

# World Foods 2021

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## Introduction

This is a five-credit (one-semester) career and technical education (CTE) class (ten such credits are required for graduation at WWVA). As such, it focuses on developing the technical skill of cooking, but the course touches on many disciplines and issues. These are the main objectives of the course:

- Develop a working knowledge of cooking terms (such as utensils, actions, and measures).
- Sharpen basic cooking skills (such as prepping food, working with such basic types of food as eggs and rice, understanding different methods for cooking food, sequencing/organizing the preparation of a meal, display, and menu planning).
- Use food as a window for expanding cultural understanding.
- Develop ideas about ethics related to food.
- Know and practice safe handling of food and cooking tools/devices.

We will spend a significant amount of our class time planning, cooking, and enjoying foods from around the world. You will collaborate with a partner or small group for these cooking projects.

When we're not cooking (or getting ready to cook, or eating what we cooked), you or I will make some brief presentations in class, and I also hope to bring in some guest speakers (Covid – fingers crossed) to talk about their experience with cooking foods from different parts of the world. Videos and readings will augment this instruction. For these (and sometimes for completing assignments or looking up recipes), *you will need your iPad regularly*.

There will be quizzes from time to time over the concepts you are supposed to be learning (through your readings or through presentations). You will know in advance when quizzes will happen and what they will cover. I will give you some class time to work on non-cooking assignments, such as your recipe collection and projects.

## Course Expectations and Grading

**Participation:** Here's what happens if you fail to make attendance and punctuality a priority: you lose the two points you may earn each day just for showing up. If you are late, you lose one of those points. Excused tardies and absences are, of course, the exception to this rule. In addition to lost

points, there is the added headache of finding out what you missed – information for which **you will be held responsible** – and making up the work.

**Please be aware that you are expected to be seated quietly, in uniform, with your phone stowed at the time of the bell to start class. Failure to comply with this request will result in a tardy.**

**Note: a tardy becomes an absence after 15 minutes.**

You will also lose credit if I perceive that you are not contributing to your group's efforts on a cooking day. *20 percent of grade*

**Food Completion:** A big part of our time will be spent making food. I don't expect you to be professional chefs (and I'm not one), so I won't judge the quality of your food. But you do get credit for successfully completing each recipe we make. *20 percent of grade*

**Self-Assessment Log:** You need to keep a record of your cooking-related activity in and out of this class. You can do this on paper (if so, please use a binder or folder so that your record stays together – I recommend a composition book or small spiral bound notebook) or in a Google document. Your record should specify 1) how much time you spend on cooking and 2) what specific tasks you performed. It should include any cooking you do outside of class time. Finally (and perhaps most importantly), 3) your log should explain your opinion of how well you did. Describe the strengths and weaknesses of your work on each cooking project, as well as 4) what you learned from the experience. This self-assessment should amount to a solid paragraph for each cooking project. *20 percent of grade*

**Quizzes:** Every couple of weeks, there will likely be a quiz over material we have covered in class. You are responsible for information and concepts presented in class, whether by me or a guest speaker, along with information and concepts that arise in readings or videos. Quizzes will be in short-answer format, and you will know in advance when they are happening and what they will cover. *20 percent of grade*

**Projects:** You will complete two projects each quarter. One of them involves *research*. Various topics will be available for research, and I will give you many options for how to present the results of your research. The other project will involve *cooking outside of class*. You can complete this project on your own or in tandem with another classmate. The idea here is cooking as service: you are feeding other people, and they should benefit in some way from your effort (maybe because you are giving the main food-provider in your family a break, or maybe because you are providing food for people who face food insecurity). *20 percent of grade*

## Policies

**Academic Honesty:** Work you present or submit for this course must be your work, original and (unless I've given an exception for some reason) created for this course. It is vital that you clearly acknowledge your use of sources, whether you are indebted to them for exact wording or ideas that you paraphrase or summarize (in the case of exact wording, it is imperative that you identify the words that are quoted). If I determine that you have plagiarized, you will not receive credit for that assignment.

**Submitting Work:** Unless otherwise noted, written assignments should be submitted electronically (using Google Classroom, code: adm5ess). The exception is your recipe collection that you'll be working on all semester.

**Late Work:** If you believe you have a legitimate reason for turning an assignment in late (legitimate reasons include school trips and activities, family emergencies, and illness), please communicate with me *prior* to the time/day the assignment is due. **Otherwise, late assignments will not be accepted.** Similarly, if you miss a quiz because of an excused absence, **make sure your excuse is documented.** If you have an unexcused absence on the day of a presentation or quiz, you will not be able to make it up.

**Accommodations:** If you have a physical disability (temporary or permanent) or a learning disability that affects your ability to do the work of this class, please make sure that I am informed of it. Stephanie Anderson and I will work with you to make appropriate adjustments to the amount of work you do or the expectations placed on that work.

**Behavior:** You are on the verge of adulthood, and I intend to treat you as adults. That means I will not police your use of electronic devices in this class or compel you to work on your assignments for this class during work time. You are responsible for your own learning. However, I will not tolerate behavior that interferes with the learning of other students, such as carrying on private conversations during a lecture or class discussion. And I definitely will not tolerate disrespect toward any individual in this class or toward any group of people. If I hear it, expect a response. Let's be good to each other.