

COURSE NUMBER: HS306
COURSE TITLE: Foods III - (Offered for 2009-2010 School Year)
COURSE LENGTH: Semester, One Credit
PREREQUISITE: Successful completion of Foods I and II
GRADE LEVEL: 10, 11, and 12

COURSE DESCRIPTION:

This is an advanced food and nutrition course that is a continuation of Foods I and Foods II. It includes the following units: advanced baking techniques, foods of the world, regional foods, creative techniques, entertaining, special ways with food, technology and food, careers in food and nutrition. Developing skills for life is also emphasized. They include working as a team, making decisions, planning and organizing your work, thinking critically and answering questions, and setting and reaching goals. A demonstration of advanced food preparation and related skills is a goal for students in this course.

COURSE RATIONALE:

This class will give you greater proficiency in food preparation skills and self-confidence in your ability to plan, prepare, and evaluate products. Anyone interested in food and nutrition will also have an opportunity to explore careers in this field including but not limited to food production and marketing, food service, nutrition, food science, dietetics, teaching, communication, research and development, and entrepreneurship.

METHOD OF INSTRUCTION:

Textbooks, lecture, demonstration, videos, group activities, cooking labs, projects, field trips

ASSESSMENT:

Grades will be based on daily work, work habit, tests and quizzes, and labs and projects.

CRITICAL OBJECTIVES:

1. Read and follow extensive and/or multiple step directions.
2. Demonstrate skills for personal/kitchen safety and sanitation.
3. Demonstrate selecting, using, and maintaining food production equipment.
4. Demonstrate the use of all menu categories as well as world and regional influences to produce a variety of products.
5. Demonstrate implementation of food service management functions.
6. Demonstrate professional standards and practices related to food service.
7. Employ creative techniques for daily and special occasion use.
8. Analyze career paths within food and nutrition industries.

COURSE NUMBER: HS400
COURSE TITLE: Agricultural Science I
COURSE LENGTH: Year, Two Credits
PREREQUISITE: None
GRADE LEVEL: 9, 10, 11, 12

COURSE DESCRIPTION:

This course includes an introduction of the FFA, Leadership Skills, Animal Science and Animal welfare. Agribusiness is stressed at all times. The Animal Science curriculum includes breeds of, reproduction of, the digestive systems of, diseases of, and management of livestock, pets and birds. **Articulation with community colleges is possible for those taking this course.**

COURSE RATIONALE:

Units on Ag. I will allow the student to obtain knowledge and skills related to the livestock and pet industry that will serve as foundation for occupational entrance or further education.

METHOD OF INSTRUCTION:

No textbooks are available. All material presented will be by lecture and the problem method. Reinforcement will be from student class activities and the student's Supervised Occupation Experience Program and Summer FFA activities.

ASSESSMENT:

Daily assignments, notebook, SOE Project Records and Unit Tests.

CRITICAL OBJECTIVES:

1. know the history and organization of FFA
2. develop leadership
3. understand that FFA is an integral part of agriculture education
4. become involved in chapter meetings, contests, fund raising, and social activities
5. maintain an SOE Program
6. identify career opportunities related to livestock, meat and produce industry
7. identify breeds and their characteristics
8. select quality replacement stock and quality market animals
9. list the management procedure necessary for the care and economic production of livestock and pets
10. identify economic and career opportunities in animal science

Beginning with the class of 2011, students passing Ag. Science I, II and III will also receive one semester of science credit towards meeting the graduation requirement of three years. It will not meet most college entrance requirements. For these students, completing Health I and II will not be allowed to count as a semester of science towards graduation.