

Commercial Foods 10: Course Outline

Email Contact: herb.hess@eips.ca

Course Description:

Students in Commercial Foods 10 will complete 6 modules in a 5 credit course.

Successful completion of Food Basics is a prerequisite for all FOD modules which follow.

FOD1010: FOOD BASICS

Students learn safe and sanitary food handling procedures, equipment care, comprehension of recipes and the importance of efficient work habits.

Prerequisite: none

Additionally, students wishing to pursue the Cook Apprenticeship (CKA) route will have two additional prerequisites.

CKA3400: KITCHEN ORIENTATION

Students develop skills and abilities in the food service industry as they develop safe and efficient work habits.

Prerequisite: CKA3900: Apprenticeship Safety

CKA3900: APPRENTICESHIP SAFETY or FOD3900: FOOD SAFETY

Students develop knowledge, skills and attitudes in the practice of kitchen health and safety, communication and career planning.

Prerequisite: None

Students choose from the following modules to complete their Foods 10 course:

FOD1020: CONTEMPORARY BAKING

FOD1070: FARM TO TABLE

FOD1080: FOOD & NUTRITION BASICS

FOD2090: CREATIVE COLD FOODS

Detailed course descriptions may be found using the following link:

http://education.alberta.ca/media/15240074/fod_sum.pdf

How will a student's mark be determined?

Successful completion of a module requires students to demonstrate the knowledge and skills required for each module outcome. Modules in Foods 10 are based on:

Theory work including a Final Exam will be weighted 50%.

Practical Experiences (Weekly Kitchen Mark and Required Practical Assignments) 50%.

Commercial Foods 20/30: Course Outline

Email Contact: herb.hess@eips.ca

Course Description:

Students in Commercial Foods 20 and 30 will complete 6 modules in a 5 credit course. Students in a 10 credit course will be required to complete 10 to 12 modules. All students proceeding with advanced level FOD modules must have successfully completed the prerequisite FOD1010: Food Basics. Students proceeding with the CKA Apprenticeship modules must have successfully completed CKA3400: Kitchen Orientation and one of CKA3900: Apprenticeship Safety or FOD3900: Food Safety.

Students in Foods 20 and 30 choose from the following modules:

Intermediate level:

FOD2040: CAKE & PASTRY	FOD2050: BREAD PRODUCTS
FOD2060: MILK PRODUCTS & EGGS	FOD2070: SOUPS & SAUCES
FOD2090: CREATIVE COLD FOODS	FOD2100: BASIC MEAT COOKERY
FOD2110: FISH & POULTRY	FOD2130: VEGETARIAN CUISINE
FOD2150: SAFE FOOD HANDLING	FOD2170: INTERNATIONAL CUISINE
FOD2180: VEGETABLES & FRUITS	FOD2190: GRAINS, LEGUMES, PULSES, NUTS & SEEDS

Advanced level:

FOD3030: CREATIVE BAKING	FOD3040: YEAST PRODUCTS
FOD3060: FOOD PRESENTATION	FOD3050: ADVANCED SOUPS & SAUCES
FOD3070: SHORT-ORDER COOKING	FOD3080: ADVANCED MEAT COOKERY
FOD3090: BUTCHER SHOP	FOD3100: ENTERTAINING WITH FOOD
FOD3110: FOOD PROCESSING	FOD3900: FOOD SAFETY

Any Commercial Foods student may access the CKA modules towards their course provided the necessary prerequisites have been met. A description of the CKA modules may be found using the following link:

http://education.alberta.ca/media/14065419/cka_sum.pdf

How will a student's mark be determined?

Successful completion of a module requires students to demonstrate the knowledge and skills required for each module outcome. Most modules in Foods 20 and 30 are based on:

Theory work including a Final Exam will be weighted 50%.

Practical Experiences (Weekly Kitchen Mark and Required Practical Assignments) 50%.

Several modules have more emphasis on practical assignments and are weighted 75% Practical and 25% Theory. Creative Baking is weighted 100% Practical.