

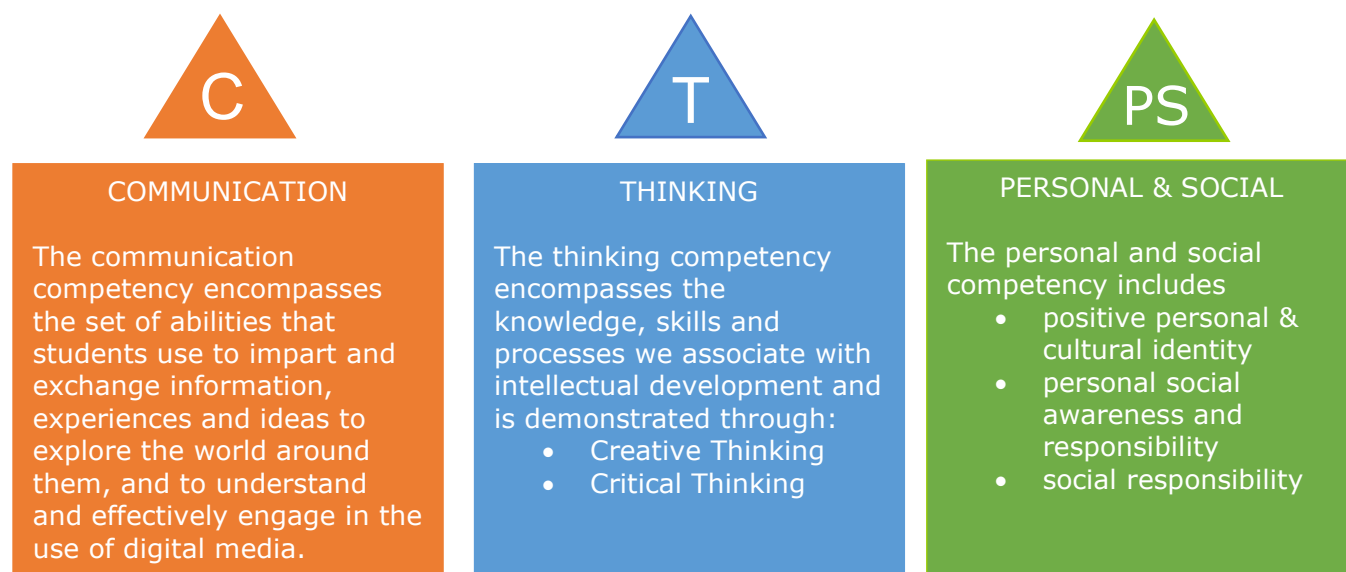
Applied Design, Skills & Technologies – Food Studies 11/12

Teacher: Ms. Madeline Wong
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Room: C106/C108

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

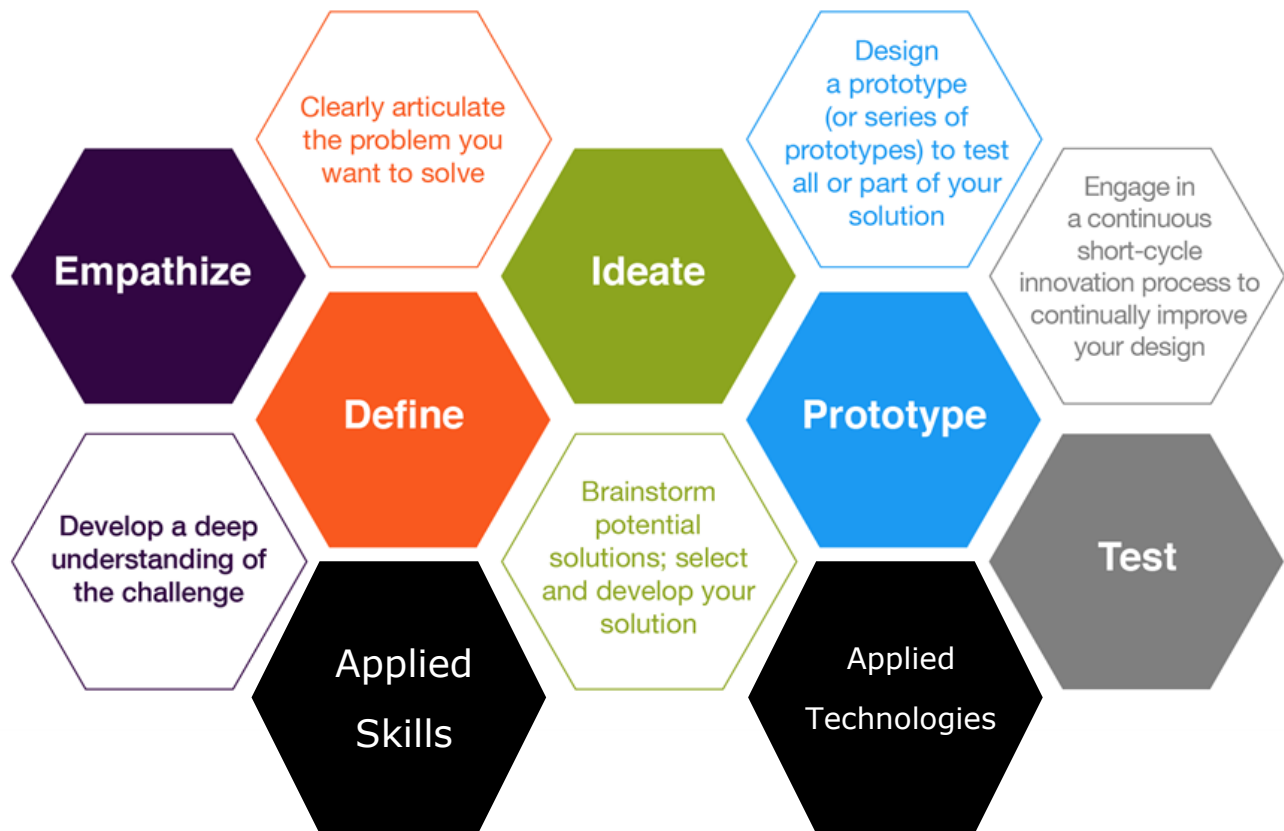


BIG IDEAS: What students will *understand*.



Applied Design, Skills & Technologies – Food Studies 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 – Food Studies 11/12

SUGGESTED TOPICS:

Due to the variety of topics that can be covered in this course, a theme is chosen for a specific year and will not be repeated 2 years consecutively.

Introduction

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



Catering

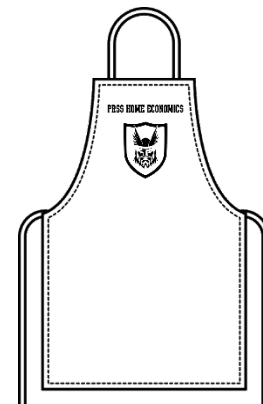
- Meal Planning, Preparation & Service
- Food Presentation
- Etiquette
- Specific Dietary Needs

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:

- Assessment is based on the student's ability to demonstrate their proficiency consistently in their knowledge, skills and use of technologies through their projects, catering, labs and lab exams for this course.
- Student performance for Food Studies 11/12 will be based on the following allocation of marks:

Term #1	Term #2
Theory.....30%	Theory.....30%
Catering.....30%	Catering.....30%
Midterm.....40%	Final Exam.....40%



Applied Design, Skills & Technologies – Food Studies 11/12

PANORAMA RIDGE SECONDARY LAB EVALUATION RUBRIC

Curricular Competencies	Emerging	Developing	Proficient	Extending
- Identify the appropriate tools, technologies, food sources, processes, cost implications, and time needed for production - Create food product, incorporating feedback from self & others	Is able to identify the name(s) of the tool(s) & equipment	Is able to identify the function of the tool(s) & equipment	Is able to use appropriate tool for the task corresponding to the recipe(s)	Is able to use alternative tool(s) or equipment to accomplish the same task corresponding to the recipe(s)
	Is able to identify the name of the food source(s) or ingredient(s)	Is able to identify the purpose or function(s) of the ingredient(s)	Is able to identify the purpose or function(s) of the ingredients in a recipe(s)	Is able to use food substitutions due to various constraints or limitations
	Is able to read & comprehend the recipe(s)	Is developing in executing the steps in the recipe(s)	Is able to execute the steps in the recipe properly	Is able to problem solve while executing steps in the recipe
	Is able to identify the amount of time needed to make the recipe(s)	Is working towards accomplishing tasks within the time needed to make the recipe(s)	Is able to accomplish tasks within the time needed to make the recipe(s)	Is able to dovetail tasks to increase efficiency without sacrificing accuracy
	Is able to evaluate own food product(s) objectively	Is able to ask others to evaluate own product objectively	Is able to apply others' feedback to make recipe(s)	Is able to apply others' feedback to improve recipe(s)
Sharing Decide on how and with whom to share their product and process	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	Is working towards deciding how to store and take-away food products made in class and with whom to share their food products with	Is able to bring own container to store and take-away food products made in class to share with friends/family	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 Demonstrate an awareness of precautionary & emergency safety procedures in physical environments	- Is able to identify kitchen hazards - Is beginning to apply food safety standards during food preparation	- Is able to identify strategies to prevent & remedy kitchen hazards - Is working towards applying food safety standards during food preparation	- 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	