

Course Syllabus
Randleman High School

Course Title: FN 42 - Food and Nutrition II

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Planning Block: 1st block planning

Course Description (from VOCATS Blueprints):

In this course students experience the cross-section of nutrition science and food preparation, while building skills for an expanding range of career opportunities. Emphasis is placed on health and social responsibility while improving the way people eat. Students explore food protection, nutrients, life cycle nutrition, sports nutrition, medical nutrition therapy, and American and global foodways. English/language arts, social studies, mathematics, science, technology, interpersonal relationships are reinforced. Work-based learning strategies appropriate for this course include apprenticeship, cooperative education, entrepreneurship, internship, mentorship, school-based enterprise, service learning and job shadowing. Family, Career and Community Leaders of America (FCCLA) competitive events, community service, and leadership activities provide the opportunity to apply essential standards and workplace readiness skills through authentic experiences. Course Pre-requisites: Foods I

Student Learning Objectives (VOCATS Blueprints):

Objective 1: UNDERSTAND CULINARY NUTRITION CAREERS AND FOOD SAFETY MANAGEMENT (ServSafe® Certification Program)
Objective 2: UNDERSTAND CULINARY NUTRITION PRINCIPLES AND APPLICATIONS
Objective 3: UNDERSTAND FOODWAYS IN AMERICA AND AROUND THE WORLD
Objective 4: ANALYZE CULINARY NUTRITION OPPORTUNITIES TO MEET THE NEEDS OF CUSTOMER-CLIENTS.

Required Textbooks/Materials: Culinary Essentials & ServSafe Course Book

Text will be assigned to student. Student may store text in the classroom. Student will be responsible for returning the book in its original condition at the end of the semester.

Grading Policy:

Major Assignments (Daily Work Notebook/Tests/ Labs)	37.5%
Minor Assignments (In Class Assignments & Projects/ Quizzes/ Homework/ :	37.5%
Final Exam :	25.00%

Grading scale: A (100 -90), B (89 – 80), C (79 – 70), D (69 – 60), F – 59 and below

Course and Instructor Policies (follows Randolph County Board Policies)

Make up work: Accepted within 5 days of the date of return

Make up time: See Teacher

Extra credit: Assigned at teacher's discretion

Late work: Accepted within 5 days of date assigned

Attendance: More than 5 days could result in a failing grade

Behavior: All students' should strive to respect themselves, to respect their fellow students, and to respect the individual leading the class

<u>Obj.</u>	<u>Description</u>	<u>Week</u>
1.00	Understand culinary nutrition careers and food safety management.	1 - 5
1.01	Remember food and nutrition career pathways and the lean canvas model for entrepreneurship.	
1.02	Understand causes of foodborne illness.	
1.03	Understand purchasing and receiving protocols for food safety.	
1.04	Understand contributing factors to foodborne illness.	
1.05	Understand how to maintain safe food facilities.	
1.06	Understand food safety equipment.	
2.00	Understand nutrition principles and applications.	8 - 12
2.01	Understand nutrients and their role in healthy food preparation.	
2.02	Understand meal planning and food preparation for different stages of the life cycle.	
2.03	Understand meal planning and food preparation for special diets.	
2.04	Understand sports nutrition, meal planning and food preparation for athletes.	
3.00	Understand local, national and global foodways.	13 - 16
3.01	Understand the local food system.	
3.02	Understand global cuisines and preparation methods.	
4.00	Analyze food and nutrition opportunities to meet the needs of customer-clients.	
4.01	Analyze recipes to modify cooking techniques and ingredients to develop a healthy and well-balanced menu.	17
4.02	Analyze start-up processes for ventures in food and nutrition.	6 - 7
	Review	18

