

COURSE: ADST - Food Studies 9 (ADFS09)

INSTRUCTOR

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RECOMMENDED PRE-REQUISITES

n/a

CREDITS

n/a

OVERVIEW

The Big Ideas, Content, and Curricular Competencies for this course can be found here: [Applied Design, Skills, and Technologies 9](#)

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.

This course builds on basic food preparation skills and food safety knowledge developed in Foods 8. Students will prepare a variety of foods, solve simple recipe problems, and explore meal planning. A main goal of this course is for students to develop confidence and independence in the kitchen.

Topics covered in this course:

- food-borne illnesses
- components of food preparation, including use and adaptations of ingredients, techniques, and equipment
- health, economic, and environmental factors that influence availability and choice of food in personal, local, and global contexts
- ethical issues related to food systems
- First Peoples traditional food use, including ingredients, harvesting/gathering, storage, preparation, and preservation

ASSESSMENT

Students will have the opportunity to demonstrate their learning through a variety of means such as: interviews, presentations, tests, quizzes, reflections, learning guides, and written assignments. Student growth and progress will be shared and communicated using the Provincial Proficiency Scale.

	EMERGING	DEVELOPING	PROFICIENT	EXTENDING
The Provincial Proficiency Scale	The student demonstrates an initial understanding of the concepts and competencies relevant to the expected learning.	The student demonstrates a partial understanding of the concepts and competencies relevant to the expected learning.	The student demonstrates a complete understanding of the concepts and competencies relevant to the expected learning.	The student demonstrates a sophisticated understanding of the concepts and competencies relevant to the expected learning.

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REGISTRATION

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