**Mrs. Bender’s Food Science**

Room: 1349 benders@calschools.org (616) 891-8129 ext: 1349

**Course Description**

Food Science is a class designed to allow the students to develop an understanding of the food industry by using a variety of classroom activates. There will be traditional classroom instruction, group projects, hands on exploration, individual research and activity, etc. The class is set up to allow students a different way of looking at food and science.

**Grading System**

Test 30%

Quizzes 20%

Assignments/Labs 30%

Final Exam 20%

**Topics**

Food Science History, Chemistry of foods, Composition of foods, Nutrition, Food Preservation, Microbiology of Foods, Food Safety, Product lines (eggs, dairy, meat, etc), Farm to Fork, etc.

**Grading/Absences**

· All work will be graded on actual point value. NO curve grading.

· For each excused absence, 2 extra days will be allowed to make up work assigned on the day missed. Students are responsible for collecting the assignments they missed. Missed tests or quizzes must be made up the day you return (not during class time).

· Daily late assignments are worth 50% of the value. Projects that are late will drop a full letter grade for each day late. Late work will only be given credit if it is complete. TURN assignments in on TIME!

· For school related absences or absences that you know about ahead of time, you must make arrangements for missed work prior to the absence. Check with me ahead of time!

**Classroom Guidelines**

· NO food or drink allowed in the classroom (water is the only exception)

· Come to class prepared to learn! (Book, notebook, assignments, pencil, etc)

· Be respectful others and the materials in the classroom.

· Have FUN!

**Student Signature**

**Parent Signature**