



Westmount High School

Established in 1873

A College Board Advanced Placement School



STANDARDS & PROCEDURES

Department or Subject:	Consumer Science
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Term 1 (20%)		
Competencies Targeted	Evaluation Methods	General Timeline
<p>Competency 1 (50%) Develop the knowledge to be a critical consumer and cultivate the essential skills needed to build a career and employment profile.</p> <p>Competency 2 (50%) Demonstrate the skills to promote optimal food, nutrition, safety, and wellness practices in community and family settings.</p> <p>*The ponderation of the marks for competencies not evaluated each term is pro-rated according to the value of the terms as indicated.</p>	<p>Evaluations may include some or most of the following:</p> <p>Participation: includes personal involvement with all aspects of the classes, behaviour, verbal responses, and completion of all in-class activities.</p> <p>Personal Profile: you will be expected to complete all in-class worksheets and assignments and organize them in your binder (personal portfolio) to be evaluated during each term.</p> <p>Computer Work: students are expected to use the computer technology responsibly.</p> <p>Development of your Personal, Professional and Community Persona: this includes characteristics like punctuality (getting to class on time), a work ethic (getting all your work done on time), personal integrity (taking responsibility for yourself and any mistakes you may make) etc.</p> <p>Homework: not all work will be done or completed in class. It is expected that you do some work at home and meet the due date(s) required.</p>	<p>Assessments & evaluations are assigned and compiled throughout the term</p>

	Presentations/Assignments: varied	
Communication to Students and Parents	Other Pertinent Information [Topics Examined]	
<ul style="list-style-type: none"> ● Google Classroom ● Mozaik ● Progress Report ● Report cards ● Emails/Phone calls 	Topics may include some or most of the following: <ul style="list-style-type: none"> ● Financial Literacy ● Budgeting ● Kitchen Safety ● Kitchen Basics ● Nutrition 	

Term 2 (20%)		
Competencies Targeted	Evaluation Methods	General Timeline
<p>Competency 1 (50%) Develop the knowledge to be a critical consumer and cultivate the essential skills needed to build a career and employment profile.</p> <p>Competency 2 (50%) Demonstrate the skills to promote optimal food, nutrition, safety, and wellness practices in community and family settings.</p>	<p>Evaluations may include some or most of the following:</p> <p>Participation: includes personal involvement with all aspects of the classes, behaviour, verbal responses, and completion of all in-class activities.</p> <p>Personal Profile: you will be expected to complete all in-class worksheets and assignments and organize them in your binder (personal portfolio) to be evaluated during each term.</p> <p>Computer Work: students are expected to use the computer technology responsibly.</p> <p>Development of your Personal, Professional and Community Persona: this includes characteristics like punctuality (getting to class on time), a work ethic (getting all your work done on time), personal integrity (taking responsibility for yourself and any mistakes you may make) etc.</p> <p>Homework: not all work will be done or completed in class. It is expected that you do some</p>	<p>Assessments & evaluations are assigned and compiled throughout the term</p>

	work at home and meet the due date(s) required. Presentations/Assignments: varied	
Communication to Students and Parents	Other Pertinent Information [Topics Examined]	
<ul style="list-style-type: none"> ● Google Classroom ● Mozaik ● Report cards ● Emails/Phone calls 	Topics may include some or most of the following: <ul style="list-style-type: none"> ● Credit Score ● Investments ● Debt ● Fundamentals of Consumerism ● Nutrition ● Cooking 	

Term 3 (60%)		
Competencies Targeted	Evaluation Methods	General Timeline
<p>Competency 1 (50%) Develop the knowledge to be a critical consumer and cultivate the essential skills needed to build a career and employment profile.</p> <p>Competency 2 (50%) Demonstrate the skills to promote optimal food, nutrition, safety, and wellness practices in community and family settings.</p>	<p>Evaluations may include some or most of the following:</p> <p>Participation: includes personal involvement with all aspects of the classes, behaviour, verbal responses, and completion of all in-class activities.</p> <p>Personal Profile: you will be expected to complete all in-class worksheets and assignments and organize them in your binder (personal portfolio) to be evaluated during each term.</p> <p>Computer Work: students are expected to use the computer technology responsibly.</p> <p>Development of your Personal, Professional and Community Persona: this includes characteristics like punctuality (getting to class on time), a work ethic (getting all your work done on time), personal integrity (taking responsibility for yourself and any mistakes you may make) etc.</p>	

	<p>Homework: not all work will be done or completed in class. It is expected that you do some work at home and meet the due date(s) required.</p> <p>Presentations/Assignments: varied</p>	
Communication to Students and Parents	End of Year Evaluation	Other Pertinent Information [Topics Examined]
<ul style="list-style-type: none"> ● Google Classroom ● Mozaik ● Report cards ● Emails/Phone calls 	<p>Evaluations may include some or most of the following:</p> <p>Presentations or Projects: Cooking presentations Final CV Interview Skills</p>	<p>Other Pertinent Information (e.g., topics to be covered) Topics may include some or most of the following:</p> <ul style="list-style-type: none"> ● Consulting Career Resources ● Essential Skills for the workplace ● CVs and Cover Letters ● Interview Skills ● Nutrition ● Menu Planning ● Food Presentation ● Fundamentals of Consumerism

Additional Information / Specifications (e.g., materials required):

<p>Binder</p> <p>Calculator</p> <p>Pen, Pencil & Eraser</p> <p>Lined paper (5-10 pages)</p> <p>Computer (required for completion of some assignments at home)</p> <p>Cooking Space (some assignments will require at home cooking, but an alternative assignment option will be provided if students prefer not to cook at home)</p> <p>Please note: part of the term evaluations are based on the student’s Consumer Science portfolio which includes all of the in-class written materials and homework. The student is entirely responsible for their portfolio and must ensure that it is neat, organized and complete. All handouts are available by request (if a class is missed or if they are lost), but it is required that all the missing work be completed before the portfolio evaluations. The student is solely responsible for keeping track of all work. All due dates are fixed unless there is a valid emergency or reason. All work is due at the beginning of class unless otherwise stated.</p>
