

HIGH SCHOOL – Family & Consumer Sciences

Mrs. Bird

Foods & Nutrition

Culinary Arts / Advanced Culinary Arts / ProStart

Early Childhood Development

RULES

1. Treat others the way you would want to be treated.
2. Feel free to do anything that doesn't cause a problem for anyone else.

CONSEQUENCES

1. If you cause a problem, I will ask you to solve it.
2. If you can't solve the problem, or choose not to, I will do something.
3. What I do, will depend on the special person, and the special situation.

GRADING SCALE

***The grading scale in your "Student Handbook" will be used.

Grades are based upon points earned through; assignments, projects, papers, quizzes, tests, labs, recipe booklets and participation points.

STANDARDS

These statements define what students are expected to know and be able to do by the time they graduate.

1. Students effectively manage time, money, materials, work space, and human resources.
2. Students acquire and demonstrate interpersonal skills necessary to be successful in the workplace.
3. Students acquire and use workplace information.
4. Students demonstrate an understanding of how social, organizational, and technological systems work.
5. Students demonstrate the ability to use a variety of workplace technologies.
6. Students develop skills in career planning and workplace.

MATERIALS NEEDED

The following materials are needed for the class and need to be brought with you to class each time.

- * 3-ring binder (paper & folders) or a notebook and folder.
- pen or pencil
- student handbook
- reading book
- textbook or other reading assignments

*** other supplies may be needed throughout the year

Student and Parent Signature

***I have read this syllabus and understand the requirements of this course.

Student Signature

Date

Parent Signature

Date