

Food Preparation and Service 10

Foundational Outcomes

Website References

Website references contained within this document are provided solely as a convenience and do not constitute an endorsement by the Department of Education of the content, policies, or products of the referenced website. The department does not control the referenced websites and subsequent links, and is not responsible for the accuracy, legality, or content of those websites. Referenced website content may change without notice.

Regional Education Centres and educators are required under the Department's Public School Programs Network Access and Use Policy to preview and evaluate sites before recommending them for student use. If an outdated or inappropriate site is found, please report it to <curriculum@novascotia.ca>.

© Crown copyright, Province of Nova Scotia, 2021

Prepared by the Department of Education and Early Childhood Development

This is the most recent version of the current curriculum materials as used by teachers in Nova Scotia.

The contents of this publication may be reproduced in part provided the intended use is for non-commercial purposes and full acknowledgment is given to the Nova Scotia Department of Education.

Food Preparation and Service 10

The Foundational Outcomes identified in this document represent outcomes determined to be relevant for future learning in the discipline. The foundational outcomes are meant to guide teachers in making decisions about creating learning experiences that will prepare and engage their learners in a responsive way. However, a teacher's professional judgment remains the most crucial factor for responding effectively to the needs of learners.

Unit Outcomes

Students will be expected to

1. demonstrate knowledge of safe food preparation techniques and production
2. demonstrate skills in basic food preparation using a variety of tools and technology
3. demonstrate an understanding of the components of meal planning
4. demonstrate skill in providing quality client service and product presentation
5. explore the career and employment opportunities related to food preparation and presentation

Specific Curriculum Outcomes Students will be expected to

UNIT 1: SAFE FOOD PREPARATION TECHNIQUES AND PRODUCTION

- 1.1 identify causes, symptoms, and prevention of food-borne illness
- 1.2 identify kitchen procedures reflective of maintaining a safe workplace
- 1.3 demonstrate safe food handling in the selection, storage, preparation, and serving of foods

UNIT 2: FOOD PREPARATION TECHNOLOGY

- 2.2 assess the use and economy of various appliances, tools, and convenience foods in food preparation
- 2.3 apply basic knowledge of ingredients and cooking methods to maximize nutrient enhancement and retention

UNIT 3: BASIC MENU PLANNING

- 3.1 apply Canada's Food Guide to Healthy Eating when meal planning
- 3.2 apply basic math calculations when planning and budgeting for labs
- 3.3 organize, plan, and create a budget for a food service event

UNIT 4: INTRODUCTION TO FOOD SERVICE AND PREPARATION

- 4.1 demonstrate an understanding of creating a welcoming environment for food service
- 4.2 develop proficiency at setting tables, taking orders, and serving food in a basic restaurant setting

UNIT 5: FOOD SERVICE—LIFE-WORK BENEFITS

- 5.1 identify various employment opportunities in the food industry and training required
- 5.2 describe the nature of the work involved in working in a food-related occupation