FOOD STUDIES 12 ONLINE SCORE REPORT

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

|  |  |  |  |
| --- | --- | --- | --- |
|  | **Date** | **Score**  | **Weighted Score** |
| **Unit 1 – Kitchen Safety & Sanitation** |
| Q – Safety & Sanitation (at CLOC)  |  |  | /5 |
| **Unit 2 – Foundations for the Course** |
| A – Photos of Your Safe Kitchen |  |  |  /5 |
| Q – Recipe Conversion and  Reducing Costs (at CLOC) |  |  | /10 |
| **Unit 3 – Begin with Baking**  |
| L – Breakfast Cookies  |  |  |  /4 |
| L – Create Your Signature Cookie  |  |  |  /4 |
| L – Frosted Butter Cake |  |  | /4 |
| L – Pie Pastry  |  |  | /4 |
| **Unit 4 – Healthy Eating Habits**  |
| L – Superfood  |  |  |  /4 |
| L – One-Pot Dish |  |  |  /4 |
| A – Your Food Philosophy  |  |  |  /5 |
| **Unit 5 – Food Guides**  |
| Q – First Nations Food Guide  |  |  | /5 |
| L – Traditional Indigenous Food  |  |  |  /4 |
| L – Food-Intolerance-Friendly |  |  | /4 |
| Q – Gluten-Free |  |  | /5 |
| L – Healthy Salad  |  |  | /4 |
|  |
| **Units 1 to 5 Total** | **/71** |

|  |  |  |  |
| --- | --- | --- | --- |
|  | **Date** | **Score %** | **Weighted Score** |
| **Unit 6 – A Changing World**  |
| A – Modern Equipment Research  |  |  | /5 |
| A – Food Security Letter  |  |  |  /5 |
| A – Indigenous Food History  |  |  | /5 |
| **Unit 7 – Meal Planning**  |
| A – Cultural Table Etiquette |  |  |  /5 |
| A – Analyzing a Menu |  |  | /5 |
| L – Gourmet Brunch or Dinner |  |  |  /4 |
|  |
| **Units 7 to 9 Total** | **/29** |
|  |
| **Overall Mark** |  **/100** |

|  |  |
| --- | --- |
| **Task** | **Percent** |
| Assignments | 35 |
| Labs | 40 |
| Quizzes | 25 |
|  | 100 |

|  |  |
| --- | --- |
| Active Date |  |
| Teacher Name |  |
| Teacher Signature |  |
| Completion or Withdrawal Date |  |