

# Food Studies and Hospitality 12

*Foundational Outcomes*

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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.

### Learning Outcomes

Students will be expected to

1. demonstrate knowledge of safety and sanitation procedures within the professional food service operation
2. understand and apply literacy and numeracy skills to professional food service operations
3. describe and apply their knowledge to the basic operation of a professional kitchen
4. demonstrate basic skills in food and beverage service
5. compare and contrast cooking methods as applied to various foods
6. recognize and apply the principles of good menu planning
7. research and relate to developments and/or trends in the food service industry
8. identify the life-work benefits of developing skills in food production

Students will be expected to

### Unit 1: Food and Kitchen Safety

- 1.1 complete basic certification in first aid, food handling, and WHMIS
- 1.3 develop teamwork skills within the food service operation
- 1.4 model and maintain professional deportment and personal hygiene while working in a food service operation
- 1.5 demonstrate an understanding of food intolerances in food preparation and service

### Unit 2: Kitchen Literacy and Numeracy

- 2.1 interpret, modify, and convert recipes
- 2.2 accurately use proper terminology and techniques when performing food measurement and conversions

### Unit 3: Professional Kitchen Organization

- 3.1 identify the various types of professional kitchen organizations and how they operate
- 3.2 effectively operate, maintain, and store kitchen tools and equipment

### Unit 4: Food and Beverage Service

- 4.1 recognize the connection between the production and service of food
- 4.2 identify and demonstrate different types of table settings and service