

# **Food Studies 9 - Course Outline**

**Teacher: Ms. Bandali**

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**Room: Foods Room (14)**

**Phone: 250-788-2267**

Welcome to Food Studies 9! Over the next 5 months, we will explore a variety of concepts related to Food. Food Studies 9 is the foundation for Food Studies 10 and consecutive Food Studies and Culinary courses.

By the end of this course, you will have developed an important foundation of skills, attitudes, knowledge and respect for Food Studies.

The Big Ideas that you need to be able understand are as follows:

1. Social, ethical, and sustainability considerations impact design.
2. Complex tasks require the sequencing of skills.
3. Complex tasks require different technologies and tools at different stages.

The Big Ideas will be developed by considering the following topics, which will be covered in various degrees of detail over the course.

- 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

## **Course Evaluation:**

|                          |             |
|--------------------------|-------------|
| <b>Assignments</b>       | <b>35 %</b> |
| <b>Quizzes and Tests</b> | <b>15 %</b> |
| <b>Projects</b>          | <b>25 %</b> |
| <b>Final Project</b>     | <b>25 %</b> |
| <b>Total</b>             | <b>100%</b> |

## Class Expectations:

**Attendance**→ Regular attendance is **key** to success in Food Studies 9. If, for whatever reason you are away, **YOU** are responsible to get any notes, handouts, and/or information from your contact person, the front folder box, or from the website.

**Homework & Assignments**→ Although time will be given to complete most assignments in class; some assignments will require time out of the class to finish. When homework is assigned, it is due the next day at the **beginning of the class**. All work to be handed in must be **clearly labeled with name, date, and assignment information**.

**Required Materials:** Have these with you every day.

- Binder with loose-leaf paper
- Ruler
- Pens of various colors
- Pencils
- Eraser
- Well rested and inquisitive mind

## **Quizzes & Tests**

Quizzes and tests will be taken at regular intervals throughout the course. Please be on time as extra time will not be given. If you are away during a test for a legitimate reason you may take the test at a different time (within 2-3 days of your return to school). If you have no reason to be away, you will receive a grade of 0%. Please have all necessary material with you when you are scheduled to write the test.

Food Studies can be a very rewarding course if you engage in it. You need to be an active member of class, involve yourself in discussions, ask questions to clarify, and extend your learning.

I am available before school from approximately 8:10 - 8:32, most lunch hours and sometimes after school for extra help. Please see me if you need extra help.



Please sign below stating that you have read **and** understood the **entire 2-page outline** for Food Studies 9

Student: \_\_\_\_\_

Parent/Guardian: \_\_\_\_\_

Date: \_\_\_\_\_