Instructor Information
Name: Linda Hering , BS
Office Location: Room 1130
Office Hours: 5th, 7th and 8th; before and after school with appointment
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Office Phone: 262-677-4051 x 1130
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General Course Information
Title: Foods 2 (95225)
Department: Family and Consumer Education
Credits: .5
Length: 1 semester
Elective or Required: elective
Grade Level: Grades 10-12
Semester: 2nd semester
Meeting Schedule: 3rd & 6th (2nd semester)
Prerequisites: Foods 1

Course Description: This one semester elective continues the development of cooking skills learned and applied in Foods 1. The course covers a wide variety of advanced cooking and baking skills, such as bread making, fondue, foreign foods, menu planning, pasta cooking, and cake decorating. Students are expected to taste the dishes made in class. Regular lab periods, as well as home-cooking lab projects, are a part of this course.

Parent-Instructor Communication
The instructor will strive to contact the parents when she observes tendencies including – but not limited to – the following: lack of academic effort, poor and failing grades, and classroom misconduct. Parents are urged to communicate with the instructor when they have questions and concerns. Best method of contact would be first email, second cell phone. The instructor will make every effort to respond to voice mails and emails in a timely manner. The students will be making a recipe at home regularly throughout the semester, with parents doing the evaluating. Parents will be able to send the parent evaluation back through email. The instructor will also be sending out an email to parents when the home-cooking lab has been assigned as well as the due date of the lab.

Course Details
Course Purpose: To assist the student in building on the basic nutritional meal planning and preparation skills learned in Foods I.
Course Goals:
This course will:
• Provide students more in-depth practice of cooking and baking skills as they apply the techniques in their everyday lives.
• Further incorporate cooperation, communication, and excellence in work-ethic into everyday life situations.
• Experience a variety of cooking and taste experiences.
Course Outcomes:
The students will:
- apply nutrition principles to family meal planning and preparation.
- identify skills necessary to be wise consumers in the areas of food purchasing, safety and storage.
- apply the techniques of advanced food preparation to a variety of meal plans and lab experiences.
- use proper cooking skills learned and apply them to outdoor grilling unit.
- practice skills learned in class and lab by completing home-cooking projects.

Student Materials:
- Students will be keeping their recipes given in class on their technology. A binder will be kept in each kitchen with hard copy recipes for use in class. No technology will be allowed into the labs.
- Textbook (student may choose to leave textbook in class when not in use.) Textbooks will be covered on the first day of class, student may use a stretchy cover, however, the instructor will have paper covers available free of charge.
- 6”x9” top spiral bound steno notebook, for keeping lab notes

Instructional Strategies
First few weeks of the course will be spent in lecture, small group work and demonstrations. Majority of the course time will be spent in preparing, cooking and wrapping up cooking labs.

Assignments & Assessments
- Regular cooking labs during class
- Home-cooking labs
- Worksheets/Lecture/Tests

Grading
The primary purpose of grades is to communicate student achievement to students, parents, school personnel, post-secondary institutions*, and employers*.
*=only if permission is granted by students and their parents

KML Standard Grading Scale:

<table>
<thead>
<tr>
<th>Percentage</th>
<th>Grade</th>
</tr>
</thead>
<tbody>
<tr>
<td>95-100%</td>
<td>A</td>
</tr>
<tr>
<td>93-94%</td>
<td>A-</td>
</tr>
<tr>
<td>91-92%</td>
<td>B+</td>
</tr>
<tr>
<td>87-90%</td>
<td>B</td>
</tr>
<tr>
<td>85-86%</td>
<td>B-</td>
</tr>
<tr>
<td>83-84%</td>
<td>C+</td>
</tr>
<tr>
<td>79-82%</td>
<td>C</td>
</tr>
<tr>
<td>77-78%</td>
<td>C-</td>
</tr>
<tr>
<td>75-76%</td>
<td>D+</td>
</tr>
<tr>
<td>72-74%</td>
<td>D</td>
</tr>
<tr>
<td>70-71%</td>
<td>D-</td>
</tr>
<tr>
<td>0-69%</td>
<td>F</td>
</tr>
</tbody>
</table>

Grading Policy:
The quarter grades are calculated using the following percentages & categories:

- 50% Individual Job Performance (IJP in the grade book)
  (Individual Job Performance: Two important aspect of foods class are: (1) learning to work cooperatively with many different classmates and (2) individual responsibility. The grade book will have an Individual Job Performance (IJP) grade. This grade will include class preparedness (being properly ready for class by having all supplies including technology, at the start of class); individual input in class discussion; proper behavior during lecture and cooking labs; kitchen cleanliness; cooperation during lab time; and tasting at least one bite of the finished products made in class. A student will be excused from tasting if there is an allergy)
- 40% Home-cooking Labs
- 10% Lecture/Worksheets/Tests.

The final semester grade in this course is calculated using the following percentages:

- 40% First Quarter Grade
- 40% Second Quarter Grade
- 20% Semester Exam (a more detailed home-cooking lab project)
Following is the rubric for Individual Job Performance during lab time:

<table>
<thead>
<tr>
<th>Exceptional Work 100% - 95%</th>
<th>Satisfactory Work 94%-77%</th>
<th>Unsatisfactory Work 76%-69%</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Worked efficiently</td>
<td>• Was distracted from completing tasks efficiently</td>
<td>• Content to let others do work</td>
</tr>
<tr>
<td>• Completed all tasks</td>
<td>• Didn’t complete all tasks</td>
<td>• Didn’t help out</td>
</tr>
<tr>
<td>• Cooperated with others, pitching when needed</td>
<td>• Cooperative, but doesn’t go out of way to help</td>
<td>• Stands and talks while others work</td>
</tr>
<tr>
<td>• Tasted finished product</td>
<td>• Didn’t follow directions or take instructions completely</td>
<td>• Did not taste product</td>
</tr>
<tr>
<td>• Takes instruction well</td>
<td>• Work is okay &amp; getting better</td>
<td>• Does what they think is best, not what was told to do.</td>
</tr>
</tbody>
</table>

| Shows sensitivity to the feelings and learning needs of others; | Shows sensitivity to the feelings of others. | Needs reminders to be sensitive to the feelings of others |
| Values the knowledge, opinion, and skills of all group members and encourages their contribution | Participates in clean-up with occasional prompting: | Participates in clean-up only when prompted and encouraged |
| Always pitches in to make sure dishes are cleaned, dried and put away. | • Often needs reminding to finish the clean-up | • Always or often relies on others to do the work. |
| Always checks dirty dishes tub from day before. | • Doesn’t always check dirty dishes tub or doesn’t do them when there is time to get them done. | • At times puts dirty dishes back in clean cupboards. |

- **Home-cooking Labs**: Students will choose recipes from each of the cooking units that are studied in class to cook at home *for their parents*. An evaluation sheet will be completed by the student and parents. The normal time frame will be between 1½ weeks and 2 weeks to complete the assignment. Students will be able to earn 5 extra credit points per day that a home-cooking assignment is turned in early. For each day the assignment is turned in late, 5 points per day will subtracted from the final grade. Failure to turn in the assignment will result in an F for the assignment which greatly affects the quarter grades. Home-cooking lab evaluation sheets may be printed from the email sent from the instructor or from the webpage at the top of the syllabus.

- **Worksheets/Tests**: There will be occasional worksheets, and tests throughout the semester.

**Make Up Work**: Student is responsible for contacting the instructor and getting any work missed while absent. If a cooking lab is missed, there is no make-up work to do. It is entered into the grade-book as “ex”.

**Late and Incomplete Work**: Assignments turned in late will have 5 points a day deducted from total points of assignment. Assignments will be entered into Powerschool as a "0" after 3 days past the due date and will remain a “0” until the assignment is turned in.

**Major Assignments**: Failure to complete all major assignments in a course results in an automatic “F” for the course. The major assignments in foods class are the home-cooking labs.

**Classroom Procedures**
- **Attendance**: Students are expected to attend all scheduled classes in accordance with the attendance policy as outlined in the KML Student Handbook. In the event of an absence, it is the responsibility of the student to follow all necessary steps as outlined in the handbook.
• **Tardiness:** Students are expected to be through the doorway in the classroom when the bell finishes ringing in accordance with the tardiness policy as outlined in the KML Student Handbook. The instructor will notify students if they have been marked tardy.

• **Academic Dishonesty:** KML expects all students will honor the principles of honesty and truth as taught in God's Word. This means that all academic work will be done by the student to whom it was assigned without unauthorized aid of any kind. Research sources must be cited fully and accurately. The school reserves the right to use academic screening methods to check the authenticity of student work. Refer to the KML Student Handbook for additional guidelines concerning penalties for cheating. The home-cooking labs have 2 sides to the evaluation; one for the parents to fill out and one for the student to complete. It is considered cheating for the student to fill out both evaluations and sign the sheet for the parent. The grade will be entered as an “F” if this happens.

• **Behavior:**

  All policies about classroom behavior can be summed up with the 2 words: **Respect and Responsibility!**

  **Respect for:**
  - *Your Savior*
  - *Your Parents and Teachers*
  - *Other Students in class with you*
  - *Yourself*

Some specific examples (but surely not all inclusive) are:

- **Be in class on time.**
- **Bring proper supplies to each class.**
- **Pitch in, help keep our room clean!** Although efforts will be made to make sure your lab is responsible for your own dishes, however, there may be times when something needs to be done/cleaned, pitch in, even if it is not “yours”.
- **Be a good listener.** Make an effort to understand those around you. Respect classmates and teachers.

  **Use of Technology:**

  - **CELL PHONES** (as written in the student handbook on the KML website):
    Cell phones may be carried by a student but should be in the “off” position. Students will be allowed to check messages between classes; but if their phone rings during a class period or if they are using their phone in class (texting, etc.), it will be subject to confiscation. Payment of a $20 fine to the Pastor of Student Life must be made in order to have the phone returned to the student. Phones may be used in a classroom for 1:1 exercises or when a teacher has first given permission. Any phone calls made by students during the day, should be made by the front office after securing permission.
    - Please respect others privacy and take NO photos taken during class.

  **TECHNOLOGY**
    - Personal devices will be used in class periodically throughout the semester. Student should bring them each day. If the devices are not used that day during instruction, the devices will be kept off.

  **Daily Routine:**
    - During the first few weeks of the semester, student should arrive and start to work on the Bell Work. Once labs begin, students should immediately begin to get to work on their lab. The recipes to be made that day will be written on the board.

  **Academic Progress:** It is the intent of KML that all students enrolled in this course should complete it successfully. The instructor will strive diligently to help students to succeed. When it becomes apparent to the instructor that a student has placed himself/herself in jeopardy of meeting the minimum requirements of the course, the instructor may begin the procedure outlined in the Academic Progress Policy of the KML Student Handbook in order to remedy the situation.
**Final Exam:** The student will plan and prepare a full meal for the student’s family to be served in their own homes. Parents will assist the instructor in the evaluation by completing an evaluation form. This grade will be included on the packet that will be turned in. The packet will include a menu and timework schedule, shopping list, shopping receipt, menu evaluation form, and student, parent and teacher evaluation forms. The Final Exam Home-cooking Lab evaluation will **not** be available through email. Early Extra Credit Points do apply for each day the Final Exam is turned in early.
**Student and Parents sign below**

**Sign and Return by January 15th, 2016**

Your student is enrolled in the foods class this semester. As in Foods 1 and as part of the learning process, there will be regular Home-cooking Labs assigned throughout the semester in which your student will be choosing a recipe from each unit of cooking to prepare for you at home. An evaluation sheet will either be sent home with your student or sent to you through email. Your help will be needed by having one of the parents fill out the evaluation sheet, sign and date it. The evaluation covers the preparing, clean up and finished product. There will typically be between 1½ to 2 weeks to complete the assignment and the due dates will be posted in Parent Connect as soon as the assignment has been made.

I will be stressing with the students to plan ahead and check with schedules, so trips out of town, jobs, sports activities, etc. can be taken into account.

Please feel free to contact me at any time with concerns or questions at the email address or phone numbers listed at the top of the syllabus.

Thank you,

Mrs. Linda Hering

I prefer to have the home-cooking lab sent to me:

________ by hard copy with my student

________ through email from the instructor

Student Signature____________________________

Parent Signature____________________________

Parent Signature____________________________

Parent email______________________________

Parent email______________________________

Date______________________________

Cc: Mr. Luehring, Mr. Moeller