

North Surrey Culinary Arts Course Outline 2019/2020

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Office hours by appointment

Course Description:

The learning tasks and content in this course are designed to provide opportunities for the development of new skills in the cooking trade which are assessed and evaluated through both practical and theoretical study.

Course Expectations:

Professional Understanding: practice of professional expectations based on reliable and responsible conduct, with consideration and respect in the workplace including safe work practices.

Students must be in good health and physically capable. Proper personal hygiene is expected: Clean shaven, bath or shower daily, tie long hair back, wear a hat or hairnet and clean hands. No nail polish or long (manicured) fingernails are allowed.

Culinary Learning:

Competency in basic kitchen methodology: knowledge in proper use of tool and equipment, understanding measuring and conversion, comprehension and application of recipes.

Skill in use of knives and other food preparation tools and equipment, knowledge and responsibility for recognized food safe procedures and proper sanitation practices.

Fundamental principles of cooking: soups and sauces, sandwiches, salads, baking, meats, vegetables and starch.

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Course Requirements:

Attendance, Behaviour, Mature & Responsible manner appropriate for a professional food service environment.

All students taking part in the cafeteria program will be required to adhere to the kitchen dress code for both safety and sanitary reasons. Regardless of hair length, all students must wear a hat and or hair net, keeping their hair off the collar and behind the shoulders. All students are required to wear a chef jacket for all classes and caterings. These are provided and laundered here on a daily basis. Full-length pants must be worn at all times. NO shorts, skirts or nylon track pants allowed. Closed toed, closed heel, non-slip low heeled shoes must be worn at all times for safety reasons. NO thongs/ sandals and high heels allowed.

Agenda:

The Culinary Arts Program focuses on preparing secondary school students to enter the world of work with the basic knowledge, professional responsibility and skill level necessary to be successful in the cooking trade. Students participate in a functioning food service operation where they are exposed to the expectations of a professional kitchen.

- Workplace Safety Training.
- Theoretical basic cooking standards Level 1.
- Opportunity to complete Level 1 culinary Apprenticeship training.

Timeline:

Over the semester each student will rotate through 5 stations (Entrée, Bakery, Garde-Manger, Soups & Sauces and Dish Area/Sanitation). Each student will be required to work for 15 days or 3 school weeks in each station.