

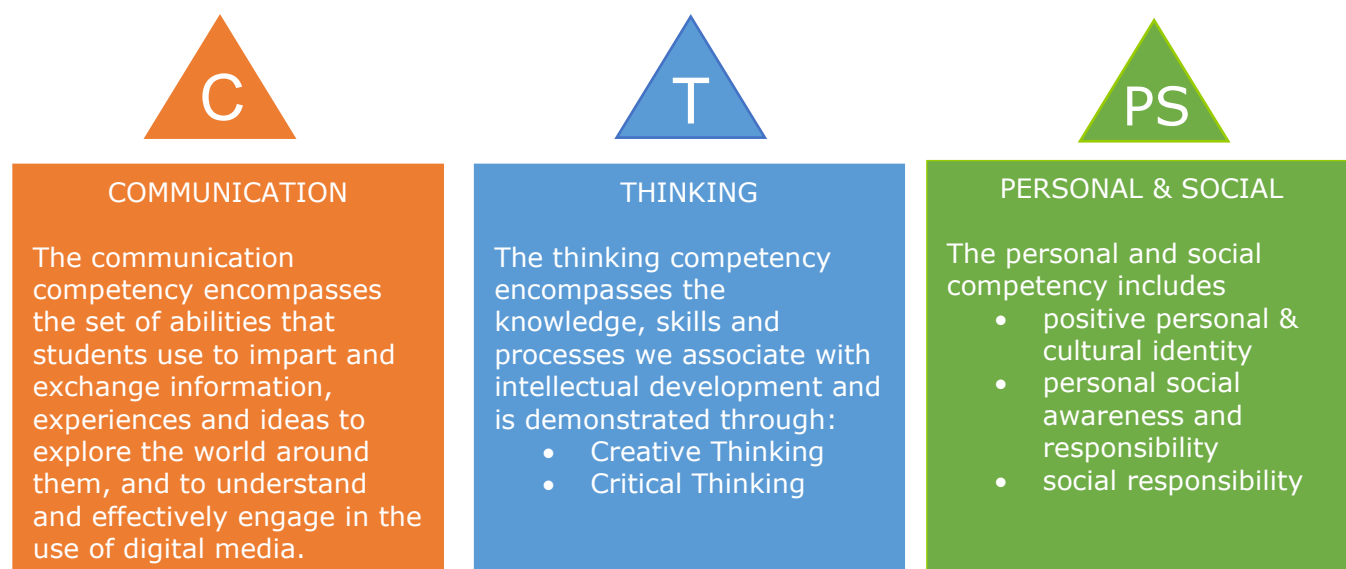
Applied Design, Skills & Technologies—Foods Studies 11/12

Teacher: Ms. Kelly Coghill Room: C108 or C106

Email: coghill_k@surreyschools.ca

This course has been designed to simulate a catering business that will enable students to further develop their culinary knowledge and skills and transferrable workplace skills to create and produce food dishes and baked products that meets our clients' requests. There will be opportunities for students to create their own recipes and meal plans that are not only healthy, but flavourful, stylish, economical and convenient that meets one's lifestyle.

CORE COMPETENCIES: In order to engage in deep learning and life-long learning, students need to develop intellectual, personal, and social and emotional proficiencies.

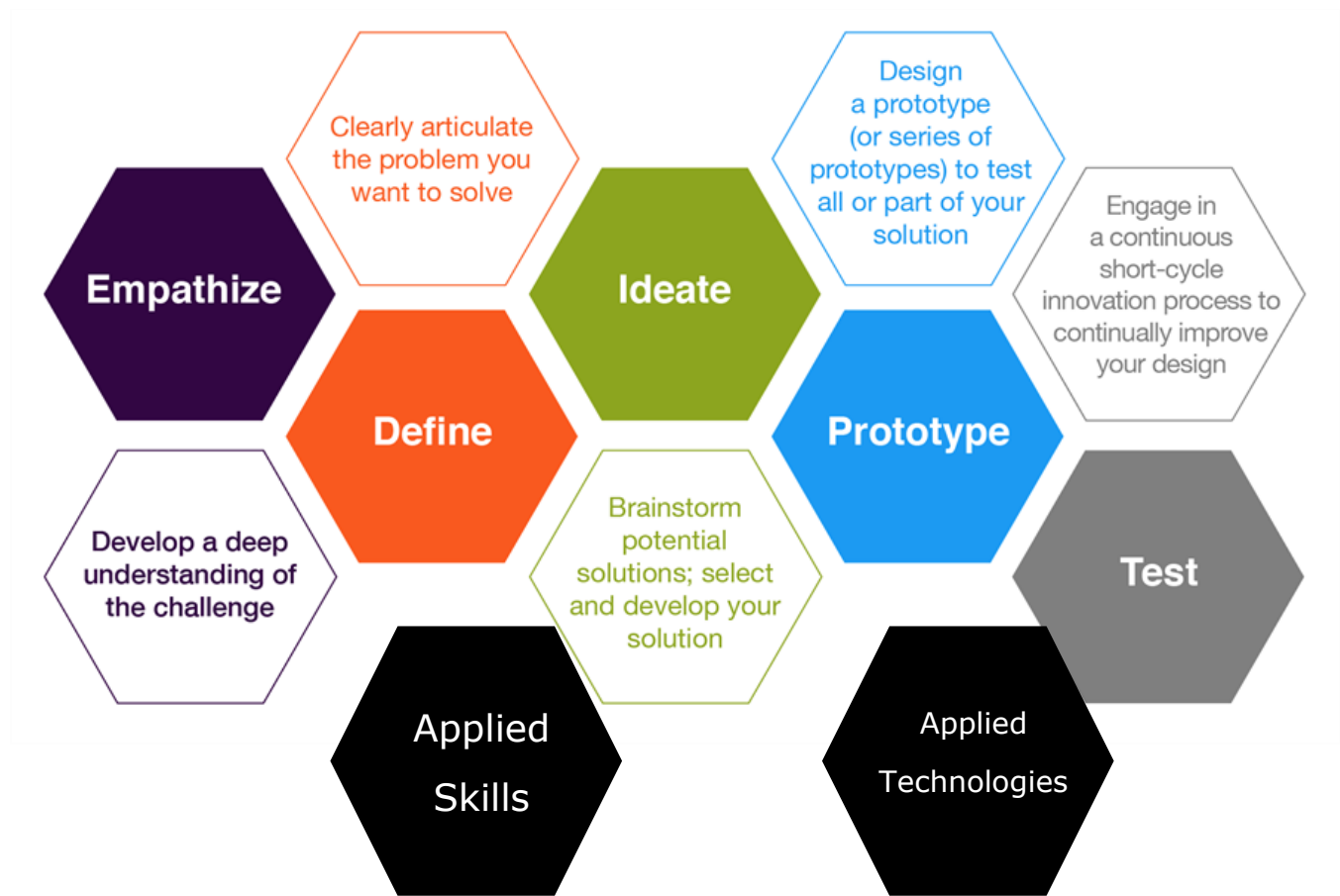


BIG IDEAS: What students will *understand*.



Applied Design, Skills & Technologies—Foods Studies 11/12

CURRICULAR COMPETENCIES: What students will be able to **do**.



CURRICULAR CONTENT: What students will **know**.

- ◆ Meal & recipe design opportunities: Simple to Complex
- ◆ Components of recipe/multi-course meal development and preparation
- ◆ Food security/justice in the local and global community
- ◆ Legislation, regulations, and agencies that influence food safety and food production
- ◆ Factors involved in regional and/or national food policies
- ◆ Perspectives in indigenous food sovereignty
- ◆ Ethics of cultural appropriation
- ◆ Nutrition and health claims and how they change over time
- ◆ Nature & development of food philosophies by individuals or groups
- ◆ Future career options in food service & production
- ◆ Interpersonal consultation skills

Applied Design, Skills & Technologies—Foods Studies 11/12

SUGGESTED TOPICS:

Introduction

- Classroom expectations and lab routines
- Kitchen Sanitation
- Food Safety
- Kitchen Basics
- Knife Skills

Catering

- Meal Planning, Preparation & Service
- Food Presentation
- Etiquette
- Specific Dietary Needs

Global Issues Surrounding Food

- Food Accessibility
- Food Sustainability

Special Occasion Foods

- Festivals
- Celebrations

COURSE SUPPLIES: To be brought to every class...

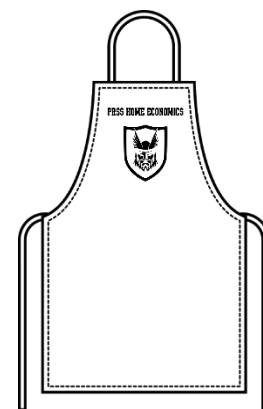
1. Pen, Pencil, Highlighter, Eraser, Ruler, & Pencil Crayons
2. 3 Ring Binder with Lined Loose Leaf Paper or Steno
3. Plastic Page Protector for recipes
4. Full Bib Top Apron (**Bring your own/Rent for \$2.00**) for the duration of the course & to be paid at the **BEGINNING** of the course)

ASSESSMENT:

- All assignments respective to the lesson/unit must be completed in order to participate in labs to ensure student success.
- Student performance for Food Studies 11/12 will be based on the following allocation of marks:

Term #1	Term #2
Theory.....15%	Theory.....15%
Catering/Labs.....15%	Catering/Labs.....15%
Midterm.....20%	Final Exam.....20%

*subject to changes in percentages





PANORAMA RIDGE SECONDARY LAB EVALUATION RUBRIC

Curricular Competencies	Emerging	Developing	Proficient	Extending
Making <ul style="list-style-type: none"> Identify & use appropriate tools, technologies, materials, and processes for production Make a step-by-step plan for production and carry it out, making changes as needed Use materials in ways that minimize waste 	<ul style="list-style-type: none"> Is able to identify the name(s) of the tool(s) & equipment 	<ul style="list-style-type: none"> Is able to identify the function of the tool(s) & equipment 	<ul style="list-style-type: none"> Is able to use appropriate tool for the task corresponding to the recipe(s) 	<ul style="list-style-type: none"> Is able to use alternative tool(s) or equipment to accomplish the same task corresponding to the recipe(s)
	<ul style="list-style-type: none"> Is able to identify the name of the food source(s) or ingredient(s) 	<ul style="list-style-type: none"> Is able to identify the purpose or function(s) of the ingredient(s) 	<ul style="list-style-type: none"> Is able to identify the purpose or function(s) of the ingredients in a recipe(s) 	<ul style="list-style-type: none"> Is able to use food substitutions due to various constraints or limitations
	<ul style="list-style-type: none"> Is able to read & comprehend the recipe(s) 	<ul style="list-style-type: none"> Is developing in executing the steps in the recipe(s) 	<ul style="list-style-type: none"> Is able to execute the steps in the recipe properly 	<ul style="list-style-type: none"> Is able to problem solve while executing steps in the recipe
	<ul style="list-style-type: none"> Is beginning to make step-by-step instructions to use & make a recipe with 	<ul style="list-style-type: none"> Shows an understanding of making step-by-step instructions to use & make a recipe with 	<ul style="list-style-type: none"> Is able to make step-by-step instructions to use & make a recipe with 	<ul style="list-style-type: none"> Is able to make changes to step-by-step instructions & make a recipe with
	<ul style="list-style-type: none"> Is trying to use ingredients without wasting/over-using 	<ul style="list-style-type: none"> Is working towards using ingredients without wasting/over-using 	<ul style="list-style-type: none"> Is able to use ingredients without wasting/over-using 	<ul style="list-style-type: none"> Is able to inform the teacher the amount of ingredient(s) needed beforehand
Sharing <ul style="list-style-type: none"> Decide on how and with whom to share their product and process 	<ul style="list-style-type: none"> Is starting to think about how to store and take-away food products made in class and with whom to share their food products with 	<ul style="list-style-type: none"> Is working towards deciding how to store and take-away food products made in class and with whom to share their food products with 	<ul style="list-style-type: none"> Is able to bring own container to store and take-away food products made in class to share with friends/family 	<ul style="list-style-type: none"> Is able to plan ahead & bring appropriate type/size container to store & take-away food products made in class to share with friends/family
Applied Skills <ul style="list-style-type: none"> Demonstrate an awareness of precautionary & emergency safety procedures in physical environments 	<ul style="list-style-type: none"> Is able to identify kitchen hazards Is beginning to apply food safety standards during food preparation 	<ul style="list-style-type: none"> Is able to identify strategies to prevent & remedy kitchen hazards Is working towards applying food safety standards during food preparation 	<ul style="list-style-type: none"> Is able to apply strategies to prevent & remedy kitchen hazards Is able to apply food safety standards when cleaning, sanitizing, storing food products, preparing food products & working with potentially hazardous foods 	<ul style="list-style-type: none"> Is able to apply food safety standards