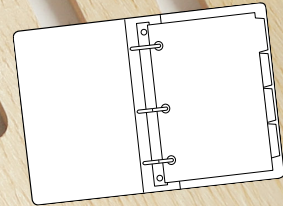


Culinary Tech 110

Mrs. Thornton

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



Outcomes

GC01: Occupational Health & Safety

- Safe & Legal Work Procedures
- Ethical & Legal Work Behaviour
- Employment Opportunities & Certifications

GC0 2: Food Service Industry

- Types of Food Service
- Food Safety & Sanitation
- Standard Procedures in Food Service

GC0 3: Organizational Skills & Enterprise Activities

- Menu Planning & Cost Control

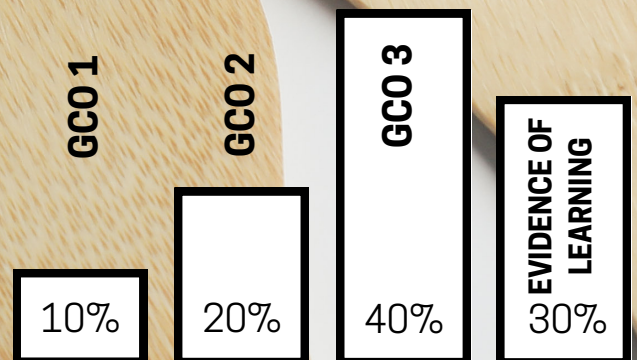
GC0 3: Organizational Skills & Enterprise Activities

- Quick Breads & Yeast Breads
- Cake & Cookie Methods
- Pastry Doughs & Products
- Garde-manger Items (Cold items)
- Hot & Cold Beverages

Expectations

Be respectful
Be on time
Be mindful
Be here

Assessment



Note

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