**Food Trends**

**Instructor: Mrs. Shelly Hurt-Geist Availability: 8:00-4:00**

**Classroom: Rm 105M**

**Email:** [**Shurt-geist@west-fargo.k12.nd.us**](mailto:Shurt-geist@west-fargo.k12.nd.us) **Phone: 701-356-2050**

Course Description:

Sharpen your cooking skills as we have labs in every unit to prepare food from past, present, and for the future. Join us to see how food affects us socially, environmentally, and for healing. We will learn different recipes to suit different lifestyles.

**Course Requirements and Participation:**

* + Students are expected to participate fully in class discussions and lab procedures
  + Students are expected to come to class prepared

**Materials:**

* + Students are issued a Guide to Good Food textbook and are expected to read accompanying information to each lesson.
  + Students are expected to bring their iPads to class each day. Paper or Notebook
  + Pencil **AND** pen (Sharing of pens/pencils isn’t allowed)
  + **Hair tie** for lab days if your hair is touching your shoulders

**Units of Study:**

**Unit 1: Kitchen Basics**

**Unit 2: Making Food Choices**

**Unit 3: Where to Buy Your Food**

**Unit 4: Food Preservation**

**Unit 5: Dining Out**

**Unit 6: Sports Nutrition**

**Unit 7: Weight Management**

**Unit 8: Nutrition for Health**

**Course Logistics:**

* + Lesson plans are available on Schoology
  + Due dates are outlined on Schoology
  + Office Hours:
    - 8:00 a.m. – 8:20 a.m.
    - 3:35 p.m. – 4:00 p.m.
    - Other times as arranged

**Classroom Expectations:**

These expectations are in place to ensure that we will have a safe and orderly classroom to allow each and every person the opportunity to reach his/her maximum potential.

* **ELECTRONICS:**
  + Phones and headphones/earbuds are not allowed to be used in the classroom.
* **BE RESPECTFUL**
  + For all people, equipment, and furnishings in the classroom.
  + This class period is to be used for this course only. If you are caught working on other class work or reading for leisure when you should be working for this class, it will be taken away.
* **BE RESPONSIBLE** 
  + For your behavior, attitude, and school work
  + Follow directions. Ask for clarification if necessary.
  + Assignments/tests/quizzes need **first name, last name, and period.**
  + Students are expected to remain in their seats until the bell rings.
  + Remember, no colored beverages beyond the commons.
* **BE ON TIME**
  + In your SEAT when the bell rings.
* **BE PREPARED**
  + You must come prepared for class with the required materials listed above.
  + Check the Schoology to see what is due!
* **BE RESPONSIBLE**
* There is no food allowed unless it is part of the class activity. You can bring a drink with a lid that is able to close!

**Accountability for Assignments:**

**Homework and Make-Up Work:** Completing homework is a requirement for this class. It is your job to work hard and get your assignments in on time.

* You must turn in all assignments on time. Homework assignments are due at the beginning of the class period. Any work turned in later is considered “late.” Late work will receive 75% of the earned credit. I will not accept late work beyond 2 days of the due date.
* You are responsible for getting make-up work from the teacher and to hand it in on the required date.

**Missed Work/Make-Up Work:**

* Excused absences: If you are not present in class due to an excused absence (i.e. illness or family member emergency) on the day of a test or when an assignment is due, you need to be prepared to turn the work in on the day of the return to school.
  + If you know you will be gone in advance (i.e. sporting event, field trip, etc.) make arrangements with me prior to your absence.
* Unexcused absences: Missed work as a result of an unexcused absence will result in a ZERO (%).

**Grading Procedures:**

* + Course grades are based on total points accumulated through daily work, homework, participation, labs, projects, and assessments.
  + Quarter 1 equates to 50% of semester grade. Quarter 2 equates to 50% of semester grade.
  + PowerSchool is the best place to find your current grade.

**If You Need Educational Modifications:**

The teacher and special education case manager will communicate regarding any accommodations or modifications that need to be made. As a student, it is important to advocate for yourself and let us know what is or is not working so we can help you succeed.

**If at any time you need help, whether on an assignment, note taking, or just a general question, please come and talk to me. I am also available through phone or e-mail contact.**

Mrs. Shelly Hurt-Geist

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Food Trends Semester 1 Block 1 A Day

**I have read the classroom syllabus and understand the expectations set forth. I plan to work hard and do my best in this class.**

**Student Printed Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Student signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

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

**Standards and Objectives:**

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