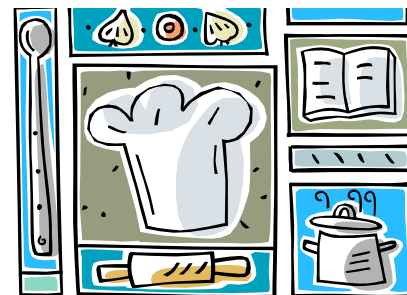


TODAY'S FOODS

with Mrs. Macauley, F.C.S. Department Chair
kmacauley@neshaminy.org
215-809-6100



Course Content:

- Kitchen Safety
- Equipment Use & Accurate Measurement
- Recipe Language
- Food Science and Ingredient Functions
- Food Storage and Sanitation
- Table Setting & Meal Etiquette
- My Plate & Dietary Guidelines
- Food Preparation Practice (2 to 3 times per week)
 - Breads
 - Ethnic & Foods for Holidays & Celebrations
 - Breakfast
 - Chocolate
 - Soups
 - Vegetables
 - Eggs
 - Dairy Foods
- Food Safety & Food Borne Illness

Grades are based on the following:

- | | |
|--------------------|--|
| 1. Labs - | Participation
Cooperation
Teamwork
Productivity
Following Directions
Accuracy
Clean Up |
| 2. Class Work - | Written Practice
Building the Final Project
Attentiveness and Interest |
| 3. Participation - | Collaboration
Work Ethic
Attitude |

Grading is based on a 4-point system:

- A = 4 points
- B = 3 points
- C = 2 points
- D = 1 points
- F = 0 points

Home Access Problem:

- A = 87% to 100%
- B = 75% to 86%
- C = 50% to 74%
- D = 25% to 49%
- F = 0% to 24%

Marking Period Grade Breakdown:

- Foods Labs = 35%
- Participation = 10%
- Classwork = 35%
- Tests/Quizzes = 20%

(Percentage breakdown is subject to change dependent on the number of assignments)