

James Clemens High School

11306 County Line Road
Madison, AL 35756



Phone: 256-216-5313

Extension: 95253

Email: jjbarnett@madisoncity.k12.al.us

Course Syllabus

FOOD & NUTRITION- FALL 2021

Instructor: Jonathan Barnett

Dear Parent/Guardian,

My name is Jonathan Barnett, one of the Family and Consumer Science teachers here at James Clemens High School and I am pleased to welcome you and your child to my classroom for the 2021-2022 academic year. I am looking forward to getting to know you all during the spring academic term. My intentions are to make this course as challenging as I can for your child as I can while still trying to make the class fun and engaging. I am passionate about making class as authentic as possible to prepare the students as much as possible for the future. During the term I expect nothing less than full participation from all students. I have high expectations for this semester and I hope that your student is excited as I am to get started! Once you are finished reviewing this syllabus, please submit a Google Form that will document that you and your child have both read and understand the contents of this syllabus. The link is here:

<https://forms.gle/BHcFKQ4ZhaG5o3DW6>

**Thank you,
Jonathan Barnett**



Course Syllabus

Food & Nutrition- Fall 2021

Instructor:Jonathan Barnett

Course Description:

<Begin typing course description here. You may want to reference the [Course Catalog](#) for a starting point. (Use Control+F to search course name.) Make sure you provide an accurate representation of the course.>Food and Nutrition-19 weeks/1 credit

Prerequisite: Family & Consumer Sciences

Topics include the impact of daily nutrition and wellness practices on long-term health and wellness; physical, social, and psychological aspects of healthy nutrition and wellness choices; selection and preparation of nutritious meals and snacks based on USDA Dietary Guidelines, including My Plate; safety, sanitation, storage, and recycling processes and issues associated with nutrition and wellness; impacts of science and technology on nutrition and wellness issues; national and international foods; and nutrition and wellness career paths. The culminating project in the course requires preparation of a recipe independently while following the structures taught in class over the semester. Students need to score an 85% or above to show competency. Students are encouraged to join Family, Career and Community Leaders of America (FCCLA) which is a nationally recognized organization that promotes leadership focused in the family, their career and their community.

Course Objectives:

After successful completion of this course, the student will be able to:

See Alabama Standards:

Classroom Rules and Expectations:

1. Be in seat and ready to begin when bell sounds.
 2. Bring all required materials to class each day.
 3. Show respect to all persons (as well as their property) in class.
 4. Follow directions the first time they are given.
 5. To participate in cooking labs, each student MUST have a c or higher in the class.
 6. Electronic devices should be safely stored out of sight unless instructed otherwise
- REGARDING ONLINE COURSE WORK...**
7. Check email and classroom news DAILY
 8. Be PROFESSIONAL in all correspondence
 9. Use CORRECT GRAMMAR in your posts
 10. Be CONCISE in discussions
 11. Respond in a TIMELY manner
 12. READ and REVIEW posts before sending
 13. Communicate in a POSITIVE manner
 14. RESPECT others' opinions

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Accommodations: Requests for accommodations for this course or any school event are welcomed from students and parents.

Concerning Laptop Utilization: Student laptops should not be hard-wired to the network or have print capabilities. 2. Use of discs, flash drives, jump drives, or other USB devices will not be allowed on Madison City computers. 3. Neither the teacher, nor the school is responsible for broken, stolen, or lost laptops. 4. Laptops and other electronic devices will be used at the individual discretion of the teacher.

Turnitin Notice: The majority of writing assignments in this course will be submitted to Turnitin via the Schoology learning platform. The primary focus of this software is to help students become better writers and scholars. Turnitin generates a report on the originality of student writing by comparing it with a database of periodicals, books, online content, student papers, and other published work. This program will help students discern when they are using sources fairly, citing properly, and paraphrasing effectively - skills essential to all academic work.

Students will have the opportunity to review their Turnitin originality report and will have the opportunity to make revisions before submitting their work for grading. Once their work is submitted, teachers have the opportunity to view the student's originality report and grade accordingly.

Grading Policy:

Test grades will account for 70% of the 9-weeks grade, with the remaining 30% being determined by quiz/daily grades. The grading scale is as follows: A (90-100%), B (80-89), C (70-79), D (65-69), and F (below 65). Grades will be a reflection of mastery of the standards. Make sure all absences are excused as class work can be made up and graded for excused absences only. The final exam counts for 20% of the final grade.

Make-Up Work Policy:

The policy will follow the guidelines stated by the student handbook. Any further accommodations for make-up work will be handled on a case by case basis.

Course Materials:

Paid course fee. Kitchen appropriate attire for labs.

Texts/Required Readings:

None required.



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18 - WEEK PLAN*	
WEEK 1	Introduction to Kitchen Safety
WEEK 2	Kitchen Safety- Biological and Chemical Hazards
WEEK 3	Kitchen Safety- Physical Hazards, Fire Safety & ServSafe
WEEK 4	Kitchen Math
WEEK 5	Food and Money
WEEK 6	Introduction to Nutrition
WEEK 7	Basics of Nutrition
WEEK 8	Nutrients and Food Groups
WEEK 9	Special Dietary Needs
WEEK 10	Intro to Foreign Cuisine
WEEK 11	Foreign Cuisine Exploration
WEEK 12	Foreign Cuisine Exploration
WEEK 13	Introduction to Hospitality
WEEK 14	Hospitality Industry
WEEK 15	Customer Service
WEEK 16	Managing a Restaurant
WEEK 17	Developing a Business
WEEK 18	Finals Review

*** This syllabus serves as a guide for both the teacher and student; however, during the term it may become necessary to make additions, deletions or substitutions.**

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