

“Cooking is like snow skiing: If you don’t fall at least 10 times, then you’re not skiing hard enough.”

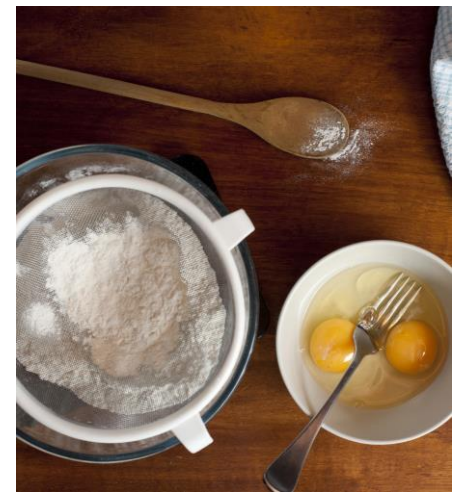
-Guy Fieri



Priority Standards

- ✓ **Food Industry**
 - ✓ 8.1 Analyze career paths within the food production and food services industry.
- ✓ **Safety and Sanitation**
 - ✓ 5.03 Demonstrate proper food safety and sanitation practices.
 - ✓ 5.05.1 Demonstrate the proper use of kitchen tools.
- ✓ **Nutrition and Consumerism**
 - ✓ 3.02 Explore wise consumer choices.
 - ✓ 5.02 Explain guidelines in promoting good health.
- ✓ **Food Preparation**
 - ✓ 5.07 Explore food preparation.
 - ✓ Examine factors that affect meal management.

NAFACS and ICTE-YL Standards Used



Family & Consumer Sciences 3

A Home
Economics
ELECTIVE:

WITH

Mrs. J.
Williams

Room # 111
williams.jonni@westada.org

This course is designed to continue and extend the exploration of FCS 1 and 2. I hope to help prepare students to make healthy life choices, and to give them strong real-world skills to use for the rest of their lives.

Expectations

Be **KIND**, stay **ENGAGED**,
& work **HARD**.

Beginning of class → Find a **quiet** place and be **on time** and **ready** for class.

During class → Be an active participant in your learning. Listen, collaborate, and ask questions.

End of class → Please do not leave class until you've been dismissed.

(I like to say good-bye. 😊)

*If a student chooses to act in a way that is disrespectful or unsafe, they will receive appropriate consequences, which could include the loss of lab privileges.

Required Materials

- ✓ Fully charged laptop
- ✓ Agenda
- ✓ Writing utensil
- ✓ A positive attitude 😊



Grades

This is a hands-on, experience-based course. Grades are weighted in the following categories:

Assessments/Projects/Labs – 60%
Classwork – 35%
Practice – 5%

Standard Grading Scale (also see MMS

grading policy):

90-100%	A	Advanced skill/participation
80-89%	B	High skill/participation
70-79%	C	Proficient skill/participation
60-69%	D	Basic skill/participation
50-59%	F	Below basic skill/participation

LABS:

Cooking demos and labs are “live” events. If you are absent during a live event, see Mrs. Williams for a modified assignment.

LATE WORK:

Classwork is accepted with a 10% grade deduction.

MAKE-UP WORK and RETAKES:

Make-up work is accepted for excused absences. When absent, please inquire for make-up work. If you need to redo an assignment, for good reasons, discuss and plan this with Mrs. Williams.

**IT IS YOUR RESPONSIBILITY TO
RESCHEDULE MISSED ASSIGNMENTS and
RETAKES!**

Technology

We will utilize Microsoft TEAMS. 😊
Please check our class TEAM **daily** for information and resources.



Academic Dishonesty

Academic dishonesty will NOT be tolerated under any circumstances. Cheating, copying, or plagiarism of any form will result in failure of the assignment, disciplinary referral, and parent contact.