

Welcome to Miss Tully's Class!

FOOD PROCESSING

COURSE DESCRIPTION:

Food Processing will expose students to topics including but not limited to the processing and marketing of foods including phytochemicals, food analogs, additives, fermentation, careers, dehydration & concentration, sensory analysis and product development.

REQUIRED SUPPLIES

- **Closed toed shoes.** This is part of your PPE for the lab and will be taken for a grade.
- **Composition Journal** for interactive notebook. These will be checked for a daily grade.
- **Chromebook** that is charged and working.

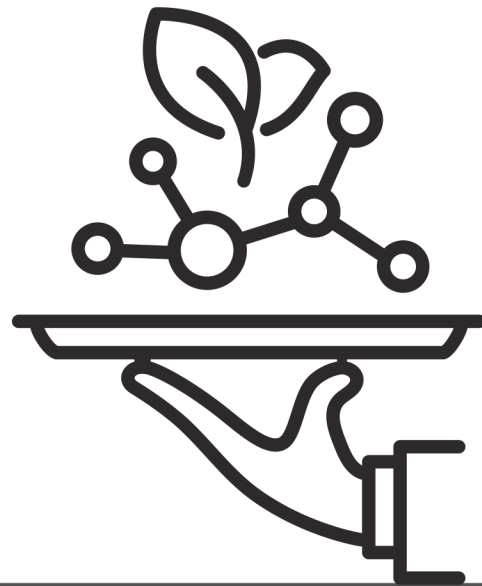
GRADING SCALE

Grades will be determined based on Judson High School grading policy and the following percentages:

- **Test/Major Projects: 40%**
- **Quizzes/Daily Assignments: 60%**

CLASS EXPECTATIONS

- Wear closed toed shoes in the food lab.
- Bring your Chromebook daily.
- Journals will stay in classroom.
- Use clean, positive language.
- No phones or earbuds in class.
- Be respectful of others in your words and actions.



CONTACT INFORMATION:

Brianna Tully

btully@judsonisd.org

Campus phone: (210) 945-1100
ext. 19312

Website: judson.ffanow.org

Room E124

Office E113

FOOD PROCESSING

DAILY PROCEDURES

- Students will sign in for attendance in classroom binder.
- Students will get their journals out and begin on their bell work before the bell rings.
- Bell work must be completed in the first five minutes of class.
- Students will submit assignments in the front basket or on Canvas.
- Students will continue working in their seats until the bell rings. If the student finishes the assignment for the day, they can work on any missing work for this class or other classes.

FFA MEMBERSHIP

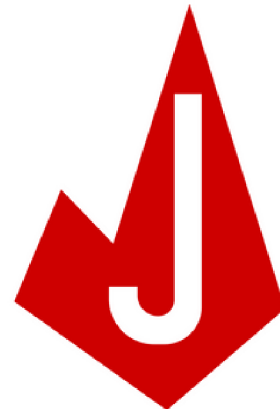
Every student enrolled in an agricultural science class for the 2023-2024 school year will have the privilege of FFA membership through a \$20 Activity Fee (Chapter T-Shirt Included). Each student will have the option to pay their yearly membership dues in order to obtain FFA membership and privileges.

ATTENDANCE

The student will adhere to JHS attendance policy. Once the bell rings the student must be in the classroom ready to learn. If you are late you must obtain a tardy pass from a designated station.

LATE WORK

Late work is defined as any assignment that is not submitted on its due date and you have 3 days to turn it in and can only make up to a 70, with the exception of make-up work for absences, in which you are allowed the number of days absent to make up the work missed.



FOOD TECHNOLOGY & SAFETY

Parent Contact Form

YOUR CHILD IS ENROLLED IN THE FOOD TECHNOLOGY PATHWAY COURSE AT JUDSON HIGH SCHOOL. WE ARE EXCITED ABOUT THIS YEAR AND PLAN TO HAVE A POSITIVE AND PRODUCTIVE YEAR. THIS COURSE IS A LABORATORY-TYPE CLASS, WHERE THE STUDENTS WILL GET THE OPPORTUNITY AND EXPOSURE TO VARIOUS FOOD PRODUCTS AND EQUIPMENT WITH ASSOCIATED SKILLS THAT ACCOMPANY THE COURSE.

AS WITH ALL LABORATORY CLASSES, THERE IS ALWAYS A CERTAIN LEVEL OF RISK ASSOCIATED WITH THE SUBJECT. YOUR CHILD WILL BE HANDLING KNIVES AND MACHINERY INCLUDING BUT NOT LIMITED TO:

- DELI SLICERS
- BANDSAWS
- MIXER/GRINDERS

STUDENTS WILL HAVE THE OPPORTUNITY TO TASTE SOME OF THE PRODUCTS THEY PROCESS. THESE MAY INCLUDE, BUT ARE NOT LIMITED TO, FRUITS, VEGETABLES, DAIRY PRODUCTS, MEAT PRODUCTS AND SEASONINGS. AS FOOD ALLERGIES MAY BE A MAJOR CONCERN, PLEASE INDICATE BELOW IF YOUR STUDENTS HAS CONSENT TO CONSUME THESE PRODUCTS.

AT JUDSON HIGH SCHOOL, WE PROMOTE A SAFE LEARNING ENVIRONMENT AND WILL NOT TOLERATE ANY UNSAFE BEHAVIOR IN THE FOOD LAB. THE LABORATORY IS A PLACE FOR LEARNING VALUABLE SKILLS THAT CAN BE USED IN INDUSTRY-RELATED CAREERS. IF YOU HAVE ANY QUESTIONS, PLEASE FEEL FREE TO CONTACT ME BY PHONE OR EMAIL.

YES, MY CHILD MAY EAT FOOD MADE IN THE FOOD LAB.

NO, MY CHILD MAY NOT EAT FOOD MADE IN THE FOOD LAB.

Optional: Please share anything that you would like for me to know about your student.

Student Name: _____

Parent/Guardian Name: _____

Phone Number: _____

Email Address: _____