

# Career Technical Education:

# **Exploring Home Ec Syllabus**

Lexington Junior High

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Welcome! Thank you for choosing this elective and for reviewing this information as it is important you know exactly what is expected in our classroom. I would also like to invite your family to our upcoming Back to School Night. I hope you will encourage your family to attend as I look forward to meeting them and sharing information about our class. I am very much looking forward to an excellent semester working together!

## Course Description, Academic Standards & Goals:

Young Living is an elective class designed to prepare students for living in the twenty-first century. Our class prepares students to become positive, productive members in their work, family and within the community. The academic standards include: 1)Nutrition, Foods & Hospitality 2)Personal, Family & Child Development 3)Fashion & Textiles and 4)Goal Setting. We will be using computers/technology on a regular basis to guide you in running a modern and efficient 21st century home. Three goals this class will accomplish are:

- 1) Demonstrate an understanding of the techniques and terminology of food preparation including measuring, proper use of equipment, safety & sanitation of foods and following/modifying recipes
- 2) Demonstrate an understanding of the care of clothing; includes an understanding of care labels, laundering, and stain removal
- 3) Demonstrate knowledge of the stages and characteristics of child development, from infancy through adolescence; identify potential hazards to children's safety and precautions/practices to prevent childhood accidents

### **CLASSROOM RULES:**

- 1. Respect for Self
- 2. Respect for Others
- 3. Respect for Environment

## Ways to show respect in Room 407:

<u>Watch Your Mouth</u>: Students will exhibit courtesy and respect toward all other students at all times. Hateful comments concerning race, gender, sexuality, religion, political views, or of any other type will not be tolerated; this applies to serious as well as "joking" comments. Profanity is not acceptable in a school setting.

**Keep Your Hands to Yourself**: Physical contact of any kind is not permitted.

<u>Stay In Your Seat</u>: Do not get up out of your seat during class unless directed to do so. Have everything you need before class begins.

<u>I Need to See Your Eyes</u>: Make eye contact with the speaker; where they eyes go, the brain follows.

Respect Our Substitutes: Every effort will be made to ensure our guests have a successful day in Room 407.

**Nothing Goes Airborne**: Nothing will go airborne in class at any time. Please pass items/ask for help from teammates.

#### **DISCIPLINE:**

Appropriate behavior is expected at all times. When appropriate behavior is shown, the following can occur:

- 1. Positive phone calls/notes home
- 2. Tickets for weekly raffle
- 3. Verbal recognition
- 4. Added classroom responsibility
- Passing grades

If there are disruptions such as talking out, not following directions, interrupting, out of seat, etc., the following progressive discipline plan will be put into action in this order:

- 1. The "look"
- 2. Say name
- 3. Say name and behavior to change
- 4. Seat change
- 5. One-on-one conference with teacher (private as possible)
- 6. After class/after school
- 7. Phone call home
- 8. Referral/Conference with student, parent, AP

### **Attendance & Tardies:**

In order to complete the work, you must be here every day. If you do not have an excused absence, you will have consequences from the office and will have to meet with me before I will grade your "make up" work. Being on time is also an expectation, both in your job as a student and in the future as an employee. Tardy consequences match the school policy and are as follows:

- 1st: Warning
- 2<sup>nd</sup>: 30 minute After School Intervention
- 3<sup>rd</sup>: 1 hour After School Intervention
- 4<sup>th</sup>+: 2 hour After School Work Study

## Late Work:

Most of our assignments will be completed in class. However, if homework is given, "HW" will appear in the planner. All homework assignments are due on the day and time indicated by the teacher through the planner. Absent students have two days for every missed day to make up the work for full credit. Late work is accepted for partial credit (C).

## Cell Phones:

Technology will be utilized frequently for various assignments and tasks. Students are expected to safely store cellphones unless otherwise directed by the teacher. Failure to do so will result in phone confiscation, turned into the office and picked up by guardian(s).

#### Food & Drink:

We will have plenty of opportunities to enjoy food together in kitchens/Cooking Labs. Water is allowed in class; other food/drink needs to be consumed outside before or after class.

### **Academic Dishonesty:**

Academic honesty is expected at all times. If a student is caught cheating or plagiarizing, family will be notified and no credit will be given to the assignment. Documentation will appear in Aeries (this record follows a student through 12<sup>th</sup> grade). If there is a pattern, administration may be notified and consequences will go through the office.

## At a Glance: A look at our semester by week

The timing on these lessons are subject to change; use this document as a guideline and understand some lessons may be changed according to our classroom needs

Week 1	Syllabus, Classroom Structures, Getting to Know You	HW: Syllabus/parent letter signed		
Week 2	Team Building/Short-term goals	Recipe Book Prep		
Week 3	Safety & Sanitation	Safety Contract		
Week 4	Kitchen Equipment	Equipment matching *Test		
Week 5	Kitchen Assignments & Tour	Food Lab: Muddy Buddies (or Week 6)		
Week 6	The Importance of Breakfast	Food Lab: Berry Blue Pancakes		
Week 7	Lessons in Laundry	HW: Study for test		
Week 8	Culinary Terms	Design a food truck (or Week 5)		
Week 9	Goals Reflection/Science of Baking	Food Lab: Chocolate Chip Cookies		
Week 10	Fashion & Textiles	Sewing/Replacing a button		
Week 11	Hospitality & Food Service	Table settings		
Week 12	Food & Nutrition	Reading food labels		
Week 13	Food & Nutrition	Food Lab: To be determined		
Week 14	Food in the Movies	Food Lab: Spaghetti & Homemade Marinara		
Week 15	Child Development/Ages & Stages	Supernanny		
Week 16	Child Development/Babysitting	Food Lab: Kraft Mac & Cheese *Test		
Week 17	Life Goals	Bucket list project		
Week 18	Semester Reflection	Recipe book home		

## Grading:

The following will be used to calculate your grade: Homework, Classwork, Projects, Food Labs, Organization and Participation. \*\*Categories are equal/no weighted grading.

Students are expected to meet deadlines. Late work is accepted but a student will not earn higher than a C grade on any late assignment. Extra credit will be offered at different times throughout the semester.

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	100-90% = A	89-80% = B	79-70%=C	69-60%= D	59-50 =F

### Need Help?

I am in my classroom from 7:30-7:55am or 2:20-3:00pm (contact information above). If you have any questions, please don't hesitate to contact me via email or in person. If you need to schedule time to meet outside of these times, email me and I will work to accommodate you. I am very much looking forward to a wonderful semester!

Sincerely, Mrs. Harpst