

Food Science Mrs. Wood

2018

2019

communication with the teacher

- 1 jennifer.wood@bufordcityschools.org
- 2 Remind101 app chat
- 3 <http://bhswood.weebly.com>

Text Message Alerts

Text @de2k2ke
to 81010

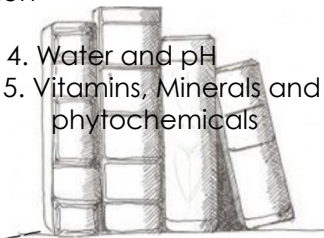


units covered

Introduction to Food Science
Food Evaluation
Chemistry Concepts
Energy in Food Preparation
Importance of:

1. Carbohydrates
2. Lipids (Fats)
3. Proteins
4. Water and pH
5. Vitamins, Minerals and phytochemicals

Food Additives/Analog
Fermentation
Food Safety
Emerging Food Technology

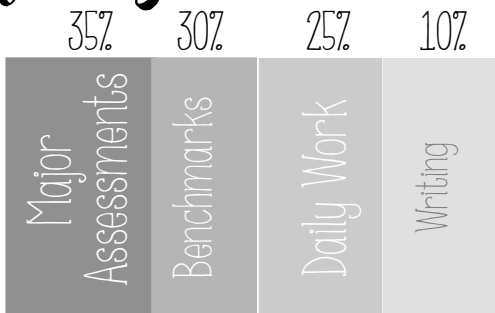


course description

Food Science is an advanced course in the Nutrition & Food Science Pathway that integrates many branches of science and relies on the application of the rapid advance in technology to expand the food supply. Students will evaluate the effects of processing, preparation, and storage on the quality, safety, wholesomeness and nutritive value of foods. Building on information learned in the Nutrition, Nutrition and Wellness through the Lifespan, and Chemistry, this course illustrates scientific principles in an applied context, exposing students to the wonders of science as it relates to foods and nutrition industries.

Standards can be found at georgiastandards.org

grades



NOTE: Assignments may be turned in one day after the announced due date but are worth only 70% of the grade earned.

grading scale

A: 90 and above

B: 80-89

C: 74-79

D: 70-73

F: 69 or below



Help sessions are available Tuesday/Thursday morning
and Monday/Wednesday afternoon in Room 201.

instructional supplies

1. Pen, Pencil and Paper
2. Folder or shared binder
3. For long hair—hair net, hair clip or ponytail holder



assignments

Classwork & Homework
Projects
Quizzes
Unit Tests
Benchmark Assessments
Final Exams

Daily work—daily grades, labs + notebooks

Major Assessments—projects, tests/ quizzes, labs

expectations for success

- 1) Ask questions
- 2) Participate constructively as a team member
- 3) Proofread written assignments and edit Meaningfully
- 4) Always clean up your work space
- 5) Challenge yourself to continuously improve



policy for make-up work

Weekly and daily work will be updated weekly. Please check grades regularly and feel free to ask me any questions that you might have about a particular grade.

If you are absent,

- **All pre-assigned work will be due on the day of a student's return from an absence.**
- **For assignments which did not have a pre-assigned due date during the time of the student's absence, students will be given five days to arrange for makeup work or follow other arrangements granted by the teacher.**
- **Assignments or tests that are not made up by the specified time receive a grade of zero (0).**

Upon returning to school, it is the student's responsibility to make arrangements within 5 days to make up work.



bhs fccla

Join FCCLA by Sept. 3 for \$25 and receive a free t-shirt. Events for the year: Monthly meetings, Soup Kitchen, Operation Christmas Child Warehouse, Sacks for Kids, After school trips, and competitions.



T-shirt Design for this year.

optional supplies

If you can please bring **one** of the following for our pantry: 5 lb. bag of flour/sugar, dishwashing soap, Kleenex

published materials

Food Science—Goodheart and Wilcox

USDA and **CDC** published materials

MyPlate.gov (online)

Nutrition Data Bases (through Media Center)

code of conduct

ALL POLICIES OUTLINED IN THE BCSS STUDENT CODE OF CONDUCT AND THE BHS STUDENT HANDBOOK WILL BE FOLLOWED IN THIS CLASSROOM.

TEACHER CONSEQUENCES FOR MINOR CLASSROOM DISRUPTIONS

- 1st--Penalty assigned at teacher's discretion
- 2nd--30 minute faculty detention and parent contact
- 3rd--1 hour faculty detention and parent contact
- 4th--Administrative Referral

career pathway completers

BHS Students that complete a CTE Career Pathway (Level 1, 2, 3) and take an End of Pathway Exam receive a cord a graduation.

Nutrition + Food Science Pathway

Year 1 Food Nutrition Wellness (9th + 10th)

Year 2 Foods Through the Lifespan (10th + 11th)

Year 3 Food Science (11th + 12th)

Year 4 Work Based Learning (12th Grade) **MUST HAVE PASSED EOPA**

I have read and I understand the Foods, Nutrition and Wellness syllabus.

Student's name: _____

Student's signature: _____

Parent's signature: _____