



Fairfield Ludlowe High School - Fairfield Warde High School

Food Services I, II, and III

Insert Teacher Name

Insert Room Number

Insert Full Year/Semester

Insert Day/Period

Insert Email Address

COURSE DESCRIPTION

The Food Service program is a year-long course responsible for a self-sustained restaurant providing a lunch and catering service within the high school and local community. Food Service students participate in the operation of the restaurant, working as a team, honing interpersonal skills, and developing initiative. Students will have the opportunity to explore career opportunities in the foodservice industry.

COURSE OBJECTIVES

Students will understand:

- the importance of biological, chemical and physical hazards and how those impact cooking, personal safety and responsibility and the overall ability of a restaurant to stay in business.
- planning and costing menus and recipes.
- and identify culinary techniques, terms and commercial equipment.
- effective customer service, management tasks and skills, marketing and PR.
- gain an understanding of jobs in the foodservice and hospitality industry.
- how to adjust recipes to improve nutritional quality and address dietary needs or restrictions.
- how to appropriately season food.
- various cooking techniques and when to use each technique.
- how to cook for different dietary needs.
- how to identify commercial equipment.
- how to collaborate and exhibit positive behavior within a group and also how to work independently.
- the importance of self-motivation.

UNITS OF STUDY

- Safety/Sanitation
- Planning Preparation, and Evaluation of Food
- The Business of Food Service
- Careers
- Breads
- Fruits and Vegetables
- Stocks and Sauces
- Meat, Seafood, Poultry and Plant Based Proteins
- Salads and Sandwiches
- Community Service

COURSE GRADING

GRADING

Cumulative/In-Progress Grade:

- 10% of the grade will be based on formative assessments, homework completion, or behavior (see FPS BOE [Policy 6154AR](#))
- 90% will be based on summative assessments based on a minimum of four assessments (see FPS BOE Policy 6146AR)

End-of-the-Year Grade:

- 90% of the overall course grade will reflect the student's mastery of course content and skills during the school year through the Cumulative/In-Progress Grade.
- 10% of the End-of-the-Year course grade will be based on the Final Assessment.

Grade Reporting

- All grades will be communicated through Infinite Campus
- Summative assessment results will be reported back to the student within ten school days from the date of submission or the due date.

Guidelines for Late Work (see FPS BOE Policy 6146AR):

- Late work will be accepted for both summative and formative tasks within a defined timeline agreed upon between the student and the teacher

The total points may be reduced as a penalty for late work

REASSESSMENT GUIDELINES

Eligibility of assessments	All summative assessments.
Process	Students indicate desire to reassess within 2 class periods after receiving feedback on original assessment. Students must fill out the Request for Reassessment Form.
Frequency	Students will have the opportunity to reassess on two summatives per year but not more than one per term (quarter).
Assessment Format	Based on discussion between the student and teacher, students will either complete modifications or an entire redo of the summative assignment. The end result will be a complete new version of the original assessment.
Gradebook impact	Original and reassessment scores will be averaged in the gradebook.

MATERIALS

- Chromebook
- Pen or Pencil
- Hair Tie (for long hair)

STUDENT EXPECTATIONS

- Join google classroom.
- Patience:** this is a hands-on, collaborative class. Be patient with yourself when things don't come as easily as you think, and be patient when working with others who might work differently than you.
- Have an **open mind!**
- Respect:** pay attention and do your best to not be talking when others are talking, or you will miss some AMAZING information that me or your classmates are giving! Also, it makes it harder for me to stay on task and for your classmates to hear what is being said.
- Please do not hesitate to ask questions or ask for help! ASK ASK ASK!
- Participation**
- Communication**
- Teamwork**
- HAVE FUN! :)

EXTRA HELP

Either request by person or via email to set a time for extra help during either free periods or after school.