**Foods with Flair**

Mrs. Amundson

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Room 163/164

**Course Description:** Foods with Flair is designed for students who have an interest in cooking beyond the basics in the kitchen.  Some of the topics that will be addressed include:  Foreign foods, regional foods, seasonal influences, garnishing, herbs and seasoning, convenience foods, pasta, pastry, meals on a budget, and careers in food service.  This course requires a lot of teamwork and cooperation with your classmates and is an important part of your learning experience.

**Course Goals:**

* Students will research foods from various cultures.
* Students will evaluate social influences of food choices.
* Students will demonstrate techniques for plating and presentation.
* Students will organize individual and group labs using management techniques.

**Grading Procedure:** Each student will be graded on daily participation, individual projects and daily assignments.   Check Infinite Campus weekly.  Be prompt about asking me if you have any questions about specific assignments.

**Assignments:**

* Assignments will be collected and graded.  They are due when assigned.
* Participation points will be given on a daily basis.
* Missed labs will need to be made up at home.  Complete the lab form found in Google Classroom
* It is YOUR responsibility to check Google Classroom for assignments
* Each class member is expected to participate in all lab experiences and play an active role in completing the task for the day.

**Expectations and Grading:**

* Be on time.
* Be respectful.  This means of fellow students and their property, school property and me!
* Always come prepared for class - computer, writing tool, hair tie
* Phones in classroom phone holder
* No outside food or drinks in the classroom.
* Be an active member of your group.
* Have fun!