

**Mount Vernon HIGH SCHOOL
COURSE DESCRIPTION**

World Foods

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This course deals with safety, sanitation, culinary techniques and nutrition. Students will demonstrate equipment safety and safe food handling. Students will explore various nutritional foods within different cultures. Students will explore the world through food and learn about various ethnic cuisines and cultural practices.

STANDARDS & LEARNING TARGETS

The learning in this course is organized around three standards that each have 1-2 learning targets (see below.) Feedback on how well students are meeting proficiency in each learning target is provided using the gradation on pp 3-4 (see Scaled Learning Target.)

STANDARDS	1. Safety	2. Management Practices	3. Employability Skills
LEARNING TARGETS	I consistently apply all safety rules and procedures to prevent accidents.	Evaluate management practices related to lab planning, recipes, cooking techniques to create an effective lab management.	I consistently demonstrate employability skills in the classroom.

PROFICIENCY SCALE

The codes 1, 2, 3, 4, and M below will be used to communicate student progress in each learning target.

4	3	2	1
Exceeding Proficiency	Meeting Proficiency	Approaching Proficiency	Beginning Proficiency

PERFORMANCE ASSESSMENTS

Feedback on learning can be given through informal and formal assessments. This can occur through in-class work, formative events, mid-unit, end of unit, mid-course, and end of course assessments.

SPECIFIC COURSE ACTIVITIES

In order to make satisfactory progress towards course standards, students will need to:

1. Participate in class activities (foods labs, rotating jobs, group work, daily work, problem solving, etc.)
2. Complete assigned homework as needed in order to practice and improve learning.
3. Use formative assessments to track learning progress and identify strengths and weaknesses with the course content and complete outside practice in activities when necessary.
4. Complete all assessments, final unit assessment and final exam.
5. Create and follow through on a plan of improvement, when demonstrating little to no understanding of learning targets.

SPECIFIC COURSE TOPICS OF STUDY

World Foods	Safety, sanitation, food borne illness Nutrition and MyPlate Culinary techniques and preparation 1. Cultural foods 2. Staple foods
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Resources

Book	Food for Today
Materials	Notebook and pencil or pen

MAKEUP POLICY

Assessments that are missed will be marked “missing” in the gradebook until completed. Students have five school attendance days to complete a missed assessment. Incomplete assessments result in a lack of evidence of a student’s understanding and may cause a student to fail.

GRADE DETERMINATION

PowerSchool will house all assessments used as evidence towards a final letter grade. Click on the letter grade (or “i”) next to the course to see the scores from all assignments and assessments listed.

The semester letter grade will be informed by the student’s learning proficiencies over the semester-long body of work with consideration to retained proficiencies and growth over time. Mastery of learning targets leads to mastery of course standards which in turn leads to mastery of the course.

Semester Letter Grade	Exceeds Mastery (4) Demonstrates Mastery (3) Approaching Mastery (2) Developing Foundational Skills (1) Trends in Proficiency Levels on Course Standards
A	All standards achieved at “3” or “4” levels
B	All standards achieved at “2”, “3” or “4” levels with at most one standard at “2” level
C	All standards achieved at “2”, “3” or “4” levels with two or more standards at “2” level
D	All standards achieved at “1”, “2”, “3” or “4” levels with at most one standard at “1” level
F	All standards achieved at “1”, “2”, “3” or “4” levels with two or more standards at “1” level

Important Note: If a student has missing evidence in the form of M (can be made up) or N (cannot be made up) in any amount, then the student runs the risk of failing the course. In these cases, there may not have enough evidence to determine target proficiency nor a course grade.

SCALED LEARNING TARGETS

Students will be given feedback on their level of proficiency towards mastery in each learning target using the gradations below.

STANDARD 1

TARGET 2A- Safety			
EXCEEDING PROFICIENCY(4) I consistently and independently apply all safety rules and procedures to prevent accidents and recognize workplace hazards.	MEETING PROFICIENCY (3) I consistently apply all safety rules and procedures to prevent accidents.	APPROACHING PROFICIENCY (2) I apply safety rules and procedures with light guidance.	BEGINNING PROFICIENCY (1) I apply safety rules and procedures with heavy guidance.

STANDARD 2

Management			
EXCEEDING PROFICIENCY(4) Evaluate and demonstrate practices related to lab planning, recipes, cooking techniques to create an effective lab management.	MEETING PROFICIENCY (3) Evaluate management practices related to lab planning, recipes, cooking techniques to create an effective lab management.	APPROACHING PROFICIENCY (2) Evaluate management practices most of the time related to lab planning, recipes, cooking techniques to create an effective lab management.	BEGINNING PROFICIENCY (1) Evaluate management practices with guidance related to lab planning, recipes, cooking techniques to create an effective lab management.

STANDARD 3

Employability Skills			
EXCEEDING PROFICIENCY (4) I consistently demonstrate employability skills in the classroom while modeling for and/or leading others.	MEETING PROFICIENCY (3) I consistently demonstrate employability skills in the classroom.	APPROACHING PROFICIENCY (2) I demonstrate employability skills in the classroom with light guidance.	BEGINNING PROFICIENCY (1) I demonstrate employability skills in the classroom with heavy guidance.