***Honors Foods & Nutrition II***

 ***TEACHER INFORMATION:***

**Tonya Sykes**

Bachelors of Science in FACS Secondary Education, ServSafe Certified Instructor

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 ***COURSE REQUIREMENTS:***

**Course Description (from NCSCOS or VOCATS Blueprint)**

This course focuses on nutrition science and food preparation while expanding the range of career opportunities. Emphasis is placed on health and the social responsibility to improve the way people eat. Students will explore food protection, nutrients, life cycle nutrition, sports nutrition, medical nutrition therapy as well as American and global food ways.

English/language arts, social studies, mathematics, science, technology, interpersonal relationships are reinforced.

Work-based learning strategies include: apprenticeships, cooperative education, entrepeneurships, internships, mentorship, school-based enterprise, service learning, and job shadowing.

**Expectations and Goals**

This course is designed to give students the opportunity to learn the responsibilities and expectations of a foodhandler through the ServSafe curriculum with the potential to become ServSafe certified.

**Grading Scale**

Grading for this course will be as follows:

 **Tests 50%**

 **Quizzes/Labs 35%**

 **Classwork/Homework 15%**

**Classroom Expectations**

* **RESPECT** is expected at **ALL** times!!
* **Log in** to **CANVAS** each Remote Learning day to complete assignments
* **CELL PHONE USE** will **NOT** be permitted unless directed by teacher for educational purposes.
* Assignments will **NOT** be accepted after due date

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