

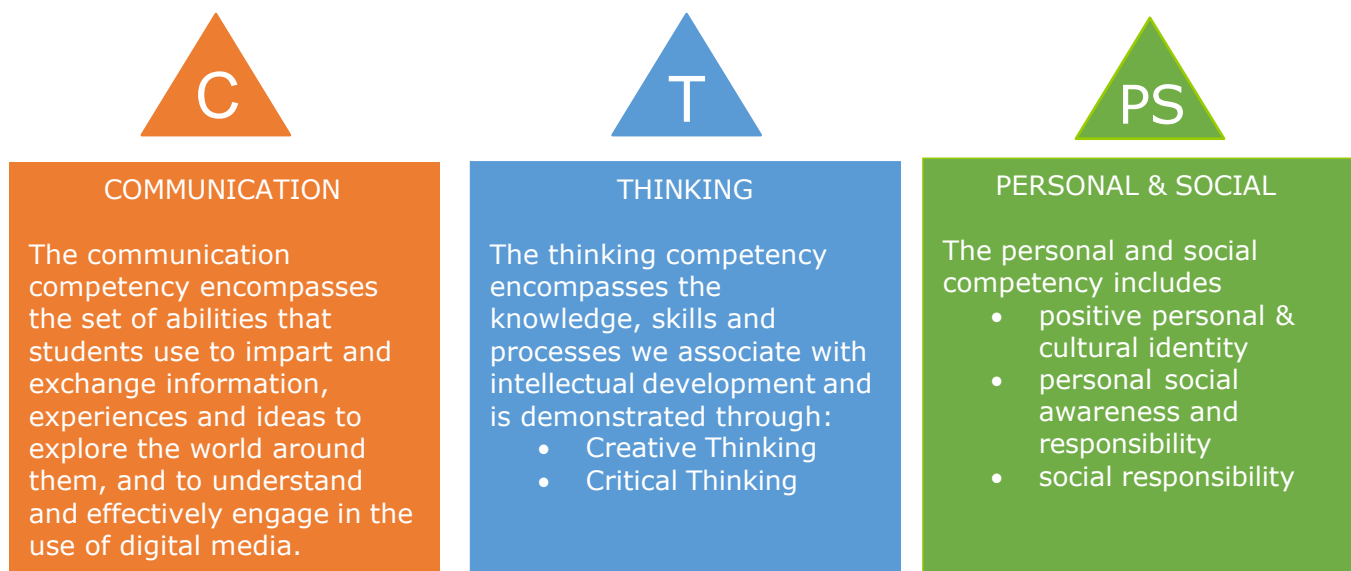
Applied Design, Skills & Technologies – Food Studies 10

Teacher: Ms. Kelly Coghill Room: C108 or C106

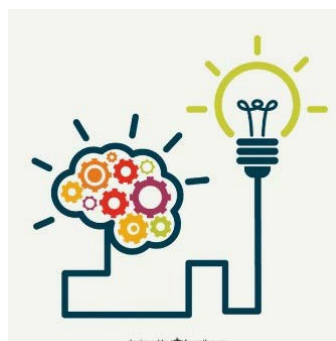
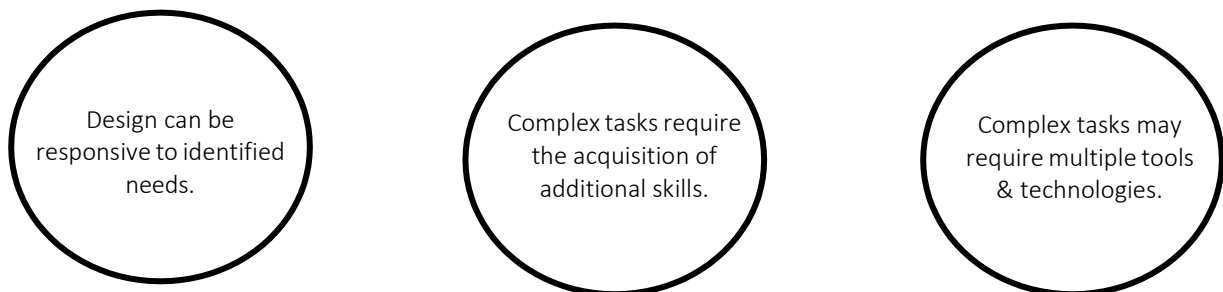
Email: coghill_k@surreyschools.ca

Understand and enjoy the foods of today and become a true gourmet! Develop competency and creativity in food preparation and presentation. Try new food dishes and enlarge your food preparation and presentation repertoire. Explore First People's food protocols. Apply food safety. Food trends, factors that affect food choices to design, create and market your food products too!

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

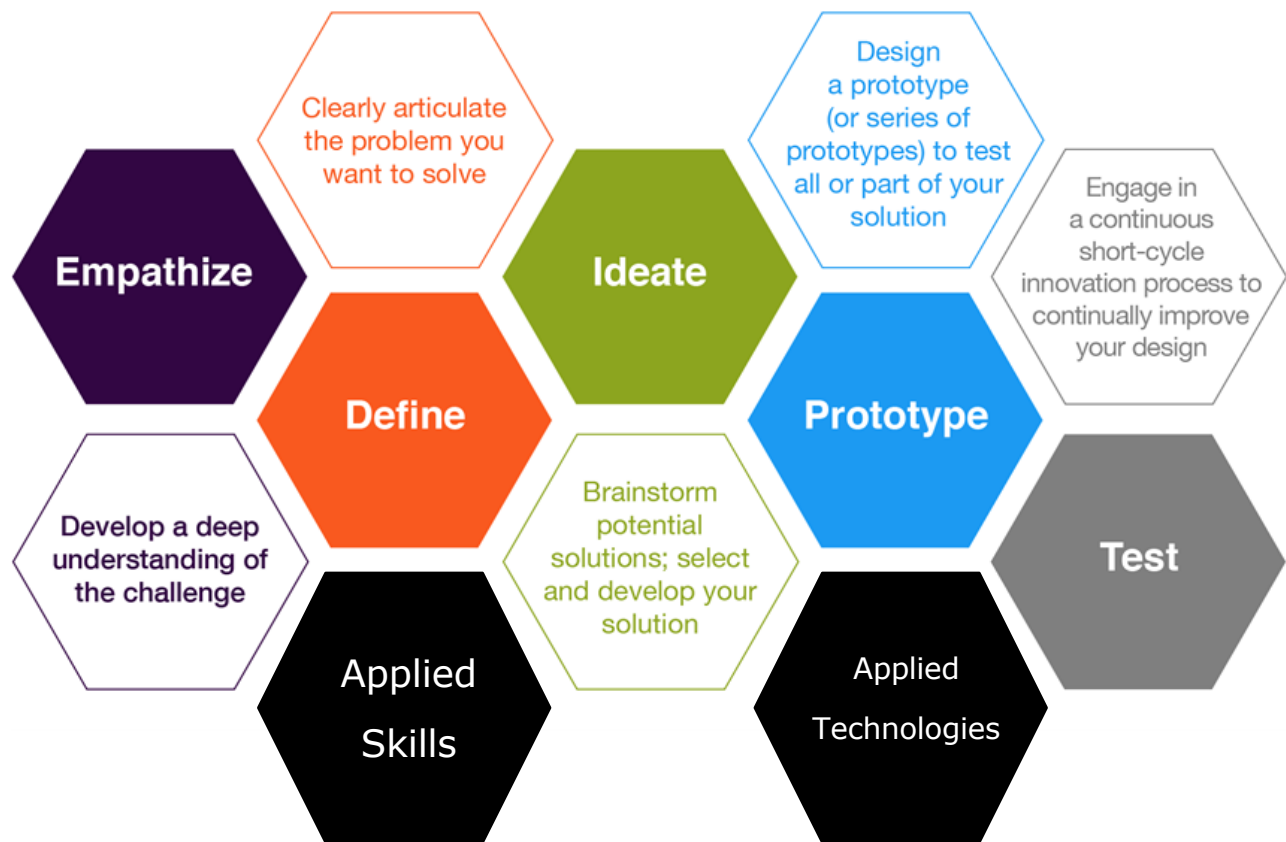


BIG IDEAS: What students will understand.



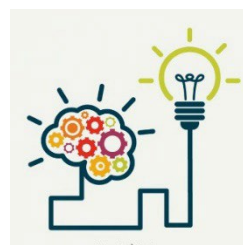
Applied Design, Skills & Technologies – Food Studies 10

CURRICULAR COMPETENCIES: What students will be able to do.



CURRICULAR CONTENT: What students will know.

- ◆ Meal design opportunities
- ◆ Elements of meal preparation, including principles of **meal planning** and **eating practices**
- ◆ Causes and consequences of food contamination outbreaks
- ◆ First People's food **protocols**, including land stewardship, harvesting/gathering, food preparation and/or preservation, ways of celebrating, and cultural ownership
- ◆ Ethics of **cultural appropriation**
- ◆ Relationship between eating practices and mental and physical well-being
- ◆ Food trends, including nutrition, marketing, and **food systems**
- ◆ Simple and complex global food systems and how they affect food choices, including environmental, ethical, economic, and health impacts



Applied Design, Skills & Technologies – Food Studies 10

SUGGESTED TOPICS:

Introduction

- Classroom expectations and lab routines
- Safety and sanitation in the lab
- Equipment location and use
- Measurement conversions and techniques
- Recipe writing



Street Food from around the world:

- savoury
- sweet

How to create a business model:

- supplies
- marketing
- budget

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 semester**)



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 10 will be based on the following allocation of marks:
 - Practical Work (labs)40%
 - Lemonade stand + Midterm: Night Market20%
 - Final Exam: Food Truck.....20%
 - Assignments.....20%

***percentages subject to change





Applied Design, Skills & Technologies – Food Studies

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 tools(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