

COURSE DESCRIPTION:

International Foods allows a student to explore cuisines of the world and the regional areas of the United States. Students will learn about the customs and etiquette of each region and prepare a variety of recipes for each of these regions.

CONTACTING ME:

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Room 810

International Foods

Ms. Hocker



Follow classes on Instagram
at ""raypecculinaryarts"

HELPING YOU ACHIEVE

COURSE WORK

Power Standards

1. The student will be able to evaluate multiple cultures and their respective cuisines.
2. The student will be able to evaluate food supply and food systems in our global society.
3. The student will be able to safely prepare and serve a variety of foods and cuisines.

Learning Targets

- 1.1 I can analyze North American cultures and cuisines.
- 1.2 I can analyze South American/Latin cultures and cuisines.
- 1.3 I can analyze European cultures and cuisines.
- 1.4 I can analyze Asian/Middle-Eastern, African, and Australian cultures and cuisines.
- 1.5 I can identify the major ingredients and flavors of a variety of global cuisines.

2.1 I can explain the current status of our global food supply and systems.

2.2 I can predict the future of our global food supply and systems.

2.3 I can justify possible solutions to global food supply and/or food system problems.

3.1 I can safely use a variety of kitchen tools and equipment.

3.2 I can use the common cooking techniques of a variety of global cuisines.

3.3 I can safely prepare cuisines from a variety of cultures.

3.4 I can apply culturally appropriate serving techniques for a variety of cultures.



Units

- I. Safety & Sanitation
- II. The Amazing World of Food
- III. Diversity at the Table
- IV. North American Cuisines (US, Canada)
- V. South American Cuisines (Latin Am, Caribbean)
- VI. European Cuisines (Europe, Mediterranean, Middle Eastern, Indian)
- VII. Asian Cuisines
- VIII. African and Australian Cuisines
- IX. The Global Food Supply

GRADES

There are four areas that will contribute to your overall grade:

Labs – 50%

Formative Assessments (Unit Tests) – 30%

Class Work – 20%

Summative Assessment (Written Final) – 10%

**You can find all class resources on
Ms. Hocker's webpage:
www.mshocker.weebly.com**



FACS DEPARTMENT COMMON POLICIES

LATE WORK POLICY

Late work will be accepted, but not for the full amount of points. You will be deducted one letter grade or 10% for each day it is late until you reach 50%.

The only exception for late work is if the grading period is over. Once a grading period is complete, and your grade is entered, the teacher will not go back to any work done in that grading period.

REDO POLICY

Throughout the course of the semester, students will be afforded three opportunities in each of their classes to redo assignments, projects, or tests that have been turned in and graded, but not to their potential.

It is very important to note that the purpose of this policy is to provide students with genuine opportunities to relearn information, not to provide unlimited opportunities to redo materials.

Students **MUST** initiate a conversation with the teacher to receive the opportunity to redo. Once the grading period has ended, the opportunity to redo anything assigned during that time will no longer be available.

MAKEUP WORK

When work is assigned during an absence, students have one week from the day work is received to turn into the teacher for full credit. It is your responsibility to see the teacher about any work that you have missed. The late work policy will apply if the deadline is missed.

CELL PHONES

Oh cell phones, how I love them and hate them all at the same time. Unfortunately, cell phones can cause so many issues in the classroom...distractions, drama, discipline, hurt feelings, and intrusion of privacy. In order to protect all of you, and myself, the following policy will be implemented:

Absolutely **NO** phones during class and/or lab. Phones are to be placed in the designated phone holder during class and/or labs. Failure to do so will result in consequences such as being marked tardy.

ATTENDANCE

Regular attendance is very important, especially on lab days! The attendance policy stated in the student handbook will be strictly followed.

What IS the attendance policy?

Your parents will be notified after your 4th absence from class that you are in danger of losing credit. If you are absent more than 10 periods during a semester you will not receive credit for the class.

TARDIES

If you are late to class you will be marked tardy in SIS. The tardy policy in the student handbook will determine consequences of those tardies.

If you are later than 10 minutes to class without a pass, you will be sent for a pass, or marked as a "cut" in SIS.



LEAVING THE CLASSROOM

Once you are in the classroom you **MUST** have a pass to leave, this is done for your safety.

There will be two restroom passes that may be used **ONLY** to go to the restroom during class time. If one is available you may use it, but not without asking Ms. Hocker first.

Anywhere else you may need to go (ex. locker, nurse, counseling, etc.) will require a pass signed in your agenda, or a pass from Ms. Hocker.

OTHER POLICIES

FOOD & DRINK

I do not care if you bring food or drink (open container only) into the classroom; however, it must be purchased prior to class. You may not leave to get food or water.

Please remember that "food" means that you bring in a snack, not a whole meal. When we complete a food lab, you are responsible for ALL clean up!!

DRESS

We are fortunate enough to have been given a state-of-the-art culinary classroom to work in. This lab is very different from any other lab you've worked in. This means that you will need to dress for safety. You must have a pair of closed-toe, nonslip shoes. These can be left in your locker in the classroom with a pair of socks. You can change into them when you arrive for a lab.

SUPPLIES

For this class you will need the following:

1 Composition Notebook

Closed-toe, non-slip shoes

Combination lock for locker



We have read the above pages on the Class Syllabus together and student agrees to abide by the above requirements, rules and policies of this class.

Student's Name **Printed**

Class Period

Student Signature

Date

Parent/Guardian Signature

Phone #

Parent Contact Email