



FOODS 3050 – ADVANCED SOUPS AND SAUCES

FOD3050

1 Credit Course

ALTERNATIVE EDUCATION

Course Overview	Students learn the techniques and ingredients of classic cuisine through the preparation of traditional soups and sauces and by adapting them for the trend toward lighter eating and nouveau cuisine.										
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 • Canada Food Guide • Kitchen Lab 										
Learning Outcomes	<p>The student will:</p> <ul style="list-style-type: none"> A. identify the ingredients and describe the techniques for the production of a complete repertoire of soups, foundation sauces and their derivatives B. demonstrate knowledge and skills in the planning, preparing and evaluating of soups and sauces C. identify and demonstrate safe and sanitary practices D. 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:	