



Syllabus

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What You Should Already Know

Since this is a beginning food and nutrition class, you just need an interest in the subject of food and nutrition and an interest in learning to prepare simple meals and snacks.

Course Learning Outcomes

Once you have completed this course, you should be able to do the following:

1. Explain how different nutrients help your body function.
2. Identify foods containing nutrients that are necessary for good health.
3. Use [ChooseMyPlate.gov](http://www.ChooseMyPlate.gov) (<http://www.ChooseMyPlate.gov>) to set goals for healthy eating habits.
4. Safely prepare simple and nutritious meals and snacks.
5. Identify a variety of careers available to you in the food industry.

Course Materials

This course is self contained; there are no additional academic materials.

In addition to the course materials, you'll need:

- A kitchen with adequate food preparation materials (measuring tools, cutting tools, cooking/baking pans, etc.)
- Camera (regular or digital)
- Access to the Internet

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Course Organization



Units

There are six instruction units in FOODS 41 and a final portfolio assignment at the end. Each unit includes several units. Each unit includes discussion material for you to read, activities for you to complete, and Self Check questions for you to answer to see how well you understand the material.

Assignments

Each unit in FOODS 41 includes a graded assignment. For units 1 through 6 this is called a unit quiz. Each unit quiz consists multiple-choice questions that cover the material in the unit.

Portfolio Assignment

In each unit, you will complete some tasks and save the work to turn in at the end of the course as your portfolio. You can learn more about this assignment and the way its grade breaks down by reading the portfolio submission sections.

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Exams

The final exam for this course consists of one hundred multiple-choice questions. These questions will be similar to the unit quiz and self check questions.

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Grading

The following tables show the weight for each graded event and the grading scale used for this course.

Graded Event	Quantity	Weight
Unit Quizzes	6	10% each
Portfolio Assignment	1	20%
Final Exam	1	20%

Portfolio Grading Rubric

General Portfolio Formatting & Submission

- Used .JPG files for food pictures
- Food is properly labeled. *(Details on pg. 18 - Name of recipe, Lesson #, your name, date)
- Photos clear and **right-side-up!**
- Used .PDF, .DOC, .DOCX, or .RTF file format for **Lessons 2 & 6**
- Lesson files properly labeled (example: Lesson 1 – Broccoli.JPG)
- Lessons submitted in correct order.

Lesson 1 (submit only one)

***Must be correctly labeled to earn credit**

10

- Broccoli Cookout
- Corn Bread (entire pan, not just a piece)
- Banana Bread (entire pan, not just a piece)

Lesson 2 - Lifestyle Analysis







*Must be correctly labeled to earn credit <ul style="list-style-type: none">• Apple Crisp (Entire pan, not just a piece. Make sure to show apples, too!)• Potato Bar (Potato must be garnished; not just plain baked potato.)• Cheese Quesadilla (Cut and plate so cheese shows.)	10
<i>Lesson 5 (submit only one)</i>	
*Must be correctly labeled to earn credit <ul style="list-style-type: none">• The Good Egg (If cooking egg in shell, peel and plate so inside shows.)• Burrito Baby (Cut and plate food so the legumes inside show.)	10
<i>Lesson 6 - Food & Nutrition Career Interview</i>	
<ul style="list-style-type: none">• Information typed (<i>Pictures of handwritten work will not be accepted.</i>)• Person's name and occupation listed.• 5-7 sentences summarizing your interview.• 3 specific things you learned (<i>bullet these 3 points after your summary</i>)	30
Total Points	100

Grade Scale

A	100–93
A-	92–90
B+	89–87
B	86–83
B-	82–80
C+	79–77



C	76–73
C-	72–70
D+	69–67
D	66–63
D-	62–60
E (FAIL)	59–0

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