



FOODS 2110 – FISH AND POULTRY

FOD2110

1 Credit Course

Course Overview	Students learn the nutritional value of fish and poultry, and the safe handling, storage, preparation and presentation of fish and poultry dishes.										
Prerequisite	<i>Please refer to Alberta Education’s Provincially Authorized Senior High School Courses and Course Codes Document</i>										
Required Materials & Resources	<ul style="list-style-type: none"> • One Module and One Assignment Book • Kitchen Lab 										
Learning Outcomes	<p>The student will:</p> <ul style="list-style-type: none"> A. identify the variety of fish and poultry products available B. describe the nutritional value of fish and poultry C. describe methods and effects of cooking for various forms of fish and poultry D. identify safe handling and appropriate storage of fish and poultry E. identify various finishing and presenting techniques for a variety of fish and poultry F. demonstrate basic competencies 										
Note	<i>Within Alternative Education all teachers are required to follow a common course outline and gradebook set up.</i>										
Assessment	<p>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.</p> <p>The student’s grade will be calculated based on the following:</p> <p>Coursework – 100%</p> <p><i>*There is no final exam for this course</i></p>										
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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:	