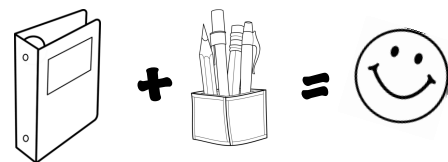


Culinary Tech 110

DEBB MCDONNELL

Culinary Technology 110 is an entry level hands-on food service training course focusing on baking. Each student will be involved in classroom and practical experiences within the school kitchen and enterprise activities in the Culinary Café.

Class Materials



Outcomes

GCO 1: Occupational Health & Safety

- Safe & Legal Work Procedures
- Ethical & Legal Work Behaviour
- Employment Opportunities & Certifications

GCO 2: Food Service Industry

- Types of Food Service
- Food Safety & Sanitation
- Standard Procedures in Food Service
- Menu Planning & Cost Control

GCO 3: Organizational Skills & Enterprise Activities

- Quick Breads & Yeast Breads
 - Cake & Cookie Methods
 - Pastry Doughs & Products
- Garde-manger Items (Cold items)
 - Hot & Cold Beverages

Attendance:

Due to the nature of the course, a **high standard of attendance** is required. Failing grades (including zeros) will be the result of missed classes and/or class work. It is the student's responsibility to come prepared after missing class time.

Assignments:

This is a hands-on course - assignments and evaluations are completed in class.

As such, **late assignments will not be accepted**. If unforeseen circumstances (ie. an emergency) arise, a "Late Assignment Slip" and approval by the teacher must be made. A maximum of 4 days extension with 10% deducted each day MAY be granted. After 4 days, you will receive a mark of zero.

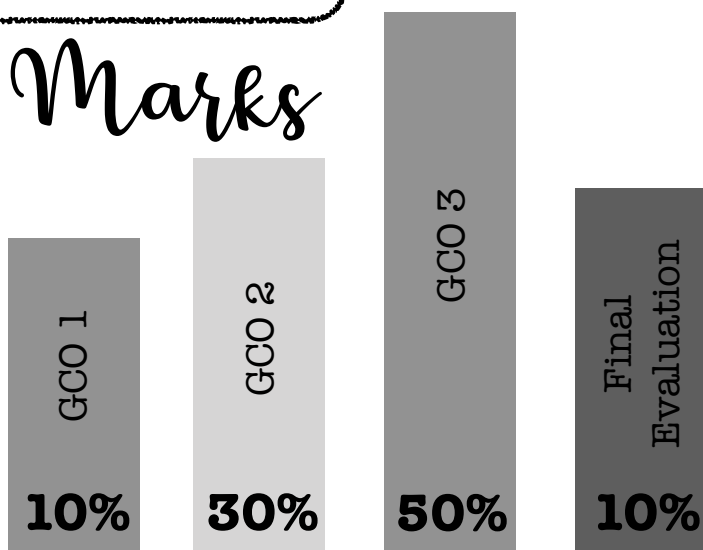
Expectations

BE Respectful
BE On Time
& BE HERE

Note:

Students will be required to be in the Culinary Cafe (kitchen) at lunch time throughout the semester selling products prepared in class.

Your Marks

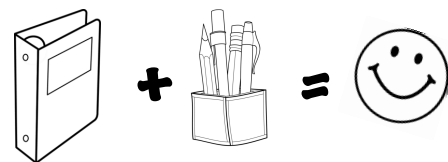


Culinary Tech 120

DEBB MCDONNELL

Culinary Technology 120 expands skills and knowledge learned in Culinary Tech 110. Students combine theory with hands-on projects and demonstrate employable skills through formal and informal presentation and in the Culinary Café.

Class Materials



Expectations

BE Respectful
BE On Time
& BE HERE

Note:

Students will be required to be in the Culinary Cafe (kitchen) at lunch time throughout the semester selling products prepared in class.

Outcomes

GCO 1: Occupational Health & Safety

- Safe & Legal Work Procedures
- Ethical & Legal Work Behaviour
- Employment Opportunities & Certifications

GCO 2: Food Service Industry

- Food Safety & Sanitation
 - Nutrition Basics
- Standard Procedures in Food Service
 - Types of Food Service
- Menu Planning & Cost Control

GCO 3: Methodology & Equipment

- Cooking Equipment
- Cooking Methods

GCO 4: Production & Enterprise Activities

- Stocks, Sauces & Soups
- Meats, Poultry & Game
 - Fish & Shellfish
- Plant-based proteins, vegetables, grains, dietary requirements

Attendance:

Due to the nature of the course, a **high standard of attendance** is required. Failing grades (including zeros) will be the result of missed classes and/or class work. It is the student's responsibility to come prepared after missing class time.

Assignments:

This is a hands-on course - assignments and evaluations are completed in class.

As such, **late assignments will not be accepted**. If unforeseen circumstances (ie. an emergency) arise, a "Late Assignment Slip" and approval by the teacher must be made. A maximum of 4 days extension with 10% deducted each day MAY be granted. After 4 days, you will receive a mark of zero.

Your Marks

