

LIBERTY LIBERAL ARTS ACADEMY
COOKING AT LLAA!

Teacher: Mrs. Nancy Beeman

Grade Levels: Middle & High School

Credit: This Class will receive 1 core credit for Home Economics

Class Size: Maximum 6 Students

Teacher Compensation: \$225 per student per year. Payable in 9 Monthly Installments of \$25

Semester Supply Fee: A Once per Semester fee of \$25 (2 payments of \$25). Teacher will charge-off the supply fee Student's pro-rated portion of food supplies every month. If we go over this amount, you will receive a statement for any overages. Fall Supply Fee of \$25 is due by 1st week in July to secure Student's place in class.

Student Class Supplies: Students will be required to purchase (or borrow from home) the fundamental tools of the home chef; a list of these essentials will be provided. There will be a shared food cost for each meal, to be determined by the specific recipe. We will do the shopping based on class size and seasonal availability of product. Each student is expected to contribute a portion to cover the grocery bill for the ingredients of the meal they will share.

Homework Expectation: Students will be expected to prepare a portion of the family meal at least once a week. As a learning tool, family members are encouraged to provide feedback on the enjoyment they experienced sharing the food your student prepared. An evaluation form will be provided for this purpose. Each student who meets the course expectation of one dish per week will receive an Official Transcript for Credit & Grade. Honors level achievement is available with extra recipe preparation, including preparation of a complete family meal, to be evaluated by the family members who sampled the menu the student executed.

Class Description: This course is designed to give the student a love and gratitude for God's bounty expressed in the creation of delicious food. In this course we will learn how to create meals that are pleasing to the eye and the palate. Dishes that are nutritionally balanced and economical. Food that is cooked and presented in a way that honors the Lord who created all these ingredients, with the fellowship of family and friends. We can then ask His blessing on the food for health and well-being.

Class Expectations:

1. Safety, Skills Development, Team Participation, Homework Evaluation
2. Student must seek to engage food and it's preparation from a perspective that views its value beyond simply a way to address physical hunger. Food can be a vehicle to bring friends and family into a fellowship that honors relationships, both horizontal and vertical.
3. This is a hands-on class where teams of students work to master the art and science of food preparation and derive an element of satisfaction by doing a difficult job with excellence.

Class Goals: Increasingly, then consistently, students should be to able create menus that demonstrate well thought out use of food ingredients that are both wholesome and economical, that are prepared with loving care and excellence, and serve to form a dining atmosphere that honors the diners and respects the creator of the feast. can I apply the skills I am learning in order to be a more excellent chef? The answers to these questions raise food preparation to a higher calling, taking all we do, even cooking, and doing it as if with our whole heart and unto the Lord: the practical application of Colossians 3:23