



Durham District School Board Brooklin High School

Social Sciences and Humanities Department
**Course Outline: FOOD and CULTURE,
Grade 11, Mixed**

Department Head: V. Hodowanski

Course Code: HFC 3M

Credit Value: 1.0

Teachers:

Prerequisite: NONE

Course Description: This course focuses on the flavours, aromas, cooking techniques, foods, and cultural traditions of world cuisines. Students will explore the origins of and developments in diverse food traditions. They will demonstrate the ability to cook with ingredients and equipment from a variety of cultures, compare food-related etiquette in many countries and cultures, and explain how Canadian food choices and traditions have been influenced by other cultures. Students will develop practical skills and apply social science research methods while investigating foods and food practices from around the world.

Overall Curriculum Expectations: Units of Study:

Research and Inquiry Skills
Culture, Foods, and Food Practices
Foods and Flavours
Food-Preparation Skills

Unit 1 – Kitchen Fundamentals
Unit 2 – Food Choices, Guidelines and Habits
Unit 3 – Food Availability and Sources of Food
Unit 4 – Foods and Flavours of the World

Assessment & Evaluation:

Term Work:

<i>Labs & Food Preparation Skills</i>	30%
<i>Assignments / Research and Inquiry Skills</i>	20%
<i>Tests / Quizzes</i>	20%

Final Summative/Cumulative Work:

<i>Exam</i>	15%
<i>Summative/Cumulative Projects</i>	15%

70%

Assessment and evaluation will encompass the following Achievement Chart Categories will be used for individual evaluations:

- *Knowledge/Understanding*
- *Thinking/Inquiry*
- *Communication*
- *Application*

30%

This course will involve a number of assessment and evaluation strategies that will provide all students an opportunity to meet with success.

Learning Skills and Work Habits: The following Learning Skills and Work Habits are evaluated regularly using a scale of Excellent, Good, Satisfactory or Needs Improvement: Responsibility, Organization, Independent Work, Collaboration, Initiative, Self-Regulation.

Textbook: *McGraw-Hill Ryerson Elements Series: Food in Society: The Economy, The Environment, and Culture*

Resource Materials: Students will be expected to come prepared to class every day. They will require a 3-ring binder with lined paper, pen, pencil and a hair tie (for long hair). The course enhancement of \$30 will cover basic food consumable supplies. When possible students are encouraged to bring their own technological devices to class such as a tablet, laptop and/or smartphone. During food labs students MUST wear close toed shoes with a solid structure (no sandals, flip flops, high heels etc).

Teaching Strategies: This course focusses on applied skill development and inquiry based teaching and learning. The responsibility of learning is shared. The teacher assists, helps, facilitates, consults and gives direction to the class and course content. Learning requires a linking of new information and facts to other learning. There is an expectation that everyone will do their best to think positively, contribute ideas and develop their potential. Rules of etiquette and good manners are always used. Students are required to use all equipment and food safely and responsibly. A variety of teaching and learning strategies will be incorporated throughout the course, some of these strategies are:

- *Hands-On Learning and Food Preparation*
- *Inquiry Based Activities*
- *Direct Instruction*
- *Print and Online Research Tools*
- *Concept / Theory Quizzes and Tests*
- *Reflections / Learning Goals / Success Criteria / Big Ideas*

Curriculum Guidelines: The discipline of social sciences and humanities systematically explore the ways in which individuals influence and are influenced by families, communities, cultures, institutions, and societies, and by ideas, norms, and values. The social sciences – represented by courses in equity studies, family studies, and general social sciences at Brooklin High School – explore individual and collective human behaviour and needs as well as patterns and trends in society. Courses in this area shed light on a variety of social structures, institutions, relationships, and power dynamics.

Social Sciences and humanities courses provide students with essential knowledge and transferable skills that are applicable in various areas of their lives – in their personal and family lives as well as their postsecondary studies and in the workplace. Students will be exposed to social theories, specialized concepts, and research findings, as well as a range of tools related to investigation and analysis, to help them understand themselves, their families, their communities, and society as they strive to find meaning in the world around them.

Effective learning in the social sciences and humanities depends on the development of skills and understanding in the following areas:

- *Disciplined Inquiry and Critical Thinking*
- *Problem Solving*
- *Understanding Self and Others*
- *Local and Global Mindedness*
- *Health and Safety*
- *Environmental Education*
- *Healthy Relationships*
- *Equity and Inclusive Education*
- *Financial Literacy*
- *Literacy and Research Skills*

Additional Information: Please refer to the Student Handbook for important information regarding Evaluation Procedures; Late and Missed Assignments; Tests and Academic Integrity

Students are expected to behave in an academically honest manner including submitting their own work and referencing all necessary sources. Academic dishonesty includes cheating, plagiarism, and sharing answers or ideas and will result in consequences as outlined in the school Code of Conduct and Student Handbook.

Also, this is just a reminder/reference of what it is outlined in the **Student Handbook**:

Cheating/Plagiarism

Cheating and plagiarism are serious concerns. Plagiarism and/or cheating may result in a mark of zero or incomplete. Brooklin High School has set out clear guidelines which outline student expectations to prevent academic dishonesty. Students are expected to be honest and commit to academic integrity.

Plagiarism is defined as the use of the thoughts or ideas of someone else by a student without crediting the source. If you use part or all of any other person's book, essay, magazine article, chart drawing, diagram or any other piece of work in any of your assignments without proper acknowledgement, you are plagiarizing. Even with proper accreditation information must be paraphrased and reworded. Direct quotations should be used sparingly and must appear within quotation marks. If you submit an assignment written by anyone else (e.g., a relative, friend, or another student) or if you buy an essay or present information taken from the Internet as your own, you are plagiarizing. Plagiarized assignments may be given a mark of zero or incomplete and parents notified.

Cheating and/or copying answers from other students, referring to notes, books, laptop computers, cellular phones, or other programmable electronic devices, without written permission is prohibited. Using smart phones to discuss or obtain answers from another student, whether present in the classroom or not, is prohibited. Plagiarism and cheating decisions will reflect the following four factors: the grade level of the student, the maturity of the student, the number and frequency of incidents and the individual circumstances of the student. Plagiarizing and/or cheating on a final summative assignment may incur a more serious consequence than a term assignment. A record of the plagiarism/cheating incident will be forwarded to school administration for record keeping and possible additional progressive discipline.