OVERARCHING LEARNING GOALS
By the end of the course, students will:

Goal One: Exploring: explore topics related to nutrition and health, and formulate questions to guide their research;
Goal Two: Investigating: create research plans, and locate and select information relevant to their chosen topics, using appropriate social science research and inquiry methods;
Goal Three: Processing Information: assess, record, analyze, and synthesize information gathered through research and inquiry;
Goal Four: Communicating and Reflecting: communicate the results of their research and inquiry clearly and effectively, and reflect on and evaluate their research, inquiry, and communication skills.
Goal Five: Nutrients: demonstrate an understanding of nutrients and their connection to physical health;
Goal Six: Food Guides: demonstrate an understanding of Canada’s Food Guide and its role in promoting physical health;
Goal Seven: Energy Balance: demonstrate an understanding of the physical processes involved in maintaining energy balance;
Goal Eight: Nutritional Status: demonstrate an understanding of their nutrient intake and of factors that affect the nutrition
Goal Nine: Nutrition throughout the Lifespan: demonstrate an understanding of food related issues at different stages in the lifespan;
Goal Ten: Nutrition and Disease: demonstrate an understanding of the relationships between nutrition, health, and disease;
Goal Eleven: Trends and Patterns in Food and Nutrition: demonstrate an understanding of current Canadian trends and patterns in nutritional guidelines and in food production and consumption.
Goal Eight: Food Security: demonstrate an understanding of various factors involved in achieving and maintaining food security;
Goal Nine: Food Production and Supply: demonstrate an understanding of various factors that affect food production and supply;
Goal Ten: Food Production and the Environment: demonstrate an understanding of the effects of food production on the environment.
Goal Eleven: Kitchen Safety: demonstrate an understanding of practices that ensure or enhance kitchen safety;
Goal Twelve: Food Safety: demonstrate an understanding of practices that ensure or enhance food safety;
Goal Thirteen: Food Preparation: demonstrate skills needed in food preparation.

SUCCESS CRITERIA
Students are expected to:

- Take responsibility for their academic success by submitting all work on time and attending class regularly and punctually
- Self-advocate when necessary
- Demonstrate academic integrity by submitting well-researched, original work
- Utilize and evaluate credible, academic sources in their research
- Be able to communicate ideas about the theories in writing and during small/ large group discussions and presentations
- Be respectful of other members of the class

OVERARCHING LEARNING GOALS EVALUATION
Assessment and evaluation in this course will be based on provincial curriculum expectations. A final grade will be calculated: Term Work = 70%; Final Evaluation = 30%. Evaluation throughout the course (70%) and the final evaluation (15% final culminating & 15% final exam to total 30%) will incorporate four broad categories, (Knowledge/Understanding 17.5%; Thinking 17.5%; Communication 17.5%; Application 17.5%).

AUDIO-VISUAL CURRICULUM DELIVERY
Any Social Science curriculum has multi-media instruction as part of the delivery process. PDSB Policy requires parental permission for any media rated 14A-18A by the Ontario Film Board, regardless of the age of the student. It is illegal to show R rated material in the classroom, regardless of parental consent or the age of the student. By signing this course outline, parents acknowledge that material up to and including 18A may be shown in the classroom. Contact teacher if there are concerns.

ACKNOWLEDGEMENT
I acknowledge that I have read & understood the expectations described in this course outline:

Student name (printed): ________________________________________
Parent/guardian signature: ______________________________________