



CROCUS PLAINS REGIONAL SECONDARY SCHOOL COURSE OUTLINE AND ASSESSMENT GUIDE

Course Name: *CUA10S Exploration of the Culinary Arts*

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Course Description:

This is an optional course intended for students wishing to explore the culinary arts. The emphasis is on hands-on activities. Students are introduced to sanitation and safety; tools and equipment; knife handling and safety; and general preparation procedures for different types of food and beverage.

Required Supplies and Resources: Students are required to bring pencils/pens, lined paper and a binder for handouts on **classroom days**. Students are required to be in full cook's uniform on **kitchen days**. The uniform consists of the following: a clean chef's jacket, full-length pants, close-toed shoes, apron, hat and hairnet (if required).

Text/Other Resources:

FOODSAFE Level 1 Workbook, Fifth Edition
Professional Cooking for Canadian Chefs, Seventh Edition
The Culinary Professional, Second Edition

Units of Study

Unit Title	Learning Outcomes	Assessment Plan	Proposed Time (Based on 90 school days)
Sanitation and Safety	<ul style="list-style-type: none"> Describe workplace health and safety. Describe the importance of personal hygiene and health habits. Describe the importance of sanitary practices when working with food. Identify and describe types of cleaners and sanitizers and their proper use. Describe how to safely use kitchen utensils, machines and equipment. Describe types of fires. Describe how to use a fire extinguisher. 	<p><u>Formative Assessment</u> Assessments may include:</p> <ul style="list-style-type: none"> Quizzes Fill in the blanks Group work Daily question Jeopardy <p><u>Summative Assessments</u> Assessments may include:</p> <ul style="list-style-type: none"> Walk-in cooler recreation assignment Mock inspection checklist assignment Safety & Sanitation Test Hazard Poster/Presentation Practical Test 	
Tools and Equipment	<ul style="list-style-type: none"> Identify and describe kitchen equipment. Identify and describe cooking utensils. Identify and describe basic processing, holding and storage equipment. Demonstrate how to use kitchen equipment and utensils. 	<p><u>Formative Assessment</u> Assessments may include:</p> <ul style="list-style-type: none"> Team challenges Scavenger hunt Group work Practical assignments Jeopardy <p><u>Summative Assessment</u> Assessments may include:</p> <ul style="list-style-type: none"> Food Truck assignment Equipment identification worksheet 	

Unit Title	Learning Outcomes	Assessment Plan	Proposed Time (Based on 90 school days)
Culinary Knife Skills and Mise en Place	<ul style="list-style-type: none"> Define culinary terms. Identify and demonstrate the use of knives. Describe the importance of Mise en place and preparation. Demonstrate the proper use of knives. 	<p><u>Formative Assessment</u> Assessments may include:</p> <ul style="list-style-type: none"> Practical observation Learning centers Group work Peer assessment Organizational group challenge Jeopardy <p><u>Summative Assessment</u></p> <ul style="list-style-type: none"> Knife skills practical 	
Cooking Principles	<ul style="list-style-type: none"> Define cooking terms and methods Describe three ways of heat transfer. Describe proper scaling, measurement and portioning techniques. Describe vegetable cuts and their uses. Describe food storage procedures and packaging. Understand how to read and follow a standard recipe. 	<p><u>Formative Assessment</u> Assessments may include:</p> <ul style="list-style-type: none"> Taste test assignment Quizzes Group work Peer assessment Practical observation Jeopardy <p><u>Summative Assessment</u> Assessments may include:</p> <ul style="list-style-type: none"> Recipe re-creation Cooking methods test Measuring assignment 	

History & Overview of the Culinary Arts	<ul style="list-style-type: none"> • Be able to describe the food service industry. • Describe the roles and responsibilities of cooks. • Identify and describe professional development opportunities in the hospitality industry. • Understand proper dress code. 	<u>Formative Assessment</u> Assessments may include: <ul style="list-style-type: none"> • Quizzes/Fill in the blanks • Group work • Worksheets • Jeopardy • Family Feud • <u>Summative Assessments</u> Assessments may include: <ul style="list-style-type: none"> • History of Culinary Arts Worksheet • Culinary professional assignment • Chef research project 	
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Assessment Guidelines

There are various purposes for assessment:

- ☐ Assessment *for* learning (**formative assessment**): where assessment helps teachers gain insight into what students understand in order to plan and guide instruction, and provide helpful feedback to students.
- ☐ Assessment *of* learning (**summative assessment**): where assessment informs students, teachers and parents, as well as the broader educational community, of achievement at a certain point in time in order to celebrate success, plan interventions and support continued progress.

Academic Achievement

Grades will be calculated on summative assessment information only. The final calculation will be a fair reflection of a student's achievement of the learning outcomes.

Theory Work 35 %
Practical Work 60 %
Employability Mark..... 5 %

Students will do a final cooking project at the end of semester.