

Food Biochemistry

SWS22QQB

Mr. Brandes

Manhattan High School

Course Description:

In this class, students will use mathematical and scientific analysis to learn about the nature of food. Students will learn how to apply the scientific method to cooking, and experiment with different recipes and cuisines. This course will provide students the opportunity to apply teamwork, planning, and communication skills for researching and conducting experiments in the kitchen, while advancing scientific knowledge.

Standards

NYS FACS 1,2,3

NYS CDOS

Grading Policy:

Attendance: 20%

Participation: 25%

Exams: 25%

Project Based Assessment: 10%

Homework: 20%

Classroom Rules:

- Treat everyone with respect and dignity, bullying will not be tolerated.
- Work together in the kitchen in a safe manner.
- Raise your hand and ask for permission to leave the room
- Use of respectful language.
- HAVE FUN!!!!!!

Student

I _____, have read and understand

(Print Name)

the syllabus expectations.

(Signature)

Parent/ Guardian:

I _____, have read and understand

(Print Name)

the syllabus expectations.

(Signature)

