

Food Studies / Hospitality 12

Outcomes

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Food Studies and Hospitality 12

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

Specific Curriculum Outcomes

Students will be expected to

Unit 1: Food and Kitchen Safety

- 1.1 complete basic certification in first aid, food handling, and WHMIS
- 1.2 demonstrate safe work methods and proficiency in operating standard tools and equipment within a professional food service operation
- 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
- 2.3 have a basic knowledge of the cost of food as it relates to the recipe

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
- 4.3 respond to customer needs in a professional manner
- 4.4 recognize the importance of menu knowledge
- 4.5 practise skills related to customer service

Unit 5: Fundamentals of Cooking

- 5.1 recognize and use kitchen staples and ingredients
- 5.2 demonstrate time and resource management skills
- 5.3 demonstrate basic food preparation skills
- 5.4 demonstrate an understanding of the basic principles of cooking food
- 5.5 choose and apply appropriate cooking methods to various types of food
- 5.6 identify and practise healthy methods of food preparation
- 5.7 participate in sensory evaluation of food

Unit 6: Menu Planning

- 6.1 identify different types of food service establishments and their corresponding menus
- 6.2 recognize the relationship between target clientele and menu offerings
- 6.3 recognize the factors that affect the selection of menu items

Unit 7: Food for Thought

- 7.1 reflect on the factors that affect change in the food industry
- 7.2 demonstrate their knowledge of a food trend/development through research and presentation

Unit 8: Work Experience / Job Shadow / Co-operative Education

- 8.1 participate in a work placement in the food hospitality industry
- 8.2 participate in career exploration activities related to the food hospitality industry
- 8.3 complete the appropriate reporting documents for their work placement as required by Department of Education *Community-Based Learning Policy*