

Evaluation:

- Assignments & quizzes (A&Q) are assessed in the traditional method.
- Lab assessment is based on criteria designed to meet specific learning outcomes (ie time mgt, organization, equipment use, sanitation, techniques, product) and does have a written component.
- Project assessment is based on criterion that has been developed either individually or as a class. Depending on the assignment/ project, assessment will be a combination of teacher, self and peer evaluation.
- All assessment is negotiable when there is accountability and respectfulness. Evaluation will be weighted as indicated.

Evaluation:

▪ AS: Sanitation & Safety	10%
▪ AD: Nutrition	20%
▪ AD: Food Preparation & Evaluation	35%
▪ AD/AT: Global Perspective Projects	35%
▪ Class Interaction	G-S-N

Resources:

- Food Prep / Nutrition / Food in Society - texts
- Food for Today - text
- Videos & various handouts
- Class notes/ assignments
- www.curriculum.gov.bc.ca
(Applied Design, Skills & Technology; Food Studies)

How to be Successful:

- This is a participatory course. Being on time, present & focused accounts for over half of your letter grade.
- This course is front-loaded; Course content is taught in 1st term with a project-based applied focus 2nd term.
- LISTEN and STAY FOCUSED when instruction is being provided. Check the board daily. Take pictures.
- CHALLENGE yourself. Work for an "A" in this course; it is completely attainable! DO all the assigned work & do it well. Study for quizzes. Submit assignments & projects on time. Avoid electronic distractions.
- Use provided class time effectively & efficiently. Work as a team. Do your part in labs & projects.
- Be respectful of the classroom, kitchen, equipment and everyone in the class. We are all unique.
- Keep me informed about absences, potential lates and any challenges that arise.

Enhanced Learning Initiatives:

- to be referred to "WISE block" (mandatory attendance);
- to provide alternate assignments when deemed necessary to meet learning outcomes;
- to engage in parental/ guardian contact via interim reports, email and/or phone;

Questions / Concerns:

Please contact NorKam Secondary @ 250-376-1272

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What you see as just "COOKING" is really. . .
READING measuring
COLLABORATING *creating*
delegating problem solving
communicating
gaining experiences **experimenting**
and most of all **learning**