

ALLEGANY COUNTY PUBLIC SCHOOLS HIGH SCHOOL COURSE SYLLABUS 2013-2014

Course Title: 855M Entertaining with Foods (Grades 9-12)

Teacher: Ms. Hoffman

Planning Time: 1st Period 7:45-8:30

School Phone: 301-777-2570 ext: 123

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Course Description: *The Fine Art of Dining.* This one-semester course is designed to teach students skills and techniques about the preparation of food as it relates to entertaining at home and as a career. Students will have opportunities to plan, prepare, and present their culinary skills using good china and crystal, linen tablecloths, and good silver while focusing on proper etiquette and table manners. It will broaden an understanding and appreciation of fine dining at home and in restaurants. An exploration of food-related careers will round out the program.

Text/Materials of Instruction - Required:

- Textbook: Food for Today. Glencoe. 2010. ISBN: 978-0-07-888366-8.
- Workbook: Food for Today. Glencoe. 2010. ISBN: 978-0-07-888451-1.

Grading/Evaluation:

County Grading Scale– Marking Period

Percentage	Grade
100% – 90%	A
89% – 80%	B
79% – 70%	C
69% – 60%	D
59% – 50%	F

Teacher’s Grading Structure – Marking Period

Assignment Categories	Percentage of Grade
Test	25%
Quiz	25%
Food Lab	25%
Class Work	25%

Additional Expectations:

CLASS RULES:

1. **Be Prepared**
 - In seat when the tardy bell rings.
1st & 2nd tardy = warning Third tardy = detention 4th tardy = Administration Referral
 - Have all required materials: chapter material, pen or sharpened pencil, folder or notebook and paper
 - Remain in seat until dismissed by teacher
2. **Follow Directions**
 - Listen to teacher for instructions
 - Ask questions if you need clarification
 - Participate positively in all classroom activities
 - Demonstrate respect for others’ property and right to a safe learning environment
3. **Stay on Task**
 - Do not disrupt the teacher during instruction or other students asking or answering questions
 - Work quietly and do not disturb other students
 - Do not engage in rowdy or disruptive behavior (horseplay, throwing anything, touching or hitting other students)

855M—ENTERTAINING WITH FOODS—COURSE OVERVIEW
Semester Course

1st QUARTER

I. Kitchen Basics

- A. Safety and Sanitation
- B. Storing Food
- C. Using a Recipe
- D. Preparation Techniques
 - 1. Measuring
 - 2. Knife skills
- E. Equipment / Tools

II. Proper Etiquette

- A. Table Manners
- B. Table Settings

III. Meal Planning

- A. Budgeting
- B. Planning for a Party

IV. Entertaining

- A. Invitations
- B. Food for Entertaining
- C. Making a Schedule
- D. Creative Additions
 - 1. Decorations
 - 2. Garnish

Foods determined each quarter at teacher discretion.
Assessments: Performance projects / food labs
Tests and Quizzes

2nd QUARTER

V. Types of Dining

- A. Dining at Home
- B. Dining at Restaurants
 - 1. Menu reading
 - 2. Gratuity

VI. Serving the Meals

- A. Family Service
- B. Plate Service
- C. English Service
- D. Buffet
 - e.g.: seasonal holidays, special occasions.

VII. Careers

Foods determined each quarter at teacher discretion.
Assessments: Performance projects / food labs
Tests and Quizzes