

Frederick Douglass High School
Family and Consumer Sciences Department

Course Title: Food Trends and Technology I and II

Teacher: A. Johnson

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Textbook: Food Science and You

I. Course Description

- *Aim: This course presents a variety of units to assist the high school student to appreciate the interrelationship of food science and nutrition. Emphasis is placed on food and its affect on the body. A scientific approach to purposeful laboratory experiences allows students to evaluate specific foods and their properties. Students cooperatively research the role technology plays in food processing and study home technology of the past, today and into the future.*
- *Topics Covered: Kitchen equipment, Safety and Sanitation, Food science, Kitchen Technology and Careers*
- *Length: This is a 90 minute semester course.*
- *Prerequisites: Foods and Nutrition I (before taking Food Trends and Tech. I) Foods and Nutrition II, Food Trends and Tech. I and International Cuisine (before taking Food Trends and Tech. II)*

II. Instructional Philosophy

- Students will review safety hazards in the kitchen, reexamine and incorporate sanitation procedures related to food preparation, reflect on the Food Guide Pyramid to develop a personal dietary plan, prepare dietary plans for people with special needs, investigate careers in the food industry, explain how technology has helped solve kitchen safety standards in the kitchen, identify various kitchen tools and demonstrate usage.
- Instruction will be delivered in the form of lectures and class discussion. Video tapes and computer software as well as the internet will support units covered. A textbook, periodicals and cookbooks are instructional aids that will be used in the course.
- Students will work both independently and in groups. Laboratory experiences and classroom activities require student to work in groups of 4-6.
- Guest speakers will be invited to visit the classroom to discuss topics learned in class, his/her area of expertise and career opportunities.
- Students will be evaluated according to the grading factors (listed on the next page)

III. Major Course Projects

- How My Diet Measures Up- The student will evaluate and compare his/her diet according to the Recommended Dietary Allowances.
- Other projects to be announced

IV. Grading Factors

Class work	25%
Food Laboratory	25%
Test and Quizzes	25%
Quality of Daily Preparation	25%

V. Pacing Guide (approximate)

Food Trends and Tech. I

- Basics Revisited 4 weeks
- Safeguarding Dietary Needs 4 weeks
- Changing Technology 4 weeks
- Careers 4 weeks

Food Trends and Tech. II

- Kitchen Fundamentals 3 weeks
- Safeguarding Dietary Needs 2 weeks
- Food Science and Technology 6 weeks
- Kitchen Technology 3 weeks
- Careers 2 weeks

VI. Materials needed for class include and 3 ring binder, 5 notebook dividers, paper and pen or pencil daily!

VII. Classroom Guidelines

- Bring all needed materials to class everyday.
- Be in your seat when the bell rings
- Respect others and his/her property.
- Speak at eh appropriate time, using the appropriate language.
- Follow all school and safety rules and the Student Code of Conduct.