

Food Studies 9/10



Welcome to grade 9/10 Foods! I am **Ms. Waud** (she/her), BAsC., BEd., and I am excited to be your teacher this semester. I love to cook, bake, and eat delicious food. When I am not in the classroom, you can find me hanging out with my dog, reading, or biking! This semester I am looking forward to teaching you through inquiry-based learning and game-based learning. In this class we will explore a variety of topics and expand on your knowledge gained throughout your Grade 9 Foods class.

Big Ideas

How social, ethical, and sustainability considerations impact design.

Complex tasks require the sequencing of skills. Consumer needs and preferences inform food production and preparation.

Complex tasks require different technologies and tools at different stages.

Course Topics*

1. Safe Food Preparation
2. Kitchen Safety
3. Lab procedures
4. Basic Baking
5. Breakfast Foods
6. Lunch Foods
7. Dinner Foods
8. Desserts
9. Budgeting

**Note that these topics are not necessarily in order and are subject to change due to budget, seasonality, and student input.*

Learning Outcomes

- Content: pathogenic microbes associated with food-borne illnesses
- Components of food preparation, including use and adaptations of ingredients, techniques, and equipment
- Health, economic, and environmental factors that influence availability and choice of food in personal, local, and global contexts
- Ethical issues related to food systems
- First peoples traditional food use, including ingredients, harvesting/gathering, storage, preparation, and preservation
- Relationship between eating practices and mental and physical well-being
- Food trends including nutrition, marketing, and food systems

Please see the following link for the BC Curriculum: <https://curriculum.gov.bc.ca>

Throughout this course, you will be assessed through assignments, cooking labs and written reflections using the following scale:

Emerging	Developing	Proficient	Extending
The student demonstrates initial understanding of the concepts and competencies relevant to the expected learning	The student demonstrates a partial understanding of the concepts and competencies relevant to the expected learning	The student demonstrates a complete understanding of the concepts and competencies relevant to the expected learning	The student demonstrates a sophisticated understanding of the concepts and competencies relevant to the expected learning

Classroom Expectations:

- Students are to arrive on time, prepared and ready to learn and cook. If students will be absent, it is their responsibility to inform the teacher and the student will be responsible for any missed work.
- Students are encouraged to try the food they make; however, class time does not always permit eating – please bring a container to help eliminate food waste.
- Students are to **always** act safely when using the various tools and appliances in the kitchen. Additionally, students will respect the space including wearing their apron, tying up their hair if needed, and cleaning up all messes.

Thank you for taking the time to read this course outline. I look forward to working with you this semester! If you ever require additional help or have any questions now or throughout the term you can e-mail me at vwaud@sd44.ca. I, _____ (student name), have read this course outline including the course topics and learning outcomes, and agree to follow the classroom expectations.

Student Name & Signature:

Date:

Important!

If you have any **allergies**, if you follow any specific diet or if there is anything I should know about you, please list them here:
