

## **Grade 9 Food and Nutrition HFN10**

Inspired Education. Inspiring Students.

**Teacher:** \*\*Teacher Name\*\*

Prerequisite Course: None

**Description and Overall Expectations:** This course focuses on guidelines for making nutritious food choices. Students will investigate factors that influence food choices, including beliefs, attitudes, current trends, traditional eating patterns, food-marketing strategies, and individual needs. Students will also explore the environmental impact of a variety of food choices at the local and global level. The course provides students with opportunities to develop food-preparation skills and introduces them to the use of social science research methods in the area of food and nutrition.

**Research And Inquiry Skills:** explore topics related to food and nutrition, and formulate questions to guide their research; create research plans, and locate and select information relevant to their chosen topics, using appropriate social science research and inquiry methods; assess, record, analyse, and synthesize information gathered through research and inquiry; communicate the results of their research and inquiry clearly and effectively, and reflect on and evaluate their research, inquiry, and communication skills.

**Nutrition And Health:** demonstrate an understanding of the nutritional and health recommendations in Canada's Food Guide; demonstrate an understanding of eating patterns that contribute to optimal physical health; demonstrate an understanding of factors that contribute to a positive body image and healthy attitudes about food.

**Food Choices:** demonstrate an understanding of factors affecting people's food needs and of ways of meeting those needs; demonstrate an understanding of various factors that influence food choices; demonstrate an understanding of how media and advertising messages affect food choices.

**Local And Global Foods:** demonstrate an understanding of where various foods are produced; demonstrate an understanding of how various food-purchasing choices and food-preparation practices affect the environment; demonstrate an understanding of issues related to food security.

**Food-Preparation Skills:** demonstrate an understanding of practices that ensure or enhance kitchen safety; demonstrate an understanding of practices that ensure or enhance food safety; demonstrate skills needed in food preparation; demonstrate the literacy and numeracy skills required in food preparation.

**Course Resources:** Key resource(s) along with supplementary resources / digital tools and sites / passwords; include replacement cost for resources if lost/damaged.

**Catholic Graduate Expectations:** Our goal for all students is to experience an education based on our Catholic Graduate Expectations. (<a href="http://www.iceont.ca">http://www.iceont.ca</a>) We work in community to develop graduates that are:

- Discerning Believers Formed in the Catholic Faith Community
- Effective Communicators
- Reflective and Creative Thinkers
- Self-Directed, Responsible, Life-Long Learners

- Collaborative Contributors
- Caring Family Members
- Responsible Citizens

**Assessment, Evaluation and Reporting:** The primary purpose of assessment and evaluation is to improve student learning. Students will understand what is expected of them, using learning goals, and success criteria, based on the overall expectations. Feedback (self, peer, teacher) supports learning, and plays a critical role in academic achievement and success.

The development of learning skills and work habits is a key indicator of future success. The following learning skills and work habits will be developed, assessed, and reported during this course:

Responsibility
Uffills responsibilities and commitments (e.g. accepts and acts on feedback)
Organization
Independent work
Collaboration
Initiative
Self-Regulation
fulfills responsibilities and commitments (e.g. accepts and acts on feedback)
manages time to complete tasks and achieve goals (e.g. meets goals, on time)
uses class time appropriately to complete tasks (e.g. monitors own learning)
works with others, promotes critical thinking (e.g. provides feedback to peers)
demonstrates curiosity and an interest in learning (e.g. sets high goals)
Sets goals, monitors progress towards achieving goals (e.g. sets, reflects goals)

Group work supports collaboration, an important 21<sup>st</sup> century skill. This will be assessed only as a learning skill. Homework may also be assessed as a learning skill. Evaluation completed in class will be based only on individual student work. Regular attendance is important to support group work, various forms of feedback, and to allow students to demonstrate evidence of their learning. Students are responsible for providing evidence of their own learning (with references where required), in class, within given timelines. Next steps in response to academic integrity issues, such as lack of work completion, plagiarism, or other forms of cheating, range from providing alternate opportunities, to a deduction of marks.

The achievement chart identifies four levels, based on achievement of the overall expectations:

Level 1	achievement falls below the provincial standard	(50-59%)
Level 2	achievement approaches the provincial standard	(60-69%)
Level 3	achievement is at the provincial standard	(70-79%)
Level 4	achievement surpasses the provincial standard	(80-100%)

The report card grade will be based on evidence of student performance, including observations, conversations and student products. Consideration will be given to more recent evidence (skill development) and the most consistent level of achievement.

## Mark Breakdown:

Term Work (70%) will include a variety of assessment tasks designed to demonstrate students' development in their knowledge and understanding, thinking and inquiry, communication and application, of all overall expectations.

Summative evaluation (30%) takes place towards the end of the semester, is completed in class, and provides the final opportunity for students to demonstrate what they know, and the skills they have learned, based on the overall expectations. In HFN1O, the summative evaluation will consist of a rich summative assessment task (30%).

**Awarding of Course Credit:** Students who demonstrate evidence of achievement of overall expectations, *and* earn a mark of 50% or greater, will earn one credit for the course with the following exception:

Students who do not complete their summative evaluation (exam and/or end of year summative task) will not earn their credit regardless of their mark.

## Student and Parent/Guardian Acknowledgement

We have read the above course outline and are aware of the student responsibilities to attend class on a regular basis and to provide evidence of learning within the established timelines.

Student's Name (print):	Student's Signature:	
Parent/Guardian Name (print):	Parent/Guardian Signature:	