

Food in Society 10

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.

Unit Outcomes Students will be expected to

1. demonstrate knowledge of safe food preparation techniques and production
2. develop their knowledge and appreciation of cultural diversity, sensory evaluation techniques, and global influences on Canadian eating habits
3. develop a broadened view of the world, a deeper understanding of other cultures, and an appreciation of ethnic cuisine
4. develop an awareness of both world interdependence and the unequal distribution of the world's resources

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: AN INTRODUCTION TO GLOBAL FOODS

- 2.1 define culture generally and as it is reflected by food
- 2.2 identify factors that influence food choices and customs
- 2.3 show how we share commonalities and express diversity through the medium of food
- 2.5 determine the contribution of cultural and regional foods in the development of our Canadian heritage and food culture
- 2.7 compare the ways people of different cultures meet their nutritional needs (Food Guides)

UNIT 3: GLOBAL FOODS TOUR

- 3.1 explain why and how certain foods have become staples in a given country
- 3.2 identify factors that influence food choices and customs
- 3.7 explore a variety of equipment and technologies used in the preparation of food in various countries
- 3.8 use their sensory evaluation techniques to describe their food tasting experiences
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UNIT 4: GLOBAL AWARENESS

- 4.1 explore the distribution of population, wealth, and food supply
- 4.2 identify causes of food shortages and famine
- 4.3 explore global patterns of food distribution that lead to dietary deficiencies and dietary excess
- 4.5 use information to access current issues related to food that are impacted by both social and economic factors