

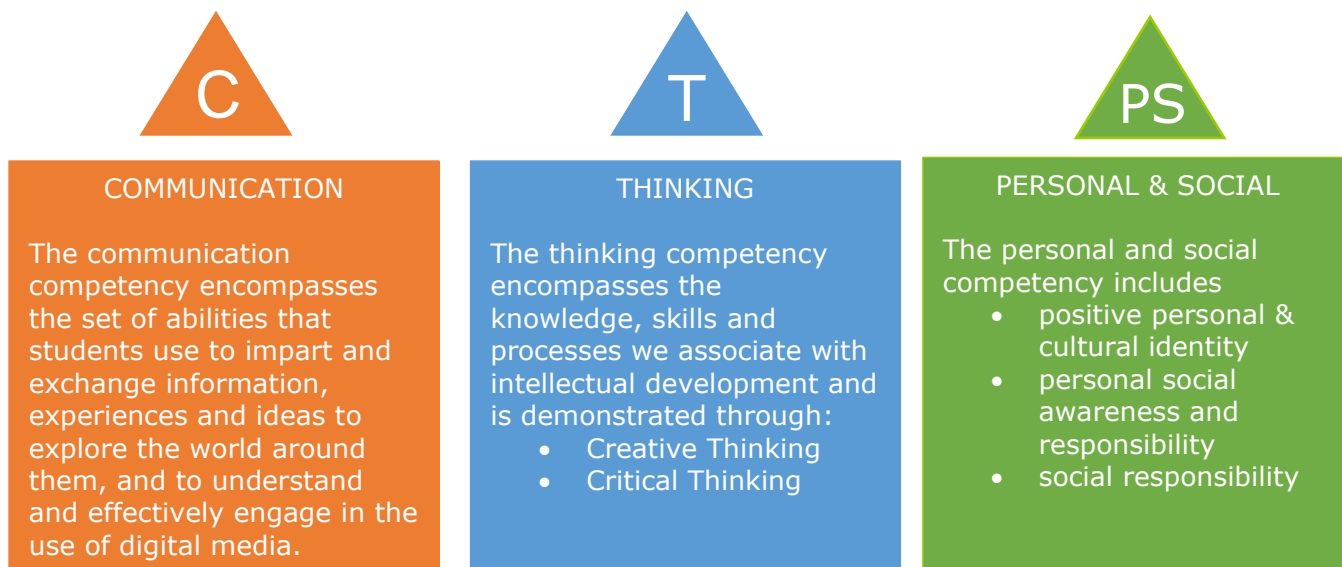
# Applied Design, Skills & Technologies – Food Studies 9

Teacher: Mrs. Dusanjh

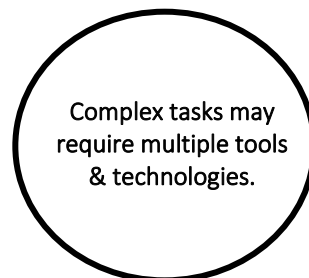
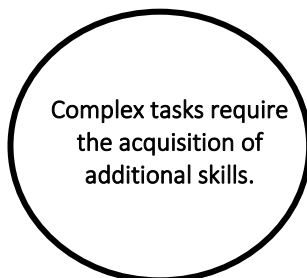
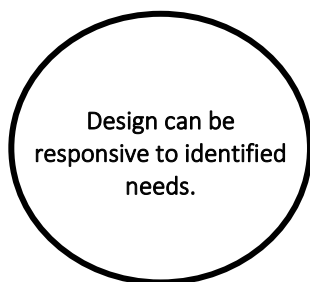
Email: Dusanjh\_s@surreyschools.ca

This course is designed to provide the basics from A to Z: appetizing snacks to meals with zest are all part of Food Studies 9. Understand and enjoy the foods of today through planning, preparing and presenting. Realize personal food needs and establish good eating habits and become more competent and creative in food preparation. Skills learned may be applied to careers in food services, health care and hospitality, as well as everyday living.

**CORE COMPETENCIES:** In order to engage in deep learning and life-long learning, students need to develop intellectual, personal, and social and emotional proficiencies.

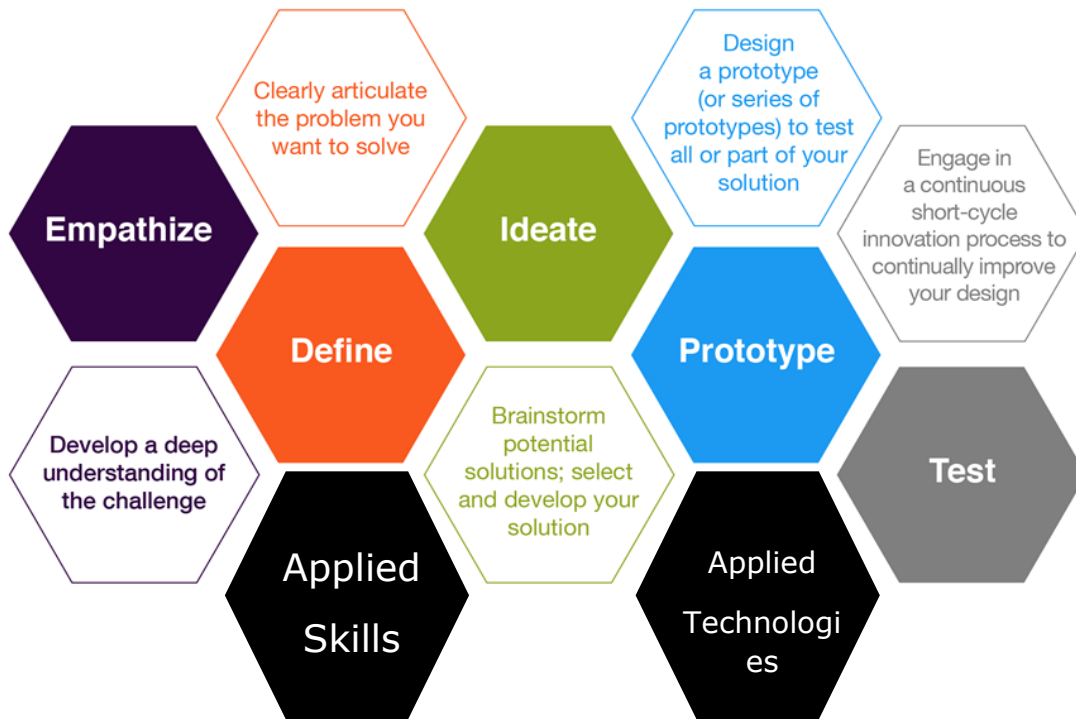


**BIG IDEAS:** What students will understand.



# Applied Design, Skills & Technologies – Food Studies 9

**CURRICULAR COMPETENCIES:** What students will be able to do.



**CURRICULAR CONTENT:** What students will know.

- ◆ Pathogenic microbes associated with food-borne illnesses
- ◆ Components of food preparation, including use and adaptations of ingredients, techniques, and equipment
- ◆ Health, economic, and environmental factors that influence availability and choice of food in personal, local, and global contexts
- ◆ Ethical issues related to food systems
- ◆ First Peoples traditional food use, including ingredients, harvesting/gathering, storage, preparation, and preservation

## Student – Parent Classroom Agreement:

By signing this agreement, I agree to come to class prepared with my supplies, and ready to participate to the best of my ability. I agree to respect my peers, the teacher and the classroom space, so that I may continue using the space and create a safe classroom environment. I agree that I will communicate if I need extensions on work at least **ONE DAY BEFORE THE DEADLINE**. Most importantly, I agree to engage in a respectful manner in the class!

Student Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Parent signature: \_\_\_\_\_

Date: \_\_\_\_\_

# Applied Design, Skills & Technologies – Food Studies 9

## SUGGESTED TOPICS:

### Introduction

- Classroom expectations and lab routines
- Safety and sanitation in the lab
- Equipment location and use
- Measurement conversions and techniques

### Breakfast

- Breakfasts foods
- Cultural diversity around breakfast

### Lunch

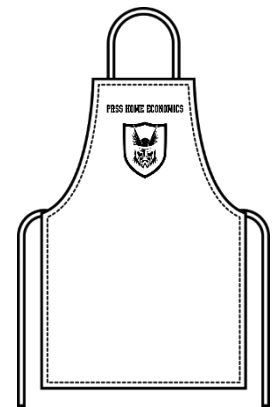
- Lunches around the world
- Meal planning based in sustainability

### Dinner

- Eating Patterns
- Complete Meals

### Snacks

- Special Occasions
- Sweet Treats



## COURSE SUPPLIES: To be brought to every class...

1. Pen, Pencil, Highlighter, Eraser, Ruler, & Pencil Crayons
2. 3 Ring Binder with Lined Loose Leaf Paper or Steno
3. Full Bib Top Apron (**Bring your own/Rent for \$2 for the duration of the course & to be paid at the beginning of the course**)

## ASSESSMENT:

- Assessment is based on the student's ability to demonstrate their proficiency consistently in their knowledge, skills and use of technologies through their projects, catering, labs and lab exams for this course. Students will be expected to participate in all labs, unless authorized by a parent to miss the lab. Students who miss labs may make up their assignments at home, or otherwise be marked accordingly.

<b>In-Class Assignments and Work</b>	<b>20%</b>
<b>Labs</b>	<b>50%</b>
<b>Projects + Assignments</b>	<b>15%</b>
<b>Quizzes and Reflections</b>	<b>15%</b>



## Applied Design, Skills & Technologies – Food Studies 9

### PANORAMA RIDGE SECONDARY LAB EVALUATION RUBRIC

Curricular Competencies	Emerging	Developing	Proficient	Extending
<b>Making</b> <ul style="list-style-type: none"> <li>Identify &amp; use appropriate tools, technologies, materials, and processes for production</li> <li>Make a step-by-step plan for production and carry it out, making changes as needed</li> <li>Use materials in ways that minimize waste</li> </ul>	<ul style="list-style-type: none"> <li>Is able to identify the name(s) of the tools(s) &amp; equipment</li> </ul>	<ul style="list-style-type: none"> <li>Is able to identify the function of the tool(s) &amp; equipment</li> </ul>	<ul style="list-style-type: none"> <li>Is able to use appropriate tool for the task corresponding to the recipe(s)</li> </ul>	<ul style="list-style-type: none"> <li>Is able to use alternative tool(s) or equipment to accomplish the same task corresponding to the recipe(s)</li> </ul>
	<ul style="list-style-type: none"> <li>Is able to identify the name of the food source(s) or ingredient(s)</li> </ul>	<ul style="list-style-type: none"> <li>Is able to identify the purpose or function(s) of the ingredient(s)</li> </ul>	<ul style="list-style-type: none"> <li>Is able to identify the purpose or function(s) of the ingredients in a recipe(s)</li> </ul>	<ul style="list-style-type: none"> <li>Is able to use food substitutions due to various constraints or limitations</li> </ul>
	<ul style="list-style-type: none"> <li>Is able to read &amp; comprehend the recipe(s)</li> </ul>	<ul style="list-style-type: none"> <li>Is developing in executing the steps in the recipe(s)</li> </ul>	<ul style="list-style-type: none"> <li>Is able to execute the steps in the recipe properly</li> </ul>	<ul style="list-style-type: none"> <li>Is able to problem solve while executing steps in the recipe</li> </ul>
	<ul style="list-style-type: none"> <li>Is beginning to make step-by-step instructions to use &amp; make a recipe with</li> </ul>	<ul style="list-style-type: none"> <li>Shows an understanding of making step-by-step instructions to use &amp; make a recipe with</li> </ul>	<ul style="list-style-type: none"> <li>Is able to make step-by-step instructions to use &amp; make a recipe with</li> </ul>	<ul style="list-style-type: none"> <li>Is able to make changes to step-by-step instructions &amp; make a recipe with</li> </ul>
	<ul style="list-style-type: none"> <li>Is trying to use ingredients without wasting/over-using</li> </ul>	<ul style="list-style-type: none"> <li>Is working towards using ingredients without wasting/over-using</li> </ul>	<ul style="list-style-type: none"> <li>Is able to use ingredients without wasting/over-using</li> </ul>	<ul style="list-style-type: none"> <li>Is able to inform the teacher the amount of ingredient(s) needed beforehand</li> </ul>
<b>Sharing</b> <ul style="list-style-type: none"> <li>Decide on how and with whom to share their product and process</li> </ul>	<ul style="list-style-type: none"> <li>Is starting to think about how to store and take-away food products made in class and with whom to share their food products with</li> </ul>	<ul style="list-style-type: none"> <li>Is working towards deciding how to store and take-away food products made in class and with whom to share their food products with</li> </ul>	<ul style="list-style-type: none"> <li>Is able to bring own container to store and take-away food products made in class to share with friends/family</li> </ul>	<ul style="list-style-type: none"> <li>Is able to plan ahead &amp; bring appropriate type/size container to store &amp; take-away food products made in class to share with friends/family</li> </ul>
<b>Applied Skills</b> <ul style="list-style-type: none"> <li>Demonstrate an awareness of precautionary &amp; emergency safety procedures in physical environments</li> </ul>	<ul style="list-style-type: none"> <li>Is able to identify kitchen hazards</li> <li>Is beginning to apply food safety standards during food preparation</li> </ul>	<ul style="list-style-type: none"> <li>Is able to identify strategies to prevent &amp; remedy kitchen hazards</li> <li>Is working towards applying food safety standards during food preparation</li> </ul>	<ul style="list-style-type: none"> <li>Is able to apply strategies to prevent &amp; remedy kitchen hazards</li> <li>Is able to apply food safety standards when cleaning, sanitizing, storing food products, preparing food products &amp; working with potentially hazardous foods</li> </ul>	<ul style="list-style-type: none"> <li>Is able to apply food safety standards</li> </ul>