

## Introduction to Foods

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**Room: 105**

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### **Course Description:**

*Intro to Foods is a basic introduction to preparing simple recipes such as pastries, desserts, breads, and eggs. The course focuses on cooking terminology and unit measurements commonly found within the kitchen. Students will participate in labs approximately every two weeks to strengthen their understanding of the current topics covered in class.*

### **Brave Expectations:**

- Listen to staff
- Maintain your personal space
- Be on time
- Be polite
- Use appropriate language and tone
- Be prepared
- Be honest
- Do your own work
- Use electronic devices only when permitted
- Do your best work
- Celebrate academic success
- Have a positive attitude
- Take ownership of learning.

### **Academic Integrity Expectations:**

- Do authentic work
- Be honest with your work
- Cite referenced work

### **Supplies:**

- Textbook: "Food for Today" McGraw-Hill 7th Edition
- iPad
- Apps: Canvas, Socrative, iMovie, YouTube, AdobeSpark
- Tupperware

### **Grading Policy/ Grading Scale:**

- Final grades for this course are comprised of individual grades on in – class assignments, homework, labs, quizzes, and tests.
  - A 90-100
  - B 80-89
  - C 70-79
  - D 60-69
  - F 59 and below

**Make-Up/ Late Work:**

- In – class assignments/Homework –
  - If you are absent the day an in – class assignment/homework assignment is due, you are expected to turn the assignment in the day you return to school.
  - If you are absent the day an in – class assignment/homework assignment is assigned, you will be given the same amount of days you were absent to complete the assignment.
  - It is your responsibility to remember to turn in your make – up assignments. Late assignments will NEVER be given full credit. An assignment may be turned in one day late for half credit. Assignments any more than one day late will receive a zero.
  
- Labs –
  - If you are absent on a lab day you are expected to make arrangements with me to make up the lab during a study hall or after school. The lab must be made up within one week of the time the lab was completed in class and then you will have one week to complete the lab report or you will receive a zero for the lab.
  - Labs can also be made up by preparing the food at home and creating a time lapse video.
  
- Quizzes/Tests –
  - If you are absent on a quiz/test day you are expected to make arrangements with me to make up the quiz/test during a study hall or after school. The quiz/test must be made up within one week of the time the quiz/test was taken in class or you will receive a zero for the quiz/test unless other arrangements have been made.

**Course Scope & Sequence:**

- First Nine Week Period
  - Major and Small Appliances
  - Measurement & Cookware
  - Recipe Basics
  - Quick/Yeast Breads
  
- Second Nine Week Period
  - Pasta Essentials
  - Knife Skills
  - Eggs & Meat
  - Pies & Cakes