

CULINARY TECHNOLOGY 120

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I. SAFETY/SANITATION

HACCP – System of Food Safety

Identify Food -borne Illnesses

Use Safety and Sanitation Procedures

II. LOOK TO THE FUTURE

Employment Skills and Opportunities

III. PROFICEINCY OF STANDARD PROCEDURES IN FOOD SERVICE

Equipment and Technology

The Commercial Kitchen – Work Stations/Sections

Knives

IV. DEVELOP CULINARY SKILLS THROUGH ENTERPRISING ACTIVITIES

Cost Control techniques

Cooking Techniques

Pantry Station-Vegetables/Fruits

Soups/Sandwiches

Appetizers/Salads/Dressings

Hot Food Preparation – Broiling, Grilling and Frying

EVALUATION:

Lab and Enterprise Activity Evaluation 50%

(Practical – 30%, Café Work – 20%)

Assignments (Projects) 30%

Tests/Quizzes 20%

TEXTS:

Exploring Professional Foods

Culinary Essentials

REQUIREMENTS:

Proper Attire: Hairnet, Elastic for long hair, Apron, Appropriate Footwear

**MANDATORY: WORK AT NOON HOUR IN CULINARY CAFÉ AND/OR
GOODIE CART**