

FOOD TECH & Safety

Mrs. Amanda Neuendorf (Email: amanda.neuendorf@cfisd.net)

2020-2021

Walk-Aways

When you complete this class you will be able to:

- Identify the major components of the food science industry.
- Perform basic food handling practices necessary to work in the industry.
- Discover, gain, and maintain skills to use in future workplace such as terminology, food safety and processing.
- Work towards Safe Serve Certification.

Note: This course is designed as an in-depth course of study preparing students for future education or work in the food processing industry.

Materials Needed

- A. Pen or Pencil
- B. Laptop or Device
- C. Schoology/Internet Access
- D. Mask or face covering

Bridgeland FFA

FFA is an integral part of this class and plays a major role in the curriculum. Membership Fee will be \$35 for the 2020-2021 school year.

Students are **strongly encouraged** to participate within the chapter as this organization strives to develop students potential for premiere leadership, personal growth, and career success. Members receive a subscription to FFA New Horizons, and a Bridgeland FFA T-Shirt.



Hands-On Information

This is a hands-on course that will have in-depth labs. Students are expected to treat materials and equipment with respect and behave in a correct manner in all laboratory settings.

Bridgeland FFA Booster Club Membership

The Bridgeland FFA Booster Club was formed to provide support to the Bridgeland FFA. Any parents may become a member of this 501C3 tax-exempt organization. ALL parents are invited and highly encouraged to join and attend all meetings and functions. The Bridgeland FFA Booster Club holds multiple fundraising events throughout the year to support the Bridgeland FFA and its members. Parental involvement is a key indicator in the success of each student in our organization. Annual dues are collect and further information about the Bridgeland FFA Booster Club will be available through the year.

Grading Scale

Checking for Understanding = 20%

Classwork, Quizzes, Notebook & Record Book Checks

Relevant Applications = 40%

Short/Minor Projects, Hands-on Labs

Summative Assessments = 40%

Unit Test, Cumulative Projects, Industry Certifications, TEKS Test

Classroom Procedures

Attendance: Regular attendance in school is essential for satisfactory progress. Students are expected to be in class (either F2F or via Connect) and on time each and every day. If students are not to class within the first 10 minutes, they are considered absent. State law mandates that every student attend for 90% of each semester in order to receive credit.

Tardies: Students are expected to be in class and on time each and every day. Students that receive excessive amounts of tardies will receive DMC placements.

CFISD Show Opportunity

This course will help develop an in-depth knowledge on subjects in the food science industry. By actively engaging in this course, you will be introduced to knowledge and skills that will assist towards a variety of CFISD Show opportunities.

How to Succeed

It is my goal that every student has academic success in this course. While students are responsible for their own success, doing a few simple things can drastically increase your chances of success.

1. Turn in all assignments
2. Pay attention in class
3. Show up on time, ready to learn
4. Give effort to improve skills

Course Requirements

This course is designed for students in grades 10-12. Students in this course are required to:

1. Participate in all labs.
2. Handle equipment safely.
3. Communicate any food allergies to the instructor.
4. Expected to work towards a Serve Safe Certification

Tutoring/Conference Times

Conference: 3rd Period

Tutoring: Wednesday & Thursday
2:50PM - 3:20PM

Course Topics

Throughout the duration of the year, we will be discussing a variety of topics pertaining to the food science industry. Some of those topics will be:

- Safety & History of Food Science
- Food Trends
- Inspection Laws & HACCP
- Packaging & Labeling
- Dairy
- Preservation
- Rights vs. Welfare
- Chemicals, Temperature & Pest Control
- Grains
- Vegetables
- Beef
- Pork
- Biotechnology
- Poultry
- Seafood
- Processed Foods
- Marketing

Remember, to receive a **QUALITY** grade
you must do **QUALITY** work!

Redo/Retest Policy

A student will have one opportunity each grading period to retake a Summative Assessment, Relevant Applications and a Checking for Understanding, for which he/she earned a failing grade (a grade below 70).

The highest grade a student can earn on a retake will be a 70. A student may not earn a grade lower than the original grade.

The retest/redo must be completed within 5 class days from the date the student received his/her graded assignment.

***Please note: Extra credit work or work (including re-test/redo) turned in after the grading period has ended will not be considered when determining a student's eligibility for extracurricular activities.

Any Connect student who misses an exam will have to makeup the exam in person during tutorials.

Absences, Late Work, & Make Up Work

- A. Each student is responsible for turning in their assignments on time.
- B. Late work will be accepted as follows
 - Day 1** - Due Date
 - Day 2** - Highest Average: 80%
 - Day 3** - Highest Average: 50% Cap
- C. All assignments will be posted on Schoology. Make up work for any student absent can be obtained there. Students will have the number of days missed plus one day to turn in their work.

Contact Information

If you need to contact Mrs. Neuendorf, you may reach her with the following information.

Email: amanda.neuendorf@cfisd.net

No contact will be returned from the hours of 5pm to 7am.

Expectations

As future professionals, all students will be expected of the following:

- Be **RESPECTFUL** to your peers, your teacher, and your classroom.
- Be **RESPONSIBLE**.
- **PARTICIPATE** with 100% effort.

Discipline Plan

- A. If you choose to break a rule:
 - First Offense:** Verbal Warning
 - Second Offense:** Conference with teacher at the end of class
 - Third Offense:** Conference with teacher & call home
 - Fourth Offense:** Call home & referral
 - Severe Violation:** Student sent directly to office with write up
- B. Electronic Device/Phone Policy
 - Phones are to be put away and out of sight during periods of instruction, labs, daily work, and test.
- C. Phone Policy is as follows:
 - First Offense:** Phone taken away for class period
 - Second Offense:** Phone taken for remainder of school day
 - Third Offense:** Phone returned only to parent



CLASSROOM RULES FOR AGRICULTURE EDUCATION

Be **RESPECTFUL**.

You must respect in order to receive respect.

This applies to your peers, your teacher, and your classroom.

Do not speak while another student, a guest speaker, or myself is speaking. Give the type of respect to their hard work, as you would expect in return for yourself.

Be **RESPONSIBLE**.

All students are expected to be in class on time and ready to work.

You must clean up after yourself. This includes all materials used, any and all trash from projects and assignments, and any personal belongings brought with you to class.

Follow all school rules at all times.

Do your own work and turn it in on time. Cheating, lying, or other inappropriate behavior is not tolerated.

Bring all appropriate materials to class every day.

If you use one of the classroom laptops, you are expected to return the laptop in the appropriate slot and plug it back in correctly to charge.

PARTICIPATE with 100% effort.

Pay attention during class. Sleeping, talking, applying makeup, or working on other class assignments during instructional periods will not be allowed.

No electronic devices will be allowed during lecture or instructional time.

Give 100% of your effort each and every day.

If you try, actively participate, and do as well as you can, you will **EXCEL** in this class.

Remember, to receive a **QUALITY** grade, you must do **QUALITY** work.

Dear Parent of Guardian;

It is my pleasure to welcome your student into my Food Tech & Safety class for the 2020-2021 school year. In order to guarantee your child, as well as the other students in my classroom, the excellent learning climate they deserve, I am sharing with you our classroom and lab procedures, my tutorial schedules and information on how to best reach me. Due dates will always be specified when work is assigned. Your student will know well in advance when a project is due. If your child knows that he/she will be absent on the due date in advance, it is his/her responsibility to hand in the assignment before the due date. Almost all of our work is done in class because it is a hands-on course, but all assignments will be posted in Schoology for all students to complete.

Below I have provided a link to an electronic signature and a contact information section. I am requesting that each of you sign to acknowledge that you and your student understand the policies of this course, and give me a way to best contact you. Please sign the form with your student by **Friday, September 11, 2020**.

Once again, I am very excited to embark on the 2020-2021 school year with wonderful students!

Thank you,

Amanda Neuendorf
Agriculture Science Teacher

Click [HERE](#) for the Electronic Signature Form