

**Career and Technology Studies (CTS)  
Mayerthorpe Junior Senior High School  
Culinary Arts 10/20/30  
2022 – 2023 Course Outline**

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Culinary Arts, a strand in Career and Technology Studies is now part of the *Health, Recreation and Human Services (HRH)* which offers all students important learning opportunities. The study of food is accomplished through a variety of contexts. The modules are concerned with food in its relationship to nutrition, preparation and presentation, management and social and cultural context. This course is divided into modules according to 10, 20 and 30 levels. You will receive one credit for each module you successfully complete. In this full semester course, **you will be completing 6 modules for a total of six credits.**

Within the philosophy of Career and Technology Studies, *students in Foods will:*

1. Develop an interest in the broad base of food in such a way that they are motivated to continue practicing and learning about foods.
2. Develop an awareness of the nutritional importance of food and its role in physical maintenance and wellness.
3. 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.
4. Practice safe and sanitary food handling, and realize the consequences of failing to do so.
5. Foster an understanding and knowledge of the multicultural richness and varied social customs in the preparation and sharing of food.
6. Develop management skills in the selecting, preparing and servicing of food, and assess the impact these decisions might have on the global community.



## MODULE SELECTION

All students in Alberta must complete Food Basics (FOD 1010) and Contemporary Baking (FOD 1020) before moving on to other modules. You can only complete each module once.

10 Level	20 Level	30 Level
FOD 1010: Food Basics	FOD: 2030 Food Decisions & Health	FOD 3010: Food for the Life Stages
FOD 1020: Contemporary Baking	FOD 2040: Cake & Pastry	FOD 3020: Nutrition & Digestion
FOD 1030: Snacks & Appetizers	FOD 2050: Bread Products	FOD 3030: Creative Baking
FOD 1050: Fast & Convenience Foods	FOD 2060: Milk Products & Eggs	FOD 3040: Yeast Products
FOD 1060: Canadian Heritage Foods	FOD 2070: Soups & Sauces	FOD 3050: Advanced Soup & Sauces
FOD 1070: Farm to Table	FOD 2090: Creative Cold Foods	FOD 3060: Food Presentation
FOD 1080: Food & Nutrition Basics	FOD 2100: Basic Meat	FOD 3080: Advanced Meat Cookery
	FOD 2110: Fish & Poultry	FOD 3110: Food Processing
	FOD 2130: Vegetarian Cuisine	FOD 3120: Food Evolution Innovation
	FOD 2140: Rush Hour Cuisine	FOD 3160: Regional Cuisine
	FOD 2170: International Cuisine	
	FOD 2180: Vegetables & Fruits	
	FOD 2190: Grains, Legumes, Nuts & Seeds	

## BASIC COMPETENCIES FOR EACH MODULE

*Demonstrate Fundamental Skills to:*

- Communicate
- Manage information
- Measure in Metric or Imperial
- Critically problem solve
- Work safely
- Work well with others
- Provide accurate grocery lists every week
- Practice lab cleanliness



## MODULE DEADLINES

Module 1	September 1 – 8 (5 days)
Module 2	September 9 – September 29 (15 days)
Module 3	October 3 – October 25 (15 days)
Module 4	October 26 – November 18 (15 days)
Module 5	November 21 – December 9 (15 days)
Module 6	December 12 – January 13 (15 days)
BONUS	January 16 – Last day of classes* TBA



*This allows 15 school days per credit. You require this time for labs, the module test and the module work. Please note that the final module must be handed in on the last day of classes once that date is announced.*



## MODULE EVALUATION

*All modules will be evaluated as follows:*

- |                           |     |
|---------------------------|-----|
| A. Student Learning Guide | 20% |
| B. Module Test            | 40% |
| C. Required Labs*         | 40% |

\*This mark is based on process, product and clean-up.

At the completion of each module, the student will be informed if credit was achieved. When the teacher's professional judgment indicates the student is in a position to demonstrate learning on a summative assessment with greater success than the initial attempt, such an alternative or additional summative assessment will be provided at a time agreed upon by the student and the teacher.

**Assessment for Learning (Formative Assessment)** is a systematic process of collecting information or evidence about student learning and is not assigned a grade/mark for the report card. **Assessment of Learning (Summative Assessment)** is the judgment we make about the assessments of student learning based on established criteria and a mark/grade is recorded for the report card. The purpose of assessment is to improve student learning. This means that judgments of student performance must be criterion-referenced so that descriptive feedback can be given that includes clearly expressed next steps for improvement. Tools of varying complexity are used by the teacher to facilitate this. For the more complex evaluations, the criteria are incorporated into a rubric where levels of performance for each criterion are stated in language that can be understood by students. Where possible, students will be engaged in their own assessment through self-reflection and the construction of rubrics

Assessment is embedded within the instructional process throughout each unit rather than being an isolated event at the end. Often, the learning and assessment tasks are the same, with formative assessment provided throughout the unit. In every case, the desired demonstration of learning is articulated clearly and the learning activity is planned to make that demonstration possible. This process of beginning with the end in mind helps to keep focus on the expectations of the course curriculum outcomes. The evaluations are expressed as a percentage/mark/grade based upon levels of achievement.

Should a situation arise where a student is not satisfied with an assessment outcome, first discuss the matter with the teacher outside of class time. If the teacher and the student are unable to resolve the issue, then the teacher will approach another teacher to assess the assignment. (The teacher will not have prior knowledge of the student's

name or the previous grade for the given assignment). If there is still an issue, a meeting will be set up between the student, teacher, parents, and administration to resolve the matter. The commencement of an appeal must occur in a timely manner; within 48 hours of receiving the marked assignment. In return, the appeal process will be completed as soon as possible.

Please see student agenda for more detailed appeals information.

### **GRADE DETERMINATION:**

**Individual module mark determination:** Grade will be based upon completion of lab work, student learning guide and module test conducted within each module. The grade will reflect the student's most consistent level of achievement throughout each module. This CTS program does not issue a final grade as it is modular based.

## **CLASSROOM STANDARDS AND EXPECTATIONS IN FOOD STUDIES**

### **Student Learning Guide**

It is an expectation in food studies that students do their BEST on the module. The student learning guide portion of the course must be completed individually. ***Copying other's work is cheating and will result in having to re-do the module booklet.*** Students are not permitted to hand in one module with two names on it. A sufficient amount of class time (*14 school days*) is always provided in order to meet all deadlines.

### **What does success look like in CTS?**

#### **A successful student:**

- Chooses a module and keeps track of it
- Chooses a partner and divides tasks effectively
- Completes a grocery list every week and hands it in every Monday
- Has acceptable hygiene, a hair tie and an apron
- Utilizes their assigned kitchen space
- Acts in a safe, mature manner
- Completes the module by the assigned date (Or close to it!)
- Writes the module test on or before the assigned date
- Checks the detailed report file and knows how many credits are completed

### **Module Test**

A test will be given at the completion of each module. Students are always provided with a review sheet. Test dates are scheduled for *every 14 school days*. You must have your module completed and ready to hand-in in order to attempt the test. If a student is absent, the test will be written when they return to class. You must successfully pass the test in order to earn the credit. *Students are always welcome to write the test early in order to move on to the next module.*

## **Lates**

Class is scheduled for Block 3 (12:29 PM to 1:51 PM). Thus, students must be in the lab and ready to begin cooking immediately following the bell. Should a student arrive late, the group will lose their kitchen space. If being late continues to be a problem, contact home will happen promptly. Students that miss 25% of the class will be marked absent.

## **Attendance**

We have an automated phone home program. Attendance is entered within the first 5 minutes of class as required by the administration. Calls go out automatically to those marked absent. *Students cannot earn credits in a lab-based program if they are not in class.*

## **Respect**

Disrespect to any staff or substitute teacher will not be tolerated at any time. A phone call home and/or a discipline referral to the school administration will result.

## **Required Supplies**

1. Mask
2. Binder
3. Pen/Pencil
4. Hair tie/Hat\*
5. Apron\* (This is supplied for all students. You can bring your own if you choose to but it must be school appropriate.)

\*PLEASE NOTE:

A. We will only wear masks when directed to do so by AHS. If you want to wear a mask you are free to do so.

B. HAIR COVERED -It is mandatory that long hair be tied back –**no free flowing hair**. A hair tie or baseball hat is sufficient. Hair ties are located on the teacher's desk. **There is to be no use of a comb or brush in the lab at any time.** Students are not permitted to braid their hair in the lab. Please do this in the washroom prior to class. All students must wear an apron while in a kitchen. There is no exception.

## **Cell Phones/Electronic Devices/Headphones**

At MHS, you are not permitted to utilize your phone in the lab or classroom. Feel free to use these during break times and lunch time. Anyone requiring use of the internet, in order to complete a module or find a recipe, will be supplied with a chrome book. Chrome books may not be used in a kitchen or while cooking. Each student is expected to use the assigned chrome book and return it to the cart in my classroom. Headphones must be attached to a chrome book.

## Behavior

1. Behave responsibly at all times.
2. Always consider other people using your kitchen with regard to cleanliness.
3. Respect the Safety and Sanitation Requirements of a Foods Lab. (no throwing food)
4. Start cleaning minimum 10 minutes before the end of the class.
5. Keep your work station clean at all times.
6. You must learn to wash hands properly and do so before beginning to cook.
7. NO COMBS, BRUSHES, or PERFUME TO BE USED IN THE FOODS ROOM.
8. Clean closed toe footwear is required at all times. No sandals while cooking.
9. Wear your mask all the time EXCEPT when you are eating.

Students are expected to behave responsibly and maturely when working in a high risk laboratory setting. Basic safety procedures will be discussed early in the course and students are reminded to observe these safety precautions at all times. If an accident occurs, no matter how small, report it to your teacher.

## Lab Days

Upon entering the lab, take a seat and wait for attendance. If you are scheduled to cook, wash your hands, grab an apron and begin to gather your supplies. Before starting to cook, preheat your oven and gather what is required before beginning the recipe. **Under no circumstances are students allowed to use greater quantities than ordered.** We cannot afford to double recipes. We are not feeding students from other classes or those in the hallway on spares. There is no delivery service to classes or students. Clean-up must start 15 minutes BEFORE the bell. Extra product can only be taken home in the donated containers. **STUDENTS CANNOT LEAVE THE CLASSROOM UNTIL THE LAB IS CLEAN. YOU WILL NEVER BE DISMISSED BEFORE THE BELL RINGS.**



## Lab Fee

There is a required lab fee of \$40.00. Please pay by **Monday, October 3, 2022**. You can pay online or make payment arrangements with the office if necessary. A receipt will be issued as soon as the funds are received.

*[This course outline is now available on our google classroom and does not need to be returned.](#)*