

Catholic Central High School -Quarter 2, 2018-2019

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Foods 20 Course Outline

Welcome to Foods 20! Here is what you have to look forward to completing this quarter:

Course Description:

FOD2040: Cake and Pastry

- Canadian cuisine, whether for special occasions, holidays or meals, may be enhanced by cakes and pastries. Students will expand their knowledge and skills in the production of cake and pastry.

FOD2050: Yeast Breads & Rolls

- As if by magic, yeast and the baker's skill can transform simple ingredients into mouthwatering works of art. An amazing variety of breads and buns may be produced when students understand the ingredients and the specialized skills used in working with yeast.

FOD2060: Milk Products & Eggs

- Students develop skills in using milk products and eggs by examining how to retain their nutritional value and quality through a variety of preparation and presentation methods..

FOD2100: Basic Meats

- Students learn the nutritional value of meat and differentiate among the various cuts of meat. Students apply this knowledge to the safe handling, storage, preparation and presentation of meat dishes.

FOD2170:International Cuisine I

- Students discover other cultures by exploring their cuisine, and develop a variety of techniques for international cooking and use of specialized tools.

Materials List:

- Binder with paper
- Writing utensil
- Hair elastic for long hair
- Closed toe shoes

Assessment:

Assignments	35%
Test	25%
Labs	35%

Foods Fees: There is a \$35.00 fee attached to this course. It is used to purchase ingredients for Foods labs. This fee must be paid prior to the first lab ... which is tomorrow.

Unwelcome Stuff: Please leave your hats & backpacks in your locker. If you bring your cell phone to class you will place it in your assigned number pocket slot.