

**Foods II
Classroom Guidelines**

**Mrs. Fritchtnitch
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1. **Be prepared to succeed.** Always have your binder, planner, pen/pencil, and paper each day.
2. **Allow others to learn.** Treat other students and teacher with respect!! Keep cell phones silent and out of sight (no texting) or phones will be taken away.
3. **Be on time.** You must be in your seat when the bell rings. Detentions will result.
4. **Care for our classroom supplies and equipment:** Inform teacher of any broken or dirty equipment. Please respect the equipment. Many use the kitchens daily.
5. **Be safe.** Follow all classroom safety rules taught in class. Sign out when you have permission to leave the room.
6. **Practice maturity.** Act appropriately when cooking. Follow all safety guidelines for a successful outcome. You earn the privilege to cook.
7. **Know your boundaries.** Stay out of areas that are off limits.
8. **Succeed!** Homework and projects are due on the expected date. Be responsible to complete your work!
9. **Make up work:** One day given for each day absent. See me for missed work!
10. **Lab make up.** Labs missed due to an excused absence will be made up at home. A lab make up form will be completed along with proof of food preparation. Ex: Picture taken on phone/digital camera, small sample in container/Ziploc bag.
11. **Contact me if necessary.** The best way to contact me is by email (see above). I am willing to work with students that need guidance towards success and find parent communication important where circumstances become necessary.