

Students in the International Cuisine class will be introduced to the world of cooking. This course emphasized the cooking methods, eating habits, and cultural characteristics of people in diverse cultures and geographical areas. Students will plan, and present foods that represent various societies.

Comprehensive Standards:

- 8.2: Demonstrate food safety and sanitation procedures
- 8.5: Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer's needs.
- 9.3: Evaluate nutrition principles, food plans, preparation techniques and specialized dietary plans

14.1: Analyze factors that influence nutrition and wellness practices across the life span

14.2: Evaluate the nutritional needs of individuals and families in relation to health and wellness across the life span

14.4: Evaluate factors that affect food safety from production through consumption

Units of Study: Career Pathways *Measuring/Metrics *Utensils & Equipment

*Safety & Sanitation/ServeSafe and ProStart *Knife Skills

Basic Food Preparation for Countries of the world: (these are a few, not limited to: Britain, Germany, Scandinavia, Asia/China, Middle East, Spain, and others to be determined)

Text: Guide to Good Food; Bence and Lergen, Goodheart Wilcox, 2000

Foods for Today; Kowtaluk, Kaplan; Glencoe, 2000, and Culinary Essentials **

Becoming a Restaurant and Foodservice Professional–Year 1, 2004

Textbooks are not checked out to students for semester use. We will use books with only certain assignments and if you do not complete work you can sign out a book to take home to complete work and return the book the next day. Please see Ms. Love before you take a book home.

Grading Standards: the Student will always be accountable for the work that is assigned and due at the end of each unit. Attendance is vital to your success in class. It is your responsibility to obtain the information you miss. While all daily assignments may not be graded, they will assist in your comprehension of the concepts covered. The students grades are based on completed and turned in work as well as attitude, class participation, and ability to work as a team member along with attendance. Assignments, projects, lab experience, quizzes/tests and attendance will have a predetermined number of points assigned to them. Students will work to earn the maximum number of points. The total number of points possible will be calculated periodically in order to determine the percentage students are earning. All written work should be clear of mistakes and neatly written or typed. Students are encouraged to keep a record of their points earned in class. Daily work must be completed to earn lab privileges.

** You will have the opportunity to retake tests and quizzes (requires documentation and explanations) and make revisions to assignments to improve your score.

Grading Scale: ** Students needing extended time for assignments, due to learning styles or special circumstances, should see the instructor.

A= 100–90% B= 89–80% C= 79–70% D= 69–60% F=below
59%

Weighting: Daily Work= 30% Attendance=10%
 Quizzes/Tests and Lab Experiences/Group Work=60%

Parents and guardians are strongly encouraged to attend parent conferences for this semester which will be held on March 10 and May 7, 2015 from 3 to 6 p.m.



Classroom Expectations:

Students are expected to treat others with respect and listen to the ideas of others.

Students are expected to treat the classroom materials and equipment with respect.

Students are expected to participate in their learning.

Students are expected to discuss problems and concerns about the class with the instructor.

Students are expected to follow all safety and health procedures in the classroom.

Students are expected to remain in their seats until dismissed by the instructor or the bell.

Only water, juice or milk may be brought into class—No pop, snacks or other food is allowed!!

All JHS “no Excuse” rules will be followed:

Cell phones/iPads and all other personal electronics—including ear buds—are to be turned off and put away at all times while classes

are in session unless the teacher directly asks you to use them for specific academic purposes.

Your daily attendance/guided weekly question points will be taken away for each day you are reminded to put your phone away or seen using your phone.

Your daily work must be passing, remember a “D” or an “F” at work would mean firing.

Procedures:

Be Punctual: show up and be on time

Be Productive: work well in class, meet deadlines

Be Prepared: be ready to work when the bell rings

Have Initiative: participate in class, be willing to get involved and share ideas and opinions.

Have Accuracy: turn in good quality work

Have Respect: work well with others, respect your things, my things and others things

Have Integrity: be honest to yourself and your work

Please detach and return this portion of this document to Ms. Love by February 6, 2014:

I have read and understand all of this information. By signing this document I agree to abide by the rules listed.

Student Name (please print)

Student Signature

Class hour: _____

Parent/Guardian-(please print)_____

Parent/Guardian Signature:

Contact Phone number for parent/Guardian:

Are there any food/health/religion concerns that I should be concerned about???