

Applied Design, Skills & Technologies – Food Studies 9

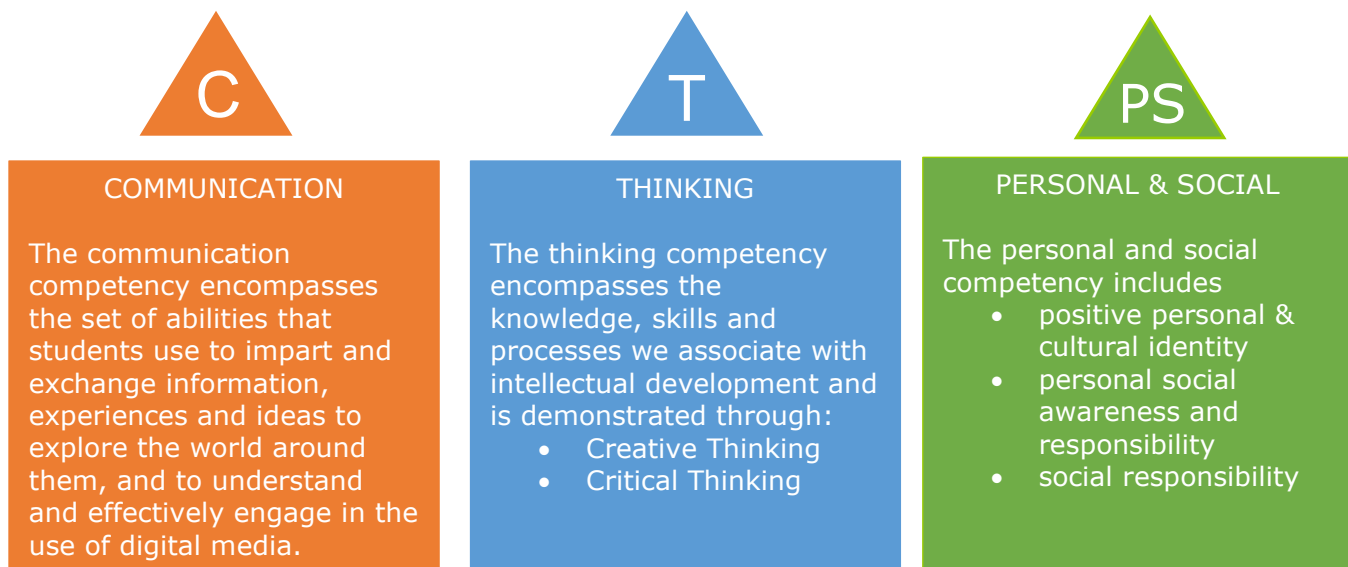
Teacher: Ms Mehta

Email: mehta_h@surreyschools.ca

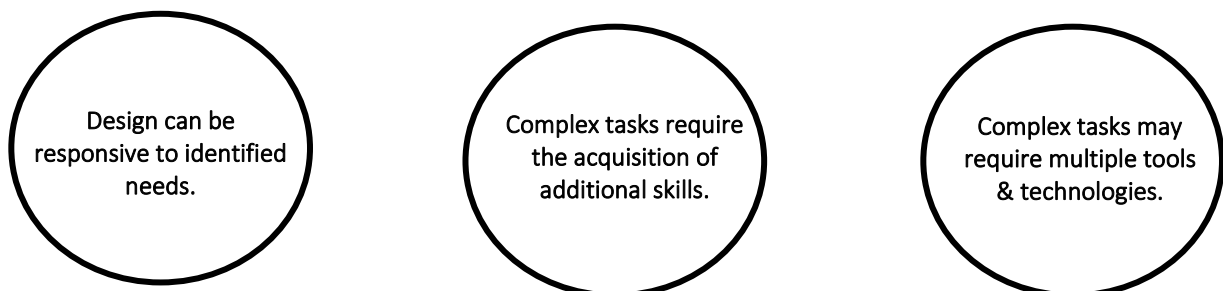
Instagram- mehta_hsd36

This course is designed to provide the basics from A to Z: appetizing snacks to meals with zest are all part of Food Studies 9. Understand and enjoy the foods of today through planning, preparing and presenting. Realize personal food needs and establish good eating habits and become more competent and creative in food preparation. Skills learned may be applied to careers in food services, health care and hospitality, as well as everyday living.

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

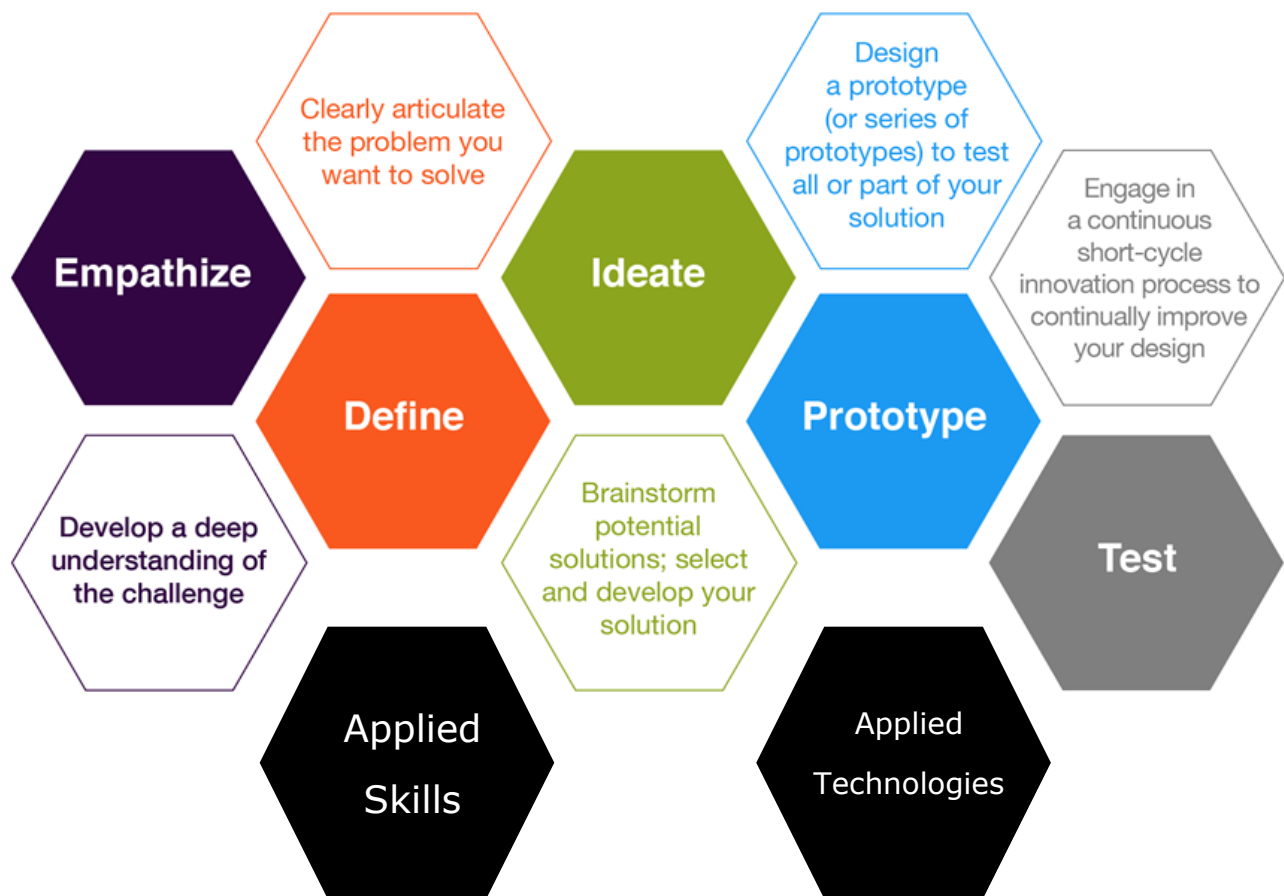


BIG IDEAS: What students will understand.



Applied Design, Skills & Technologies – Food Studies 9

CURRICULAR COMPETENCIES: What students will be able to do.



CURRICULAR CONTENT: What students will know.

- ◆ Pathogenic microbes associated with food-borne illnesses
- ◆ Components of food preparation, including use and adaptations of ingredients, techniques, and equipment
- ◆ Health, economic, and environmental factors that influence availability and choice of food in personal, local, and global contexts
- ◆ Ethical issues related to food systems
- ◆ First Peoples traditional food use, including ingredients, harvesting/gathering, storage, preparation, and preservation





Applied Design, Skills & Technologies – Food Studies 9

PANORAMA RIDGE SECONDARY LAB EVALUATION RUBRIC

Criteria	Emerging	Developing	Proficient
Food Safety	<ul style="list-style-type: none"> Needs to meet 2 or more criteria from the “Proficient” column 	<ul style="list-style-type: none"> Needs to meet 1 criterion from the “Proficient” column 	<ul style="list-style-type: none"> Hair remains tied up (Shoulder Length & +) during lab Hands washed after every possible contamination Apron remains on from the BEGINNING until the END of the lab Uses hot soapy water & hot water to wash & rinse dinnerware/ cookware/bakeware/etc. All dinnerware/cookware/ bakeware/etc. are dried thoroughly Work area is thoroughly cleansed & sanitized Minimizes & avoids cross-contamination
Kitchen Safety	<ul style="list-style-type: none"> Needs to meet 2 or more criteria from the “Proficient” column 	<ul style="list-style-type: none"> Needs to meet 1 criterion from the “Proficient” column 	<p>Before lab starts:</p> <ul style="list-style-type: none"> Ensures all equipment are in safe working condition <p>Once lab begins:</p> <ul style="list-style-type: none"> Ensures all equipment are used in a safe manner Ensures work area is always safe Able to apply basic First Aid for Cuts & Burns
Time Management	<ul style="list-style-type: none"> Needs to meet 2 or more criteria from the “Proficient” column OR Time allowed for Unit Check is after the bell (at the end of class) 	<ul style="list-style-type: none"> Needs to meet 1 criterion from the “Proficient” column 	<ul style="list-style-type: none"> Arrives early when needed Before lab starts: Hair/Apron/Hands/Recipe Begins lab on time Once lab begins: One trip to the supply table Dovetails tasks Allows for 10 mins before the end of lab for Unit Check
Independence	<ul style="list-style-type: none"> Needs to meet 2 or more criteria from the “Proficient” column 	<ul style="list-style-type: none"> Needs to meet 1 criterion from the “Proficient” column 	<ul style="list-style-type: none"> Always shows self-motivation Ability to take one’s own initiative all the time Always shows ability to problem solve Always shows flexibility
Team Work	<ul style="list-style-type: none"> Needs to meet 2 or more criteria from the “Proficient” column 	<ul style="list-style-type: none"> Needs to meet 1 criterion from the “Proficient” column 	<ul style="list-style-type: none"> Always works cooperatively with others Always assists others without prompting Always establishes positive work environment Always communicates effectively
Food Preparation Techniques	<ul style="list-style-type: none"> Needs to meet 2 or more criteria from the “Proficient” column 	<ul style="list-style-type: none"> Sometimes uses the correct tool and/or equipment Needs to meet 1 criterion from the “Proficient” column 	<ul style="list-style-type: none"> Able to read & comprehend recipe or reads recipe prior to asking for clarification Always uses the correct tool and/or equipment Always uses the correct food preparation technique
Product	<ul style="list-style-type: none"> Needs to meet 2 or more criteria from the “Proficient” column 	<ul style="list-style-type: none"> Needs to meet 1 criterion from the “Proficient” column 	<ul style="list-style-type: none"> Meets product standards as outlined in class