

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.

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

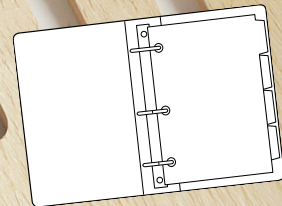
GC0 3: Organizational Skills & Enterprise Activities

- Menu Planning & Cost Control

Activities

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

Class Materials



Expectations

- Be respectful
- Be on time
- Be mindful
- Be here

Assessment

THEORY & LAB
PERFORMANCE

80%

EVIDENCE OF
LEARNING

20%

Note

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