

# Culinary Tech

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.

## Outcomes

### GCO1: 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

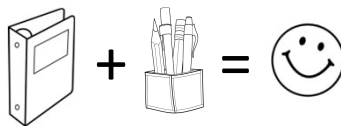
### GCO 3: Methodology & Equipment

- Cooking Equipment
- Cooking Methods

### GCO 4: Production & Enterprise Activities

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

## Class Materials



## Expectations

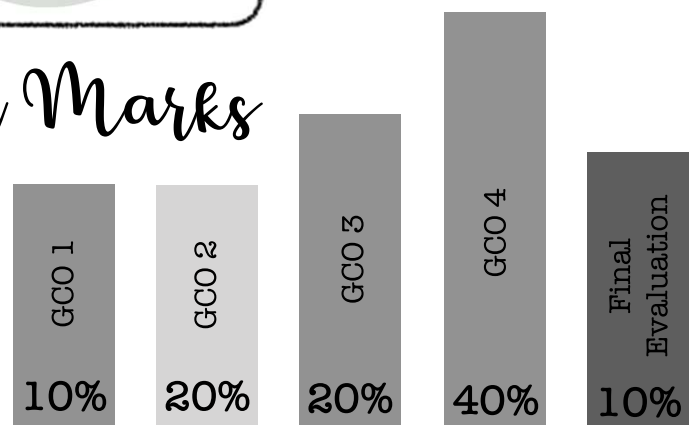
BE Respectful  
BE On Time  
& BE HERE

## 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



### 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.