



Foods 30

COURSE OUTLINE

MRS. KLATT

ADVANCED BREAD

FOD3040

You will further your skills in the handling of yeast doughs through the preparation of braided breads, fancy dinner rolls, doughnuts, croissants and danishes. Consistency in product quality will be emphasized.

ENTERTAINING WITH FOOD

FOD3100

You will plan and prepare food for an event, and develop organizational skills that may be used in the hospitality industry, at home or in entrepreneurial endeavours.

SHORT ORDER COOK

FOD3070

You will develop foundation skills in the preparation and principles underlying short order cookery by preparing a variety of quick meal options.

CREATIVE BAKING

FOD3030

You will learn about specialty cakes and pastry products, by selecting and creating various specialty cakes, pastries, desserts and a major baked project.

ADVANCED MEAT

FOD3080

You will develop further awareness of the different types of meats available, and of meat cookery, through the preparation of a variety of meat dishes.

PROJECT D

FOD3910


TBA

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website:

schsfoods30.weebly.com



Culinary Arts

COURSE INFORMATION

MATERIALS

Laptop
Hair Elastics
Aprons will be provided.

EVALUATION

Theory: 20-30%
Cooking Labs: 50-60%
Exams: 20-30%
1 credit per module

LABS

Cooking labs are an essential component to the culinary arts program. Over half of all classes are comprised of practical lab experience in the kitchen.

20 points will be allotted per lab
Areas of evaluation: Safety, Skills, Product, & Clean-up

There will be no make-up labs available at the school for days missed, although alternative arrangements can be made ahead of time to cook at home with the consent of the teacher.

In order to cook during a lab day a student **MUST** have all assignments completed & handed in, a copy of the recipe book and arrive on time.

ABSENCES

Students absent from scheduled assignments and exams will need to arrange a mutually agreed upon time to complete what is missing.

Students will have one week after the unit has been complete to determine a suitable timeline for their submissions.

It is your responsibility to find out what work was missed during the time that you are away.

The work must be completed with the teacher determining a mutually agreed upon time line for the missed work to be handed in for evaluation. "I didn't know about it" or "I wasn't there" are not acceptable.

DEADLINES

Deadlines are realistic in the normal working life outside the school setting. Some deadlines are negotiable; some are absolute. If the student does not complete or submit work on either an absolute or a negotiated deadline, that work will be entered as a not handed in assignment until the student submits the work. We also set deadlines as a way of bringing closure to one unit of work and moving ahead to another.

Students are expected to:

- Seek assistance from the teacher when they feel unable to complete a task/assignment due to insufficient knowledge or skill. Be sure to advise the teacher of any difficulty well before a task/assignment is due.
- Negotiate alternate deadlines well before an established due date.
- Understand that some deadlines are negotiable; some are absolute.

HOW WILL I RISE

IN CULINARY ARTS?



RESPONSIBILITY

- *At all times, you are responsible for your own effort and attitude and how you interact with others.*
- *Always treat classmates, staff, and our learning space with respect.*

INTEGRITY

- *Be someone who is worthy of trust and admiration.*
- *Work submitted as your own must be created entirely by you.*
- *Credit others where credit is due: this includes citing information used in your work and also crediting and thanking those who help you on your way.*

STRENGTH

- *One of the best ways to learn is to fail. Embrace this, learn, and try again.*
- *This building is full of caring people. Seek help and support when you need it - from friends, teachers, and counsellors.*
- *Understand that we all experience stress and problems. How we deal with them and overcome them demonstrates strength in our character.*

EXCELLENCE

- *Excellence can never be achieved without a foundation of responsibility, integrity, and strength.*
- *Excellence is PERSONAL excellence. Your personal excellence may look very different than another person's. Set realistic goals and strive to meet them.*