**Course Syllabus – Food Science – Mr. Hetcher**

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**Overview:**

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| Welcome to Food Science. This laboratory course provides foundational training in the area of food science. Content addresses food science principles; nutrition and wellness; food technology; world food supply and career options in nutrition, food science, and food technology. Instructional topics include diet-related disorders, diets appropriate to the life cycle and other factors, therapeutic diets, chemical and physical changes that affect food project quality. Technologies used in food processing and product development, food safety and sanitation standards, market research, legal issues, and food policies. Laboratory activities utilizing research methods related to current issues in food science, technology, and nutrition are included.  This class may count as a student’s third year of science. |

I am looking forward to an exciting and rewarding year in Food Science. Every student can do well in this class and it is my goal that we all work together to make sure that happens. If there are any questions, feel free to contact me at school at 725-5116 ext. 166 or by e-mail at [jhetcher@cassvillesd.k12.wi.us](mailto:jhetcher@cassvillesd.k12.wi.us) . Classroom information is available on my website, [mrhetcher.weebly.com](http://mrhetcher.weebly.com) or follow the link at [cassvillesd.k12.wi.us](http://www.cassvillesd.k12.wi.us) .

**Expectations:**

This outline is intended to clarify what I expect from the students and what they can expect from me. Several policies regarding labs, makeup work and tardiness are posted in the room and the following are the rules in effect at all times in the classroom:

* follow directions the first time given
* bring all materials to class every day
* respect other people’s right to talk
* follow all lab safety guidelines

We will spend several days at the beginning of the course discussing laboratory procedures and safety guidelines. Students are required to pass a safety quiz and return a signed safety contract before participating in laboratory activities.

As the teacher, I will be responsible for monitoring and recording student behavior. Please be aware there are many more procedures we will follow during the year.

**Grading:**

The quarter grade will be based on the total points earned on the quizzes and daily understanding checks (DUC). Each quarter will cover approximately two units and each unit will have about three quizzes. Each quiz is worth 100 points. The DUC is between one and five questions that are designed to assess whether the student met the learning target for the day. Each question is worth one point. This course has a lab component. The grade for the labs (when we cook food) will be based on whether the product demonstrates the particular learning target has been met. Just making something that tastes good will not ensure a good grade for the lab.

Each quarter grade represents 45% of the semester grade. The remaining 10% of the semester grade will come from the final exam or assessment.

The district approved grading scale will be used.

**Homework Policy:**

Homework is assigned because it reinforces skills and materials learned in class and it prepares students for upcoming tests and quizzes. There are some questions in the homework assignments that are very similar to the questions on the quizzes and tests.

Homework is not graded and there are no points assigned to homework assignments. Doing homework is part of the learning process and students need to do it, but it does not represent the final outcome. (What was the score of the Super Bowl at half time? Who cares?) Questions from homework will be on quizzes.

Electronic Communication/Media Devices: These devices may be used in the room for valid instructional reasons. Examples include using an iPod as a stopwatch or camera in the lab, or a calculator, or a way to access the internet in class when the instructor decides it is appropriate. Listening to music is not acceptable.

**Course Content:**

During this school year we will investigate the following concepts. Following each topic are what students should be able to do to provide evidence of mastering the learning objectives and the state standards that are satisfied by successful completion of the unit.

**Quarter 1**

History of Food Science

Food Science Equipment

Chemistry in Food Science

**Quarter 2**

Energy in Food

Enzymes

Chemical Structure of Nutrients

**Quarter 3**

Food Safety

Food Supply Issues

Food Choices and Nutrition

**Quarter 4**

Careers in Food Science

Lifetime Applications

Global Foods

**Materials:** Students will be required to bring their book, a dedicated Food Science notebook, and a writing instrument every day.

**Schedule:**Class meets every day. It is very important for students to have good attendance.