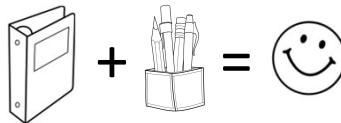


# Culinary Tech 110

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



## Expectations

BE Respectful  
BE On Time  
& BE HERE

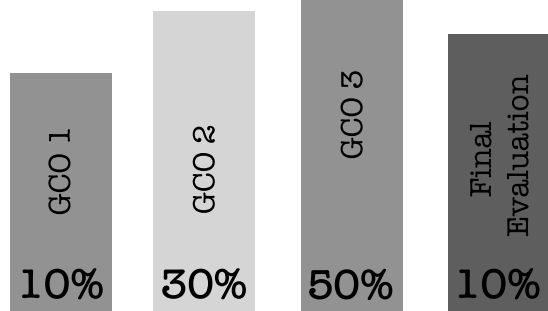
## Tommie



/ˈtɑːmi/ noun

Friendly and accepting of all;  
works to the best of their ability;  
enjoys fishing; bleeds green and gold;  
strives for excellence; gives to their community.  
See also: cool cat

## Your Marks



## Outcomes

### GCO1: 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:

As per school policy: Late assignments will be deducted 10% per day, up to 4 days - after 4 days, the mark will be zero.

### Note:

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