



Fundamentals of Food Production 2 Syllabus

Program Code 019901

Course Code FA3218

Grades 9-12

Instructor Information

Mrs. Eilertson

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Introduction

Welcome to Fundamentals of Food Production 2! Fundamentals of Food Preparation 2 is a continuation of basic food preparation with the expansion of skills and techniques learned in Food Foundations 1. Students will improve their cooking techniques, planning nutritious meals and food purchases, and investigate careers within the food industry and more.

Grading Scale

A	100-93	C	76-73
A-	92-90	C-	72-70
B+	89-87	D+	69-67
B	86-83	D	66-63
B-	82-80	D-	62-60
C+	79-77	F	59 and Below

Weighted Categories

Labs 40%
Projects 40%
Daily Work 20%

Required Materials

- Folder
- Notebook
- Writing utensils (pencil/pen)
- Fully charged Chromebook (school issued)

Technology Etiquette

- ☐ Email/Schoology/Infinite Campus: Check your email daily. This will be the primary way I will contact you about class materials and activities. Schoology will be a great resource that we will use this year. I will be available via email during the school day from 7:30 am to 3:30 pm.
- ☐ Cell phones : All students will be expected to put their cell phone + ear buds away when entering the classroom. The cell phone pouch is located on the fridge and each student will have a specific number. If a student does not follow the cell phone policy it will result in a violation. Per the student handbook - Violation 1: Detention and phone kept in the office until the end of the day. Violation 2: Every issue after will result in detention and parents picking up the cell phone. Refusal to give up a cell phone will result in suspension.
- ☐ Computers : You should bring your computer to class, charged every day. Computers are only to be used when instructed.

Late Work/Make-up Work Policy

Any late work will result in an automatic 50% grade reduction. Assignments turned in after 7 days will be 0%. Students with excused absences from class will have the number of days absent plus 1 up to 5 days to make up homework.

Food/Drink and Bathroom Policy

You are only allowed to have water in the classroom. We have a beautiful space, and we need to keep it that way! Please do not bring food into the classroom. If you need to leave the room you will need to use an e-hall pass. Before asking to leave the room, I expect that you will choose an appropriate time, quickly return to class, and not disrupt our learning.

Lab Etiquette

In this course you will be expected to participate in labs. The labs will consist of concepts that will be covered throughout the course. It is expected that you pay attention to class material and instruction to ensure safety and best possible outcomes on lab days.

Lab expectations are as follows.

- ☐ Safety first
- ☐ Be present on lab days
- ☐ Wear close-toed shoes
- ☐ Wear clothing that is not loose or baggy
- ☐ Use the bathroom prior to class
- ☐ Absolutely no cell phones in the kitchens (no exceptions)
- ☐ Everyone in the group contributes and participates in all aspects of the lab
- ☐ Use equipment appropriately (further discussion of what "appropriate" means will happen in class. Examples are: no whipping people with towels, using/carrying knives correctly, only using kitchens and equipment when instructed, etc)
- ☐ Clean up after every lab (no garbage or dirty dishes)
- ☐ Put everything back where it belongs. (dishes, equipment and ingredients)
- ☐ If something breaks, let me know immediately. Do not try and clean it up yourself.
- ☐ Don't yuck someone's yum!

If you are not following the lab etiquette, the following steps will be taken to ensure your safety as well as others.

Step 1: Verbal warning and lose participation points

Step 2: Sit out for the lab of the day, lose participation points, will have to make up the lab before or after school + guardian notification.

Step 3: Sit out for the lab of the day, lose participation points, no chance to make up the lab + guardian notification.

Step 4: Removed from class and will not participate in future labs.

MRS. EILERTSON'S SYLLABUS CONTRACT

I _____,

have read Mrs. Eilertson's Syllabus and agree to follow and abide by the lab etiquette at all times and understand that if I am not following the lab etiquette I know the repercussions.

Student Signature _____

Date ____/____/____

Standards

Topic: Food Procurement

Minnesota Frameworks: 1.0 Examine "Farm to Table" concepts of food accessibility and how it affects health and wellness throughout the lifespan.

National Standard Correlation: 14.1 Analyze factors that influence nutrition and wellness practices across the life span.

STEM/STEAM Standard: 9.4.4.2 Personal and community health can be affected by the environment, body functions and human behavior (e.g., wellness is impacted by our food handling techniques when preparing food.)

Topic: Safety and Sanitation

Minnesota Frameworks: 2.0 Demonstrate kitchen safety procedures and sanitation practices.

National Standard Correlation: 8.2 Demonstrate food safety and sanitation procedures. 9.2 Apply risk management procedures to food safety, food testing, and sanitation.

STEM/STEAM Standard: 9.4.4.2 Personal and community health can be affected by the environment, body functions and human behavior (e.g., wellness is impacted by our food handling techniques when preparing food.)

Topic: Principles of Food Preparation

Minnesota Frameworks: 3.0 Distinguish various components necessary within food preparation.

National Standard Correlation: 8.3 Demonstrate industry standards in selecting, using, and maintaining food production and food service equipment. 8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs.

STEM/STEAM Standard: 9P.13.4 Physical and mathematical models are used to describe physical systems

Benchmark: 9.3.1.3 units, Measurement and Conversions: understand that quantities associated with physical measurements must be assigned units; apply such units correctly in expressions, equations and problem solutions that involve measurements; and convert between measurement systems.

Benchmark: 9.3.1.5 Estimates and Accuracy: Make reasonable estimates and judgments about the accuracy of values resulting from calculations involving measurement.

Topic: Cooking Methods

Minnesota Frameworks: 4.0 Produce a variety of food products utilizing numerous cooking methods and techniques while understanding the functions of ingredients.

National Standard Correlation: 8.5 Demonstrate professional food preparation food methods and techniques for all menu categories to produce a variety of food products that meet customer needs.

STEM/STEAM Standard: 9.1.2.1 Engineering is a way of addressing human needs by applying science concepts and mathematical techniques to develop new products, tools, processes and systems (i.e., emulsions, leaven agents, temperate, chemical reactions.)

Topic: Meal Planning, Planning and Presentation

Minnesota Frameworks: 5.0 Demonstrate how to prepare a meal from planning to presentation.

National Standards Correlation: 8.4 Demonstrate menu planning principles and techniques based on standardized recipes to meet customer needs. 8.5 Demonstrate professional food preparation methods and techniques for all menu categories to produce a variety of food products that meet customer needs

STEM/STEAM Standard: 9.1.2.2 Engineering design is an analytical and creative process of devising a solution to meet a need or solve a specific problem (i.e., planning a meal for a person with a specific dietary need such as vegetarian, diabetic, gluten free.)

Topic: Careers in Food Production and Food Service Industries

Minnesota Frameworks: 6.0 Analyze career clusters and pathways in the food production and service industry.

National Standards Correlation: 8.1 Analyze career paths within the food production and food services industries.

Career Pathways

Career Field: Agriculture, Food, and Natural Resources

Career Cluster: Agriculture, Food, and Natural Resources

Career Pathways: Food Products and Processing Systems

Career Field: Business, Management, and Administration

Career Cluster: Hospitality and Tourism

Career Pathways: Lodging, Restaurants and Food/Beverage Services, Travel and Tourism

Career Field: Health Science Technology

Career Cluster: Health Science

Career Pathways: Biotechnology Research and Development, Diagnostic Services, Support Services, Health Informatics, Therapeutic Services

STEAM/STEM

Food Chemistry

Food Engineering

Food, Health and Nutrition

Food Microbiology

Food Processing and Packaging

Food Product Development

Food Safety and Defense

Food Sensory

Policy and Regulations

Sustainability

Student Leadership Opportunities

Services STAR Event Culinary Arts

Skill Event Culinary Food Art

Skill Event Knife Skills

Skill Event Culinary Math Challenge

STAR Event Applied Math for Culinary Management

STAR Event Food Innovations

Minnesota STAR Event Just Like Rachel Ray Food Demo

Minnesota STAR Event Cold Sandwich Preparation

STAR Event Illustrated Talk