

Welcome to Home Economics 8! Design Learning

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This rotation takes place over about 28 classes.

We hope you will find all of our classes to be interesting, active, and enjoyable.

Please notice that the name of the course is not "Cooking and Eating"
While these activities are an important part of the class, they are not the entire focus!
You will have many opportunities to prepare and sample foods. Learning about healthy foods and nutrition, as well as safety in the kitchen, is at the heart of everything we do.

During this rotation, each student will create an "emoji keychain" craft made with felt.
This will be a fun and useful keepsake.

Objectives:

1. To understand the importance of nutrition to physical and mental health.
2. To work safely and efficiently in the kitchen.
3. To practice and develop basic food preparation skills.
4. To work cooperatively as a member of a group.
5. To design and create a basic Textiles/Craft project, using needle and thread, practicing hand-sewn stitches, and developing creative skills.

This course connects to the British Columbia Curriculum, and supports students in the development of **CORE COMPETENCIES**:

Communication, Creative Thinking, Critical Thinking, Positive Personal and Cultural Identity,
Personal Awareness and Responsibility, Social Responsibility

Remember the Panorama Ridge Code of Conduct:

Respect Yourself and Others
Respect the Environment
Respect Learning



Supplies:

- three ring binder
- lined paper
- pen
- clean apron (bring your own from home, or borrow the school's)
- reusable food container labelled with your name (when needed)



All food ingredients and craft materials will be provided by the school.
There is no fee for this course. Please be respectful of the supplies provided.

Evaluation:

Students will earn a letter grade for this course/rotation.
Evaluation may also be based on the new "Proficiency Scale" being implemented in BC schools.

Practical Work (cooking and keychain) 70%

Labs usually include cookies, cupcakes, muffins, cinnamon pinwheels, pizza and more depending on time available) :o)

Please inform your teacher if you have any special food concerns or allergies.

Written Work 30%

There will be several written assignments.

Attendance:

This is a very "hands-on" course and most work is completed during class time.
Regular attendance is critical to your success in this course!

- arrive and be seated on time
- please ask a parent to phone the school, if you must be absent
- it is your responsibility to find out about, and to complete any missed work
- unfortunately, missed lab work (cooking) cannot be made up
- extra sewing help is available, but must be organized with your teacher

**Room rules:**

- listen carefully and speak quietly
- participate with kindness, respect and enthusiasm
- follow all safety, sanitation and health guidelines
- NO hats, hoods, gum
- keep phones tucked away safely, to avoid distraction
- no outside food or beverages are to be brought to class
- remain in class unless you have permission to visit the washroom
- try your best each day! You will get out, what you put in!

