

Food Science

Course Information:

0.5 Credit

Asynchronous Spark Course

Course Site: <https://akgrad.sparkeducation.com/>

Course Description: This course is designed to focus on the science of food and nutrition. Experiences will include food safety and sanitation, culinary technology, food preparation, and dietary analysis to develop a healthy lifestyle with pathways to career readiness.

Course Organization: The course is divided into twenty-four lessons contained in six units. Most lessons are a blend of text and video with some links to outside resources. Lessons are followed by a quiz and/or assignment.

Materials Required:

- Computer or tablet with Internet access. A kitchen with adequate food preparation materials (measuring tools, cutting tools, cooking/baking pans, etc.).

Academic Dishonesty: With most correspondence courses as well as AKGrad & YKSD, honesty of parents and students is essential. If an AK Grad teacher confirms that a student has plagiarized work or used AI, the student will receive a 0 and be subject to consequences determined by their school of record.

Grading: In this course you will be graded on quizzes, tests, assignments, and a final project.

- **Quizzes:** There are 10 quizzes. Quizzes are mostly computer scored and you can see your incorrect answers immediately so you can retake if necessary. The question format is largely multiple choice but can also include fill-in-the-blank, matching, or short answer. It is also permissible to use notes, study materials, and books on the quizzes. You have 2 tries to take each quiz and additional attempts can be given upon request.
- **Tests:** There are 2 tests. The tests are meant to reflect how much you have learned while completing the lessons. The question format is largely multiple choice but can also include fill-in-the-blank, matching, or short answer.
- **Assignments:** There are 17 assignments. Assignments are teacher graded and include activities related to food preparation and lifestyle analysis. Please let your online teacher know if you have any questions or need any help.
- **Final Project:** For the final project, you will be completing your 24-hour meal plan. You should include photographs of each of the meals you prepare and

make a slide show presentation on the nutritional values you gain throughout the day.

The following grading scale will be used for determining your final grade. After completing the course with a "D-" or better you will receive one Carnegie credit from the Yukon Koyukuk School District.

Percent	Grade
97% - 100%	A+
93% - 96%	A
90% - 92%	A-
87% - 89%	B+
83% - 86%	B
80% - 82%	B-
77% - 79%	C+
73% - 76%	C
70% - 72%	C-
67% - 69%	D+
63% - 66%	D
60% - 62%	D-
< 60%	F

Course Schedule: Though you are in charge of your own schedule, we will encourage you to create a schedule for completing the course. As your teacher, I will support you in meeting your goals. A pacing guide is provided in the course. The following is a list of Units that need to be completed.

Course Outline

- Unit 1: Kitchen Safety and Tools
- Unit 2: Breads and Pastas

- Unit 3: Steak & Eggs, Quinoa & Beans
- Unit 4: Fruits and Vegetables, and Dairy
- Unit 5: MyPlate & Nutrition
- Unit 6: Careers in Food Science

Subject to Change

This syllabus and schedule are subject to change in the event of extenuating circumstances. Your instructor will notify you of changes via Spark announcements.