



# Central Linn Food Science

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## Course Outline & Introduction

### Instructor

Katharine Smith

### Phone

541-369-3482 (school)

541-517-1437 (cell)

### Social Media

Central Linn FFA (Facebook)

### Email

[Katharine.smith@centrallinn.](mailto:Katharine.smith@centrallinn.k12.or.us)

[k12.or.us](http://k12.or.us)

**Course Description:** This course provides students an opportunity to explore scientific principles of food preparation and processing. Evaluative techniques will be used to compare a wide variety of food products. Students will also explore career opportunities and research current events in the food science field.

### Course Content:

Careers in Food Science  
Technology in Food Science  
Scientific Method and Measurement  
Sensory Evaluation  
Food Safety  
Carbohydrates, Fats, and Proteins  
Food Preservation  
Food Processing

## Class Expectations:

### Procedures

Students will learn about food science; including food safety, processing sensory evaluation through lecture, group projects and labs.

### Student Achievement

Students must keep all handouts, notes, and graded material in their notebook. Students and parents may discuss progress with Ms. Smith before or after school.

### Evaluation Criteria

All classes taught at Central Linn High School will be assessed according to a 100% scale and weighted at **90%** for assessments and **10%** for practice. In addition, a student's citizenship and team member certification will be noted as a quantifiable score at marking periods, weighted at 0%.

### Grading Scale

Below is the grading rubric used by all classes taught at Central Linn High School for assessments:

Z= Assessment was not submitted

0= incomplete, not enough evidence to assess

1= does not yet meet standard/learning target

2= nearly meets standard/learning target

3= meets standard/learning target

4= exceeds standard/learning target

In this system, there is no "extra credit"

In order display proficiency on a standard or learning target, a student must attain a **70%** or better on the assigned assessment, which is equivalent to a traditional 'C' grade. The traditional 'D' grades will no longer be awarded to student work. If an assessment is below a

70% score, the student will have the opportunity to retake the assessment and get additional support from the classroom teacher or building support services.

### **Course Completion Policy:**

**At the end of this semester if you do not pass the class, but earn a 2 or higher, I will enter an Incomplete in the grade book for two weeks allowing you time to make corrections to earn credit. If you do not complete the work within that timeframe or finish class with a grade below a 2, you will need to attend summer school to earn credit. If you do not attend summer school to complete the course you will be required to retake the course next school year.**

**\*If you are an honors student who receives an incomplete you will have two weeks after the semester ends to correct it for honors credit. After that time you will no longer be eligible to receive honor's credit for the course, instead, you will earn regular credit.**

### **Absences/Tardies**

Attending class daily AND arriving to class on time is important! Much of the work for this class will be presented during our class times. This will very difficult to make-up.

### **Behavior Policies**

- Coming to class prepared, having a good attitude, and respecting all members of the class is expected.
- Students are expected to respect the rights of others and their property including the classroom, lab materials, computers, books, etc.

**Safety is a very important issue in this class and it is important to note that you will be REMOVED from the class if you are participating in behavior which is: unsafe, dangerous to others, or resembling vandalism in any way.**

There are only two basic rules in my class room

1. Respect others (No bullying, harassment, etc.)
2. No inappropriate behavior (cheating, disruptive behavior, dress code violations, etc.)

### **Class Fee**

**There is a class fee of \$25. This money is used to fund classroom supplies and materials. Please pay your fee to the front office and bring the receipt to Ms. Smith by *September 27th*. If you are unable to pay please contact me.**

**Please keep this document for your records.  
Please sign and return the two following pages**

# Food Science

## Course Description and Classroom Rules

### Signature Page

### 2021-2022

By signing Below, I acknowledge and understand the expectations set forth and agree to comply to the best of my ability. I also acknowledge that I have read the above information. If I have any specific concerns I agree to contact the instructor.

\_\_\_\_\_  
Student Signature

\_\_\_\_\_  
Date

By signing Below, I acknowledge and understand the expectations set forth and agree to support my student in complying to the best of their ability. I also acknowledge that I have read the above information. If I have any specific concerns I agree to contact the instructor.

\_\_\_\_\_  
Parent/Guardian Signature

\_\_\_\_\_  
Date

**In an effort to increase communication between Central Linn High School and families, please be sure to provide a functional email address to the office as that is the preferred method of communication.**

**Parent/Guardian email:** \_\_\_\_\_



## Safety Contract

Agricultural Education requires an expectation for safety. The focus of safety is for every one apart of the class, fellow students, teachers, aids, and others. The following are basic expectations for students in Agricultural Education:

### **I agree to:**

1. Remain in the classroom for the first five minutes, or until excused to the shop, to receive instructions from the teacher.
2. Be prepared to work for the whole period by having necessary materials before class. I will not be allowed to go get these materials during lab time.
3. Complete all safety tests with a 100% for the correct, proper use of, and appropriate operating procedure for any tool, machine, etc. that they will be using.
4. Use appropriate personal protective equipment.
5. Not work out of the proximity of the instructor.
6. Clean up after each work day to maintain a safe work environment.
7. Use tools, equipment, machines, chemicals, etc. for their intended purpose, cleaned, and stored in the proper location after each day of work.
8. Let the instructor know of any condition which may be a safety concern, prior to the activity.
9. Report any machine malfunction to the instructor immediately.
10. Report any injury, regardless of how minor to instructor at the time of the injury.
11. Complete training how to use personal protective equipment such as but not limited to, emergency eye wash stations, fire extinguishers, and fire blankets.
12. Wear eye protection at ALL times while in the shop.
13. Wear proper clothing in the shop, classroom, and land lab. (Closed toed shoes, long pants, properly fitting clothing) Students may have the opportunity to store these items at the agricultural education department.
14. Tie back long hair when needed for safety.
15. As jewelry can be a safety hazard in some situations, remove prior activities.
16. Not horseplay, or distract others.
17. Understand that if I cannot adhere to these safety expectations, may face consequences including but not limited to, referrals, detention, and removal from all agricultural education classes.
18. Not use a cellular phone or **any** other electronic device during class time which may distract other students in that class.
19. Pay for all materials before starting any projects.
20. Have my parents/guardian read and sign this policy statement before participating in the lab.

*I have read, understand and agree to abide by the procedures for this class.*

Name \_\_\_\_\_ Period \_\_\_\_\_

Student Signature \_\_\_\_\_

*I have read and understand the information in this safety contract. I have also discussed the policies and procedures with my student.*

Parent/Guardian Signature \_\_\_\_\_ Date \_\_\_\_\_

Home phone \_\_\_\_\_ Work/day phone \_\_\_\_\_

E-mail \_\_\_\_\_ Preferred Method of Contact: \_\_\_\_\_ Email \_\_\_\_\_ Phone \_\_\_\_\_