

# ALLEGANY COUNTY PUBLIC SCHOOLS HIGH SCHOOL COURSE SYLLABUS 2013-2014

**Course Title:** 854M-Food Trends (Grades 9-12) Teacher: Ms. Hoffman

**Planning Time:** 1<sup>st</sup> Period 7:45-8:30

**School Phone:** 301-777-2570 ext: 123

**E-mail Address:** wendy.hoffman@acps.k12.md.us

---

**Course Description:** *Beyond Oodles of Noodles and Cardboard Mac and Cheese.* This one-semester course is designed to teach students about cooking in the real world. It will broaden an understanding and appreciation of food while strengthening management and decision-making skills based on food choices and nutritional values. Students will select, prepare, compare and serve foods from various food groups. Students will also compare "home cooked" to packaged convenience foods. As they learn budgeting skills, students will focus on balancing convenience and cost in preparing family meals. 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
Quiz	25%
Test	25%
Food Lab	25%
Class Work	25%

---

**Additional Expectations:**

Students are expected to come to class with a notebook or folder for organizing class assignments.

**854M—FOOD TRENDS—COURSE OVERVIEW**  
**Semester Course**

**1st QUARTER**

- I. KITCHEN BASICS**
  - A. Food Safety and Storage
  - B. Equipping the Kitchen
  - C. Using Recipes
  - D. Preparation Techniques
  - E. Cooking Methods
  
- II. FOOD IN YOUR LIFE**
  - A. The Amazing World of Food
  - B. Diversity at the Table
  
- II. FOOD DECISIONS**
  - A. Eating Patterns
  - B. Vegetarian Food Choices
  - C. Meal Planning
  - D. Shopping For Food
  - E. Serving Food

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

**2nd QUARTER**

- IV. FOOD COMBINATIONS**
  - A. Sandwiches and Pizza
  - B. Salads and Dressings
  - C. Stir Fries and Casseroles
  - D. Soups, Stews, Sauces
  
- V. GLOBAL FOODS**
  - A. Foods of South America, Latin America, & the Caribbean
  - B. Foods of Eastern Europe & Russia
  - C. Foods of South, East, & Southeast Asia
  
- VI. CAREERS**

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