

# Home Ec. Course Outline

Ms. Doran (email sdoran@trsd.ca)  
Course Length: September - January

## **Required Materials:**

- pencil/eraser
- hair tie (if they have long hair)

## **Course Overview:**

Students will have the opportunity to try many different recipes through the length of the course. They will get to bake, learn to make healthy meal choices and cook balanced meals as well as general kitchen safety and cooking techniques.

## **Expectations:**

Students will be expected to behave appropriately and follow safety guidelines set out at the beginning of the course. Our main priority will be the safety and wellbeing of the students when in the kitchen. The students will be expected to participate in as much of the cooking and planning as possible to get the best experience possible out of the course. Everyone will be expected to take their turn doing clean up duties as well.

## **Assessment:**

- participation in all areas
- safety
- cleanliness/sanitary actions

As students will only have Home Ec. once a cycle, they will not lose marks for an absence. This will be a mark built up through participation and observation.