|  |
| --- |
| Foods Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Byrne Creek Community Block: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
|  |

**Food Studies E-Portfolio**

E-Portfolio Requirement:[*www.weebly.com*](http://www.weebly.com)(See: <http://msbryanbcc.weebly.com/> for an online example)

This is an on-going semester project! You will be responsible for making a blog for all your class recipes, assignments and a glossary of cooking terms. Your weebly account should be “firstnameBCC.weebly.com”, that way it is easy to keep track of wonderful blogs. Next follow the steps to create a home page, recipe page, assignment page and glossary. All this information will be posted online, along with the instructions for how to make a website.

**Home page**

**This is the “about you” page. Cookbooks and cooking blogs always have a section to describe who made the page, what their passions are and other information to get to know them. Yours should include:**

* 1. Name/Title of course
	2. Images of Self, Equipment, Safety & Nutrition
	3. Short description: in complete sentences, answer as many of the following:

General

* Hobbies and Interests
* Likes and Dislikes
* Personality Traits
* Things you value
* Plans for the future

Food Specific

* Favourite Food
* Favourite Chef
* Favourite TV Show
* Likes and Dislikes
* Skill level (explain)
* What you would like to learn to make in Foods Class
* One recipe you would like to make in Foods Class.

**Recipes**

**Your recipe page will be a collection of all the recipes you made during the semester. It will be your own online cookbook that you can use anytime you want to cook at home.**

For each recipe you will need to include 4 things:

* Title
* A picture from when you made the recipe
* Recipe (copy and paste, embed as a link or you can retype it)
* Answers to theory questions

**Assignments**

Here you will post any assignments you have for you course; safety posters, nutrition, lab plans etc.

**Glossary**

**This is your word bank! This is a list of important words to help you succeed in the kitchen. Write the definitions in your own words, and add pictures to help make it easier to understand. You can add more words to the list, but it must include the words below and in alphabetical order (from a to z):**

* Bake
* Blend
* Fat
* Fibre
* Level
* Cream (technique)
* Combined
* Cut in
* Carbohydrate
* Custard cup
* Minerals
* Knead
* Pastry Blender
* Recipe
* Sift
* Stir
* Well
* Vitamins

**Successful Portfolios are Personal**

**Food Studies E-Portfolio Basic Evaluation**

**Website Link:**

|  |  |  |  |
| --- | --- | --- | --- |
| CRITERIA | EXCEEDSEXPECTATIONS | MEET EXPECTATIONS | DOES NOT MEET |
| **Home Page**-Creative-Appropriate template-Includes images-2+ images of each topic-Professional presentation |  |  |  |
| **Personal Information**-All information is present-Information is detailed and explained |  |  |  |
| **Dictionary**-Complete sentences and own words-Correct definition-Alphabetical order |  |  |  |
| **Subpages**- All created |  |  |  |
| **Communication**-Information and visuals are: -clear -concise -spelling and grammar correct |  |  |  |
| **Presentation**-neat layout-bright, colourful |  |  |  |
| **Best Effort**-Portfolio shows care and effort |  |  |  |
| STUDENT’S MARK | A B C+ C C- I |
| TEACHER’S MARK | A B C+ C C- I |

COMMENTS: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_