



## ASDT: Food Studies 9

## Course Outline 2026

[BC Ministry of Education Curricular Competencies](#)

### BIG IDEAS:

*Social, ethical, and sustainability considerations impact design.*

*Complex tasks require the sequencing of skills.*

*Complex tasks require different technologies and tools at different stages.*

### ASSESSMENT

#### 1. Lab Work – 50%

Student performance will be assessed based on participation during demonstrations and labs. Labs will be marked using the Pinetree Secondary Lab Rubric.

#### 2. Theory (Projects & Tests) – 40%

Students will complete and submit these assignments in class only. If students have an excused absence, work will be made up immediately upon student return.

#### 3. In Class Check ins - 10%

Short assignments such as lab preparation assignments, exit slips and other short check ins will be completed regularly.

**Students will be evaluated on individual growth and development** in Food Studies 9.

**Projects & Test must be completed in class**, during ESS block or with Ms. Jackson before or after school. These assignments are not allowed to be taken home. Removing an in-class assignment, may result in work not being accepted for marks.

**Translators may not be used during tests** as students are expected to learn and use academic vocabulary.

**English is the language of instruction and conversation in Home Economics classrooms to:** Ensure English Language learners have an opportunity to practice their conversational skills  
Include all group members during class activities.

### PERSONAL ACCOUNTABILITY

#### Attitude and Effort

Come to class with a **positive attitude.**

Be **responsible** and **respectful.**

Be a **team player.**

**Take pride** in your accomplishments.

**Complete** assignments and **prepare** for quizzes/tests to the best of your ability.

**Open your mind** to new experiences, **taste everything!**

#### Work Habits

- Keep track of assignment due dates
- Check the Blog/Binder for missed assignments
- Visit the Website to print off missing worksheets and assignments
- Post photos on TEAMS before submitting physical assignments

## COURSE EXPECTATIONS

### Attendance and Punctuality

Attendance in Food Studies 9 is extremely important as the assignments are to be completed during class.

If a student is absent, it is expected that a caregiver will contact the office via email or by phone to excuse the absence.

Students who arrive late should check in at the office before arriving to class to ensure they are not marked absent.

Arrive to class on time with required supplies:

- Duotang
- Pen/Pencil
- Device (charged with a charging cable)
- Apron or \$10
- Hair Elastic (if required)
- a container to take away leftovers

Aprons are available to rent for students who forgot to bring their own. The cost the rental selected by the student:

1. \$1
2. 10 minutes of volunteer time (after class)
3. a mark off your lab.

### Personal Belongings

Students are encouraged to leave personal belongings in their lockers.

#### **If brought to class:**

Cell phones will be placed in the designated holder the beginning of each class.

#### **Cell phones are both a sanitation and safety concern. Consequences for having them out:**

1<sup>st</sup> time: taken away by teacher and returned at the end of the block.

2<sup>nd</sup> time: taken away by teacher and given to student's Vice Principal and returned to student at the end of the day.

3<sup>rd</sup> time: taken away by teacher and given to student's Vice Principal and returned to the parent.

Headphones and earbuds must be stored in student lockers or backpacks.

Backpacks, will be stored on the shelves to prevent them from being a tripping hazard.

#### **Upon completion of this course students will know the following:**

- ❖ how to prevent the spread of pathogenic microbes associated with food borne illness
- ❖ components of food preparation, including use and adaptations of ingredients, techniques, and equipment.
- ❖ ethical issues related to food systems.
- ❖ health, economic, and environmental factors, that influence availability and choice of food in a personal, local and global context.
- ❖ First Peoples traditional food use including: ingredients, harvesting/storage, preparation, and preservation.
- ❖ stages of the design process as it relates to recipe and meal preparation.  
(Understanding Context, Defining, Ideating, Prototyping, Testing, Making, and Sharing)