

Food Studies 11

Progress Chart

Name:

Start Date:

✓	Unit	Material Covered	A	B	C	Avg %	DATE
	1	Food Habits and Traditions					
	2	Personal Food Choices					
	Food Perspectives Cumulative Test #1						
	3	Kitchen Basics					
	4	Buying and Storing Food					
	5	Serving and Eating Food					
	Food Management Cumulative Test #2						
	6	Grain Products					
	7	Vegetables and Fruit					
	8	Milk and Milk Products					
	9	Meat and Alternatives					
	10	Other Foods					
	Food Preparation Cumulative Test #3						
	11	Canadian Food Heritage					
	12	Cultural Foods					
	13	Global Food Issues					
	A Global Perspective Cumulative Test #4						
	14	How the Body Uses Food					
	15	Making Healthy Food Choices					
	16	Health Risks and Food					
	The Science of Food Cumulative Test #5						
	FINAL	FINAL COURSE GRADE					

Grade Calculation	SCORE	OUT OF	WEIGHT	EQUALS
Unit tests		1600	x 60%	
Cumulative tests		500	X 40%	
			FINAL %	