

# Catholic Central High School -Quarter 2, 2018-2019

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## Foods 30 Course Outline

Welcome to Foods 30! Here is what you have to look forward to completing this quarter:

### **Course Description:**

#### **FOD3030: Creative Baking**

- Students learn about specialty cakes and pastry products by selecting and creating specialty cakes, pastries, desserts and a major baked project.

#### **FOD3040: Advanced Yeast Products**

- Students further their skills in the handling of yeast dough through the preparation of a variety of yeast products.

#### **FOD3100: Entertaining with Food**

- Students plan and prepare food for an event and develop organizational skills that may be used in the hospitality industry, at home or in entrepreneurial endeavors.

#### **FOD3080: Advanced Meats**

- Students develop further awareness of the different types of meats available and of meat cookery through the preparation of a variety of meat dishes.

#### **FOD3140:International Cuisine II**

- Food plays an important role in maintaining and transmitting culture. In this module through the investigation of foods eaten, food patterns, and food customs you will develop an appreciation for the richness of the history and the culture of a country of your choice.

### **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.