



Food Studies 12

Course Outline

Course Overview

In this course, students will be cooking, watching instructional videos from a professional cooking school, taking online quizzes from those videos, and researching information for those learning outcomes that can't be achieved through the above-mentioned avenues. For those outcomes, students will read information from various Internet sources. The main goal of the course is to enjoy the experience of making a variety of food creations in the kitchen.

Course Content, Materials, and Suggested Timelines

Students will need to have access to a kitchen and basic cooking supplies. They will be making food 6 times in the course. Students will need to purchase groceries for the cooking labs.

Having good Internet access is also needed in order to watch the cooking videos from the professional online cooking school website, called "Rouxbe" (pronounced "Roo-bee") that students will have access to. They DO NOT have to pay for this site, but they must follow the specific instructions given for free access. The feedback from students and parents alike is that this site is amazing, making learning and cooking an even more enjoyable experience.

Students will also have the 'optional' opportunity to share your recipes and photos (of the food only) with your classmates by uploading a cooking lab (twice in the course). Students have asked to see what their teacher and classmates have made, but it's up to each person to decide if they feel comfortable doing this. No photos of the students are needed – just the food they make. There are no marks for sharing.

The units for this course are weighted. (Some units have more assignments than others or they might take much longer to complete.) Because everyone works at a different pace, I hesitate to give suggested times, but please use the "Assignment Timeline" tool on your EBUS Dashboard, if needed, to help you complete by your desired completion date. Just click on the button, and a list of the assignments with suggested due dates will show up. If you don't like the completion date that has been automatically set for you, you can easily change it yourself by clicking on the calendar icon.



NOTE: Unit 7 is worth a whopping **15% of the course** – and it's just one (comprehensive) assignment! Be sure to complete it in order to receive the best possible mark for the course.

Unit # and Title	Assignments	% of course
Unit 1: "Ready, Set, Cook!"	1 very short questionnaire 2 written assignments 2 sets of 2 quizzes from the Rouxbe website	15%
Unit 2: "Starting the Day on the Right Foot!"	1 written assignment 1 cooking lab 2 sets of 2 quizzes from the Rouxbe website Quick Quiz 1	15%
Unit 3: "Locally Grown"	1 written assignment 1 cooking lab 2 sets of 2 quizzes from the Rouxbe website Sharing Time	12%
Unit 4: "Gourmet-style"	1 written assignment 1 cooking lab 2 sets of 2 quizzes from the Rouxbe website Quick Quiz 2	18%
Unit 5: "Cooking in Comfort!"	1 written assignment 1 cooking lab 1 set of 2 quizzes from the Rouxbe website	10%
Unit 6: "What's Your Ethnicity?"	1 cooking lab 1 set of 2 quizzes from the Rouxbe website Quick Quiz 3 Sharing Time	14%
Unit 7: "PROJECT: Putting It All Together"	1 complete dinner cooking lab	15%
Unit 8: Course Survey	1 questionnaire	1%

How long will it take to complete each assignment?

The time it will take students to complete assignments will vary, of course, from person to person, but here are some general guidelines:

Quizzes - Quizzes are completed in sets of two. Altogether, it should take approximately **2 hours** per set x 10 sets = **20 hours** (You don't have to do both quizzes in the same sitting. Complete one, record your mark somewhere,

and then do the second one on another day. Don't move on to another quiz, though, until you've completed the two in the set so that marks aren't confused.)

Cooking Labs - Not including the time it takes to get your groceries, it will take you about 2 - 3 hours to prep and make your recipe and then another 2 hours to complete the lab write-up (depending on how creative you make your presentation). Total time: About **5 hours** x 5 labs = **25 hours PLUS 5 hours** for the "Last, but not least" whole meal lab = **30 hours**.

Written Assignments - About **3 hours** each x 6 assignments = **18 hours**

For learning outcomes, performance standards, required resources, and assessment strategies, go to:

<https://curriculum.gov.bc.ca/curriculum/adst/12/food-studies>

Assessment Information

Evaluation is based on scores for the quizzes (from the Rouxbe website), detailed responses for the written assignments (students can view the marking rubrics in Moodle), and cooking labs that contain specific elements. A requirement for the cooking labs is that students must have their face in 3 of the 4 photos. This is the only way I 'know' that the student actually made the food. If you have concerns about this requirement, please contact me: tdavis@sd91.bc.ca

Supervised and Invigilated Work/Tests

There are no tests or invigilated work required for this course.

When students are not meeting the learning outcomes/ falling behind

When students fall behind the expected pace or plan, parents and students will be contacted via an emailed "inactivity report". If deemed necessary, contact with the student's home school may also occur to help determine a solution.

Students are expected to let me know when they are struggling with course content. In response, I will provide appropriate help or strategies to support learning. I will also provide feedback on course work to support learning and help students improve.

Students falling behind in a manner where it does not appear that they will complete the course within a year will be sent reminder emails. Without a response or renewed efforts in the course, the student may be assigned an F or withdrawn. Should they begin actively working in the course, the student may be given an alternate completion date after discussions with me.

Inactivity and Communication

When students fall behind the expected pace or plan, parents and students will be contacted via an emailed "inactivity report". If deemed necessary, contact with the student's home school may also occur to help determine a solution.

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Students are expected to log in and submit work in their online courses on a weekly basis. EBUS teachers monitor student participation, work submission, and periods of inactivity in their courses. Students who have not accessed their course for a period of two weeks or longer will receive a gentle reminder email to inquire about progress and reasons for inactivity; parents will also receive a copy of the email. Students who receive a reminder email must contact their teacher to communicate their intentions for the course and any other information that will help support their learning. If a student has been inactive for a period of *4 consecutive weeks* or longer, has received *three inactivity reminders* and has *not responded to communications* from their online teacher, the student may be withdrawn from the course.

Communication between students and teachers is important. EBUS Academy offers a flexible learning environment, and we understand that various circumstances can arise that prevent students from engaging in their courses. When students anticipate being absent from their online course, they should contact their teacher in advance, whenever possible.

Student Expectations

- Adhere to the EBUS Academic Integrity Policy
- Contact their teacher when help is needed
- Review feedback from assignments and tests
- Work to complete the course in a timely manner
- Communicate respectfully
- Review progress reports

Informal Reporting

Progress Reports (a list of course assignments with marks) will also be emailed to students and parents regularly - typically every two weeks.

Reporting to Parents

There is a significant change in how often we report this year. Instead of 4 report cards, there will be 3: Dec. 15, 2023, March 15, 2024, and June 28, 2024. Stay in touch with your child's progress, though, through the bi-weekly progress reports (above).

Contacting Me

The best way to reach me is to send an email to tdavis@sd91.bc.ca. Other methods are to send a message through the Moodle course or call me at (877) 372-2146, Ext. 7455.

If needed, we can set up a phone call or TEAMS meeting. **Please note** that I am working 4 days a week this year and will not be working on Fridays. Office hours: Monday – Thursday: 8:30 AM to 3:30 PM.