

# Culinary Trades 11

*At a Glance Document*

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Culinary Trades 11

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## Learners will analyse how various careers support and are influenced by the food service industry.

### Rationale

From production and supply to service and waste management, there are many career pathways related to the food service industry. Learners will have an opportunity to explore the relationships that exist between food service and related industries. They will consider how various careers evolve and change in response to advancements in technology. The impact of a growing understanding of food literacy will guide learners as they analyse the evolving careers in the food service sectors.

### Competencies

- Citizenship (CZ)
- Communication (COM)
- Critical Thinking (CT)
- Personal Career Development (PCD)
- Technological Fluency (TF)

### Indicators

- **Investigate** the relationship between food service and supporting industries (CT, PCD)
- **Compare** the impact of the supply chain on various food service industries (COM, CT, PCD)
- **Analyse** the impact of technology on food service and related careers (CT, PCD, TF)
- **Analyse** the role of food literacy in evolving careers in the food service sector (CZ, COM, PCD, COM)

### Concepts (and Guiding Questions)

#### Connection between Industries

- How does supply and demand in agriculture and fishing influence employment opportunities in the food service sector?
- How do careers in equipment supply and repair support the food industry? How is the food service industry impacted by seasonality?
- How do I get training in equipment repair and maintenance?

### Supply Chains

- How are supply chains used?
- How do supply chains influence the food service industry?
- What career opportunities exist in supply chains that would support the food service industry?

### Impact of Technology

- How has technology impacted careers in the food service sector?
- How has technology influenced service delivery in the culinary trades?
- How do I determine when to consult with equipment repair/service?

### Food Literacy

- How does food literacy impact consumer decisions?
- What role does the food service industry play in food literacy?
- How do changes in society influence the culinary sector?
- How are jobs in the food service sector influenced by society's focus on buying local, and growing organic and healthier food?

### Skills

#### Analyse

Gather and select appropriate information; determine accuracy, validity, and relevance of the information; consider the implications of the information from multiple perspectives; communicate findings.

#### Investigate

Ask and revise questions; locate several relevant and dependable details to support an answer; organize and compare details; identify relationships, recognize represented perspectives, and communicate findings.

#### Compare

Make observations; identify similarities and differences; identify relationships and offer an interpretation; communicate the findings.

## Learners will **evaluate** employability skills necessary to be successful in culinary trades related careers.

### Rationale

In this outcome, learners will evaluate the employability skills necessary for culinary trades related careers. This will help as they determine what skill development they may engage in and possible career and education pathways of interest. Learners will explore various roles, structures, and opportunities that exist within food service facilities. They will need to consider the demands, advantages and disadvantages of a culinary career in various kitchen settings, and investigate strategies that respond to challenges they may face.

### Competencies

- Communication (COM)
- Creativity and Innovation (CI)
- Critical Thinking (CT)
- Personal Career Development (PCD)
- Technological Fluency (TF)

### Indicators

- **Investigate** current and evolving education and career pathways in culinary related careers (COM, PCD)
- **Evaluate** personal interests, attributes, and aptitudes in relation to culinary trades related careers (CT, PCD)
- **Analyse** organizational structures (Kitchen Brigade System) and opportunities for progression in culinary service trades (COM, CT, PCD)
- **Investigate** strategies that respond to challenges and barriers when working in culinary related trades (COM, CI, CT, TF)

### Concepts (and Guiding Questions)

#### Education and Career Pathways

- What types of career pathways are available for someone interested in working in the culinary trades?
- How can opportunities for entrepreneurship be developed in the culinary trades?
- What is needed to become certified in the culinary trades in Nova Scotia?

#### Interests, Attributes, and Aptitudes

- How do your interests and skills align with those needed to be successful in the culinary trades?
- What opportunities are available to support skill development and exposure to the trade for aspiring cooks?

#### Organizational Operations

- How does the kitchen brigade system influence organizational operations?
- How does size of staff and facility set-up influence organizational operations?
- Why is effective communication between FOH (front of house) and BOH (back of house) operations important?
- How can technology use influence organizational operations and service?

#### Challenges and Barriers

- What aspects of working in the culinary trades would be the most personally challenging?
- What types of challenges and barriers may exist in a career in culinary trades?
- How can challenges and barriers be effectively addressed in the culinary trades?

## Learners will **evaluate** employability skills necessary to be successful in culinary trades related careers. (cont.)

### Skills

#### Evaluate

Review processes and results from an inquiry. Consider and communicate varying perspectives and alternative solutions of findings. Identify potential new problems and/or issues. Justify decisions and/or findings.

#### Investigate

Ask and revise questions; locate several relevant and dependable details to support an answer; organize and compare details; identify relationships, recognize represented perspectives, and communicate findings.

#### Analyse

Gather and select appropriate information; determine accuracy, validity, and relevance of the information; consider the implications of the information from multiple perspectives; communicate findings.

## Learners will implement applicable workplace health and safety practices and procedures in a culinary setting.

### Rationale

All workplaces have expectations for safety and risk management. Learners will complete safety training associated with the culinary trades. They will learn how to engage with safe operating procedures relating to the maintenance of a variety of materials, tools, and equipment. Learners will consider how to establish a safe working environment for themselves and others, including how to prevent food borne illness.

### Competencies

- Communication (COM)
- Critical Thinking (CT)
- Personal Career Development (PCD)
- Technological Fluency (TF)

### Indicators

- **Select** safe operating procedures associated with maintaining required materials, tools, and other equipment in culinary fields (COM, PCD)
- **Plan** for the safety of employees and patrons in a culinary setting (COM, CT)
- **Evaluate** procedures that prevent food borne illness. (COM, CT, PCD, TF)
- **Apply** site specific safety training that would be expected in a culinary workplace setting (COM, CT, PCD)

### Concepts (and Guiding Questions)

#### Safety Training

- How do you know what types of safety training are required?
- How can rights and responsibilities be effectively demonstrated in a culinary setting?
- What significance does WHMIS training have in a culinary setting?

#### Safe Operating Procedures (SOP)

- What types of PPE are essential to safe work practices in a commercial kitchen?
- What SOP can be in place to mitigate hazards in a culinary setting?
- How can unsafe work practices be responsibly addressed in a culinary setting?
- What situations, including hidden costs, can result from not having a kitchen safety plan?

#### Food Borne Illness

- How can safety training and food safety practices mitigate the risk of foodborne illness?
- Why is a system of proper food storage, rotation and labeling important?
- How are some systems of food storage superior to others in relation to food safety?

#### Safety of Employees and Clients

- What steps can be taken to ensure dietary, cultural and medical needs are addressed with proper food handling?
- How do dietary, cultural and medical needs influence ingredient choices and food preparation procedures?
- What options are available for training related to dietary, cultural and medical needs while working in the food service industry?

## Learners will **implement** applicable workplace health and safety practices and procedures in a culinary setting. (cont.)

### Skills

#### Implement

**Select** - Locate several relevant and dependable details to support an answer

**Plan** - Identify a topic of interest; brainstorm ideas; choose, prioritize, and refine ideas; evaluate choices. Devise a process to solve the problem. Execute the steps, modifying as necessary.

**Evaluate** - Review processes and results from an inquiry. Consider and communicate varying perspectives and alternative solutions of findings. Identify potential new problems and/or issues. Justify decisions and/or findings.

**Apply** - Carry out, use, or complete a procedure/technique.

#### Select

Locate several relevant and dependable details to support an answer.

#### Plan

Formulate - Identify a topic of interest; brainstorm ideas; choose, prioritize, and refine ideas; evaluate choices. Devise a process to solve the problem. Execute the steps, modifying as necessary.

#### Evaluate

Review processes and results from an inquiry. Consider and communicate varying perspectives and alternative solutions of findings. Identify potential new problems and/or issues. Justify decisions and/or findings.

#### Apply

Carry out, use, or complete a procedure/technique.

## Learners will implement systems of measurement used in culinary trades.

### Rationale

In this outcome, learners will explore the importance of precision and accuracy in measuring and ordering. They will determine appropriate systems of measurement used for a variety of situations that occur in culinary trades settings. Learners will need to plan for accurate measurements inclusive of tools, equipment, and adjustments to recipe yields. They will evaluate various packaging and storage strategies and needs to respond to space and transportation issues. Learners will use strategies for the ordering and receiving of supplies and how adjust to changes relating to supply and demand of products and services.

### Competencies

- Communication (COM)
- Critical Thinking (CT)
- Personal Career Development (PCD)
- Technological Fluency (TF)

### Indicators

- **Select** appropriate systems of measurement in a culinary setting. (COM, CT)
- **Plan** for accurate measurements in response to recipe yields (CT, PCD, TF)
- **Evaluate** equipment in relation to packaging, transportation, and storage. (COM, CT, TF)
- **Apply** strategies for ordering and receiving supplies (COM, CT)

### Concepts (and Guiding Questions)

#### Measurement Systems

- What types of systems of measurement are used in the culinary trades?
- How are measurement tools used in the culinary trades?
- What factors need to be considered when choosing a measurement system?

#### Recipe Yields

- How can I determine relationships between measurement and recipe yield?
- What is the importance of planning for recipe yields in the culinary trades?

#### Packaging and Storage

- How does packaging relate to the strategies used for the transportation and delivery of foods.
- How can you determine if packaging will meet your needs?
- How is packaging impacted by the storage space available?
- How can packaging be adjusted to meet storage needs?

#### Ordering and Receiving Supplies

- Why is an appropriate system of measurement important when ordering and receiving supplies?
- What planning is needed to address packaging and storage-related needs when ordering and receiving supplies?
- What factors can determine the supply and demand for a product?
- How can food service establishment location and size impact the way supplies are ordered and received?

### Skills

#### Implement

**Select** - Locate several relevant and dependable details to support an answer

**Plan** - Identify a topic of interest; brainstorm ideas; choose, prioritize, and refine ideas; evaluate choices. Devise a process to solve the problem. Execute the steps, modifying as necessary.

**Evaluate** - Review processes and results from an inquiry. Consider and communicate varying perspectives and alternative solutions of findings. Identify potential new problems and/or issues. Justify decisions and/or findings.

**Apply** - Carry out, use, or complete a procedure/technique.



## Learners will **implement** systems of measurement used in culinary trades. (cont.)

### Select

Locate several relevant and dependable details to support an answer.

### Plan

Formulate -Identify a topic of interest; brainstorm ideas; choose, prioritize, and refine ideas; evaluate choices. Devise a process to solve the problem. Execute the steps, modifying as necessary.

### Evaluate

Review processes and results from an inquiry. Consider and communicate varying perspectives and alternative solutions of findings. Identify potential new problems and/or issues. Justify decisions and/or findings.

### Apply

Carry out, use, or complete a procedure/technique.

## Learners will implement procedures for the safe use and maintenance of materials, tools, and equipment in a commercial kitchen setting.

### Rationale

A broad array of tools and equipment are used in the culinary trades. Learners will learn how to select tools that are appropriate for a given task and how to use them safely. An exploration of proper food handling and storage will be necessary as learners consider the impact of the strategies they are using. It is important for them to plan for and use safe operating procedures (SOP) specific to various tools and equipment in a commercial kitchen setting.

### Competencies

- Communication (COM)
- Creativity and Innovation (CI)
- Critical Thinking (CT)
- Personal Career Development (PCD)
- Technological Fluency (TF)

### Indicators

- **Evaluate** strategies for proper food handling and storage (COM, CT, TF)
- **Apply** strategies for the use of proper materials, tool and equipment (COM, CT, PCD, TF)
- **Plan** for proper procedures to store and maintain materials, tools, equipment, and products. (COM, CT, CI, PCD)

### Concepts (and Guiding Questions)

#### Proper Food Handling and Storage

- What factors need to be considered when implementing safe food handling and storage procedures?
- How does proper planning contribute to less waste?
- How do I determine the best strategy for food safety?

#### Proper Material, Tool, and Equipment Use

- What factors need to be considered when implementing safe handling procedures for tools and equipment?
- Why might different tools and equipment require different steps for usage?

#### Material, Tool, and Equipment Storage and Maintenance

- Why is it important that regular maintenance procedures are implemented?
- How do regular maintenance procedures impact commercial kitchens?
- Why is it important to maintain an orderly workplace?
- How do you maintain an orderly workplace?
- What strategies can be used when moving materials, tools, and equipment?
- How do you develop an effective maintenance and tool repair schedule?

### Skills

#### Implement

**Select** - Locate several relevant and dependable details to support an answer

**Plan** - Identify a topic of interest; brainstorm ideas; choose, prioritize, and refine ideas; evaluate choices. Devise a process to solve the problem. Execute the steps, modifying as necessary.

**Evaluate** - Review processes and results from an inquiry. Consider and communicate varying perspectives and alternative solutions of findings. Identify potential new problems and/or issues. Justify decisions and/or findings.

**Apply** - Carry out, use, or complete a procedure/technique.

## Learners will **implement** procedures for the safe use and maintenance of materials, tools, and equipment in a commercial kitchen setting. (cont.)

### **Evaluate**

Review processes and results from an inquiry.

Consider and communicate varying perspectives and alternative solutions of findings. Identify potential new problems and/or issues. Justify decisions and/or findings.

### **Apply**

Carry out, use, or complete a procedure/technique.

### **Plan**

Formulate -Identify a topic of interest; brainstorm ideas; choose, prioritize, and refine ideas; evaluate choices. Devise a process to solve the problem.

Execute the steps, modifying as necessary.

## Learners will plan responses to a range of culinary service opportunities.

### Rationale

There are many factors to consider when addressing the needs of the culinary trades, such as dietary and medical considerations, and seasonal, cultural, and promotional opportunities. In planning responses to these culinary service opportunities, learners will analyse a variety of influences on culinary service. They will explore different ways to meet the needs of various customers and clients, and practice strategies to manage their time for deadlines and supply management within a commercial kitchen environment.

### Competencies

- Citizenship (CZ)
- Communication (COM)
- Creativity and Innovation (CI)
- Critical Thinking (CT)
- Personal Career Development (PCD)
- Technological Fluency (TF)

### Indicators

- **Analyse** the influence of trends, convenience products, and customer requirements on culinary service (CZ, COM, CT, PCD)
- **Apply** strategies that address dietary, cultural, and medical needs (CZ, CI, CT, PCD)
- **Evaluate** the impact of time management strategies (COM, CT, TF)
- **Analyse** how seasonality influences culinary service opportunities (COM, CT, PCD)

### Concepts (and Guiding Questions)

#### Influence of Trends and Needs

- How do convenience products influence food service?
- Why do food service establishments need to be aware of the latest trends?
- How do establishments decide on which trends to follow?

#### Seasonality

- How does seasonality influence food choices?
- How can food service respond to issues created by seasonality?
- What opportunities are created by seasonality?
- How can you plan for the end of the season (what do you need to consider about the length of season)?

#### Dietary, Cultural, and Medical Needs

- How are dietary, cultural, and medical needs met through proper food handling?
- How can I develop my skills in relation to meeting dietary, cultural, and medical needs?
- What types of training would be required to properly meet dietary, cultural and medical needs?

#### Time Management

- How does implementation of an effective time management strategy affect culinary service?
- What time management strategies and tools can best improve time management skills?
- How can time management skills be assessed?

## Learners will plan responses to a range of culinary service opportunities. (cont.)

### Skills

#### Plan

Formulate -Identify a topic of interest; brainstorm ideas; choose, prioritize, and refine ideas; evaluate choices. Devise a process to solve the problem. Execute the steps, modifying as necessary.

#### Analyse

Gather and select appropriate information; determine accuracy, validity, and relevance of the information; consider the implications of the information from multiple perspectives; communicate findings.

#### Apply

Carry out, use, or complete a procedure/technique.

#### Evaluate

Review processes and results from an inquiry. Consider and communicate varying perspectives and alternative solutions of findings. Identify potential new problems and/or issues. Justify decisions and/or findings.

## Learners will **implement** appropriate culinary knowledge in various production and service situations.

### Rationale

In this outcome, learners will become familiar with a variety of food preparation and serving methods. They will explore common terminology used in various workplaces relating to food production and service. Learners will engage in hands on experiences as they plan for food preparation, select and use appropriate tools, and implement a variety of cooking and serving methods. While using the vocabulary of the industry, learners will meet standards for working safely in a commercial environment.

### Competencies

- Communication (COM)
- Creativity and Innovation (CI)
- Critical Thinking (CT)
- Personal Career Development (PCD)
- Technological Fluency (TF)

### Indicators

- **Select** appropriate terminology associated with food production and service (COM, CT)
- **Plan** for safe food preparation (COM, CI, CT)
- **Apply** product identification procedures (COM, CT, PCD, TF)
- **Implement** a variety of cooking and serving methods (CI, CT, PCD,TF)

### Concepts (and Guiding Questions)

#### Product Identification

- How does proper product identification influence production and safety in a commercial kitchen?
- How do you ensure products are properly identified?

#### Food Preparation

- What is the importance of understanding basic cuts and knife skills in the food service industry?
- How is knife choice influenced by food choice and the menu being prepared?
- How do food preparation procedures impact the finished product?

#### Food Production and Service Terminology

- How does using proper terminology influence production and safety in a commercial kitchen?
- Why might food production and service terminology vary depending on the workplace?

#### Cooking and Serving Methods

- How do recipe choice and presentation impact choice of cuts?
- Why would it be important to implement a variety of cooking and serving methods?
- How do FOH and BOH facility design and storage impact cooking and service methods?
- How does menu choice impact cooking and service methods?
- How does technology impact cooking and service methods?
- How might location and facilities at a catering even impact cooking and service methods?

## Learners will **implement** appropriate culinary knowledge in various production and service situations. (cont.)

### Skills

#### Implement

**Select** - Locate several relevant and dependable details to support an answer

**Plan** - Identify a topic of interest; brainstorm ideas; choose, prioritize, and refine ideas; evaluate choices. Devise a process to solve the problem. Execute the steps, modifying as necessary.

**Evaluate** - Review processes and results from an inquiry. Consider and communicate varying perspectives and alternative solutions of findings. Identify potential new problems and/or issues. Justify decisions and/or findings.

**Apply** - Carry out, use, or complete a procedure/technique.

#### Select

Locate several relevant and dependable details to support an answer.

#### Plan

Formulate -Identify a topic of interest; brainstorm ideas; choose, prioritize, and refine ideas; evaluate choices. Devise a process to solve the problem. Execute the steps, modifying as necessary.

#### Apply

Carry out, use, or complete a procedure/technique.