

CENTRAL HIGH SCHOOL

Nutrition & Culinary III

Jackie Lehmkuhl

COURSE SYLLABUS

Course Description:

During the course of this one semester class, students will move beyond the scope of the food guide pyramid and learn the components necessary for the successful completion of food preservation, large quantity food production, and meal management, as well as other more complex laboratories. Emphasis will also be placed on careers in these industries as well as other food & nutrition-related occupations.

Course Objectives:

Upon the successful completion of this course, students will be able to:

Describe the ingredients used in baked goods, as well as their primary functions

Explain principles of pastry preparation

Compare & contrast various types of candies and chocolates

Learn techniques used in cake decorating

Describe techniques used for home preservation

Identify methods of commercial food preservation

Discuss careers in the baking industry, as well as other food & nutrition occupations

Required Class Materials:

A large 3 ring binder with dividers

Notebook paper

Pencil or black/blue pen----- NO colored ink!

Text:

Guide to Good Food

Course Outline:

Chapter 22: Breads

Chapter 23: Cakes, Cookies, Pies, and Candies

Chapter 25: Preservation

Careers (mixed throughout)

Major Assignments:

Cumulative Semester Notebook: assigned first day and due the last week of the semester

Grading: Grading scale as found in the student handbook

Class Policies & Procedures:

Student /Parent will be given a list of classroom expectations (rules) the first full day of class and asked to sign and return. Students will be given a copy and the teacher will retain the original in the classroom files.

In most all cases, homework collected at the beginning of the class period. If not turned in on time, must be turned in to the office by 8:15 am on the next school day.

In the event of an absence, student is responsible for collecting own make-up work from the appropriate file in the classroom. Time to complete absent work follows school policy as stated in the student handbook.

In the event of an absence on a lab day, students will be required to complete a lab make-up which will consist of 1 12 font, double-spaced typed paper summarizing a topic related to food and nutrition. The paper will also state how the information relates to class, the student's opinion of the article and the reasons they feel as such. The article will be attached to the back of the paper for verification and original author credit.

Miscellaneous Information:

Prerequisite of "C" or better in Foods 2

Fee charged

Instructor Contact:

During school hours at 815/694-2321 or by email at jlehmkuhl@cusd4.org