



COOKING COURSE OUTLINE

COURSE content

The course is focused on learning basic and advanced cooking skills and techniques. Students will learn technical skills and vocabulary pertaining to cooking (such as chopping, dicing, sautéing, baking, roasting, etc.), learn about proper safety and sanitation procedures, and learn to read and follow recipes. Students will develop and demonstrate these skills by preparing dishes in the classroom in groups of approximately 4 students.

At the end of the course students will have developed the skills and knowledge to prepare meals, both with and without a recipe.

REQUIRED MATERIALS

The school will supply students with the cooking supplies needed for this course, including all the tools and appliances, and the food used at school. Students may occasionally have the opportunity to supplement a recipe by bringing in special ingredients.

Aside from these materials, it is recommended for students to have the following items:

- Pens, pencils, eraser, etc. (your standard supplies will be fine)
- A 3 ring binder
- A notebook or copybook, or looseleaf paper
- Approximately 40 sheet protectors

EVALUATION CRITERIA

TERM 1: 20% TERM 2: 20% TERM 3: 60%

PRACTICAL APPLICATION (INDIVIDUAL & GROUP EVALUATION)

The primary method of evaluation for the course will be based on the students' practical application of cooking skills and techniques. Cooking assignments will be evaluated on a variety of criteria which could include: participation and effort, correct application of directives, demonstration of technique, etc.

THEORY & HOMEWORK (INDIVIDUAL ASSESSMENT)

Students may also be asked to complete quizzes or assignments related to theory as part of the development of this class. In addition students may be asked to complete cooking assignments as homework. In such cases, students will be asked to photograph or video themselves cooking and provide these media for assessment.

CONTACT DETAILS

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Courses will also make use of Google Classroom