FOODS 2090 – CREATIVE COLD FOODS

FOD2090

1 Credit Course

ALTERNATIVE EDUCATION

Course Overview	Students learn to combine nutrition and creativity in the preparation of salads and sandwiches.
Prerequisite	*Please refer to Alberta Education's Provincially Authorized Senior High School Courses and Course Codes Document*
Required Materials & Resources	• One Module and One Assignment Book • Kitchen Lab

Learning Outcomes	***The student will:***
	
	A. describe salad, salad dressing, and sandwich ingredients in terms of:
	    a. types
	    b. availability
	    c. handling
	    d. nutritional value and nutrition concerns Describe the role of milk in various cooking applications
	B. identify and compare the various roles that salads may play in a meal or menu
	C. prepare and evaluate a variety of salads, salad dressings, and sandwiches using diverse ingredients
	D. describe the personal or career relevance of the competencies developed within the module
	E. demonstrate basic competencies

Note	***Within Alternative Education all teachers are required to follow a common course outline and gradebook set up.***
Assessment	The student's grade is determined by the knowledge the student has acquired based on the program of studies and the skills the student is able to show in articulating his or her knowledge. The student's grade will be calculated based on the following: **Coursework – 100%** *There is no final exam for this course*

Topics of Study	**ASSIGNMENT** **DESCRIPTION**
	    1 *Module Work*
	    2 *Module Extension Activity*
	    3 *Lab*
	    4 *Safety and Sanitation*

An Important Note About Assessment	A wide range of assessment information is used in the development of a student's final grade. Within Alternative Education, individualized assessments provide specific information regarding student progress and overall performance in the course. Student assessments may vary from student to student to adapt to differences in student needs, learning styles, preferences and paces. The teacher will apply best teaching practices to determine appropriate assessment.

TEACHER'S CONTACT INFORMATION:

Teacher's Name:	
Teacher's Phone Number:	
Teacher's Email Address:	