The purpose of the instagram page is for students to stay current with Pro Start and any other FACS classes offered at Dixie High School! Announcements, Class schedule changes, anything new, photo ops and FCCLA happenings will be shared on the instagram page. Students are not required to follow the page, it’s sole purpose is making the classroom more fun in learning! None of the students will be followed back on the instagram page; it’s for classroom purposes only!!!

 Remind 101

A new app that I am excited to use this school year is Remind 101. I learned all about it at my summer conference. The students will be given a phone number from me that I receive from the app. They will then text a code provided by me to the number. The text will than be received from the app Remind 101, I will then be able to text/email the students of any reminders for class! The app is completely safe and none of the students phone numbers are revealed in the process. I will only be able to see a number count of home many students signed up to receive the reminders. I would love for any parents who would like to receive the class reminders to sign up as well! Once I have the code available, I will email it out to the parents.

Grading

Labs: 10 pts.

\*If a student is absent on a lab day the student will need to make the lab up at home. They do not have to make the same thing we did in class but something equal to the cooking challenge that day. Top Ramen and Toast will not make the cut! A parent/guardian will sign a note and send it back to school with the student. Once I have received the note, the student will get the full points for the lab!

Tests: 2 pts per question, 50% of the overall grade.

\*Students will have 2 school days to make up any test they missed. They can take the test during their class time or during lunch. Students will be able to retake 2 tests during the semester. If the student does not feel good about the score they received they can retake the exam.

By signing this class disclosure for Foods and Nutrition 2 you agree to the terms above. Also, by signing you allow your student to watch Ratatouille (rated G) in class!

Student Printed Name

Student Signature

Parent/Guardian Printed Name

Parent/Guardian Signature

Foods and Nutrition 2 Class Disclosure

Course Description

This course prepares students to understand the principles of food preparation, safety, sanitation, management and consumerism used in the home and food industry. Nutrition principles and applications will be emphasized. FCCLA may be an integral part of this course.

Course Objectives & Learning Outcomes

STANDARD 1

Students will review and apply the skills of kitchen management, safety and sanitation.

STANDARD 2

Students will demonstrate food preparation techniques and nutrition of salads.

STANDARD 3

Students will demonstrate food preparation and nutrition of soups and sauces.

STANDARD 4

Students will demonstrate food preparation and nutrition of casseroles.

STANDARD 5

Students will explore health concerns incorporating guidelines from MyPlate and current dietary guidelines throughout the life cycle.

STANDARD 6

Students will apply skills for consumerism and budgeting as it applies to meal planning, meal management, and meal service. STANDARD 7

Demonstrate food preparation techniques and nutrition of yeast breads and pastries

STANDARD 8

Demonstrate food preparation techniques and nutrition of meats and poultry.

Technology in the Classroom

My class website that the students will visit often is:

mrsnjohnson.weebly.com

The students and parents can follow the FACS department on instagram!

@dixiesduo



Dixie High School

FACS Department

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