

FOODS 30

St. Albert Catholic High School 2011/2012

LEVEL: ADVANCED

**FOODS SCOPE: MODULE – FOOD PRESENTATION (FOD3060)
MODULE – SHORT ORDER COOKING (3070)
MODULE – CREATIVE BAKING (FOD3030)
MODULE – ADVANCED SOUPS AND SAUCES (FOD3050)
MODULE - ENTERTAINING WITH FOOD (FOD3100)**

(Please note: The order in which the modules are covered may be changed)

CREDITS: 5

LEARNER EXPECTATIONS:

Students working successfully in Foods will:

- Develop an interest in the broad base of food in such a way that they are motivated to continue practicing and learning about foods.
- Develop an awareness of the nutritional importance of food and its role in physical maintenance and wellness.
- Develop basic knowledge, skills and attitudes through the preparation of a variety of foods in order to lead richer and more fulfilled lives or to enter the food service industry with increased confidence and success.
- Practice safe and sanitary food handling and realize the consequences of failing to do so.
- Foster and understanding and knowledge of the multicultural richness and varied social customs in the preparation and the sharing of food.
- Develop management skills in the selection, preparation and service of food, and assess the impact these decisions might have on the global community.

**TEXTBOOK: GUIDE TO GOOD FOOD
PROFESSIONAL COOKING (4th Edition)
PROFESSIONAL BAKING (3rd Edition)
ON COOKING TEXTBOOK**

FOODS EXPECTATIONS:

A. EVALUATION:

- Modules are evaluated independently. All modules follow a format which may include: Assignments, Quizzes, Labs and Management, Projects, Presentation and Module Exam.

Labs and Management	40%
Assignments and Quizzes	30%
Module Exam or Final Project	20%
Career Pathways Portfolio	10%

B. CLASSROOM POLICIES:

- Be prepared and on time for class. If you are delayed by a teacher please ask for a note.
- Notice is given for quizzes and exams. If you are absent on a day of a quiz or test you will be expected to make it up upon your return.
- Students must assume responsibility of the material covered for the day missed. Due to the nature of the course there will be no make-up time for labs.
- Assignments must be handed in on time. If the assignment is incomplete, class time will be used to do the assignment; therefore you will not be allowed to do the lab.
- Technological devices are not allowed in class.
- You may bring in a water bottle into class. Extra food products and beverages are allowed in the class if they are brought in at the beginning of the class.
- An apron must be worn in the kitchen lab area.
- Hats may be worn in the lab area and hair must be worn back and off the shoulders when doing a lab.

Remember:

- **Success requires patience, practice, and a positive attitude.**
- **Please see me anytime if you require extra help.**