



**FOODS 3100 – ENTERTAINING WITH FOOD**

**FOD3100**

**1 Credit Course**

<b>Course Overview</b>	Students plan and prepare food for an event and develop organizational skills that may be used in the hospitality industry, at home or in entrepreneurial endeavors.										
<b>Prerequisite</b>	<i>Please refer to Alberta Education’s Provincially Authorized Senior High School Courses and Course Codes Document</i>										
<b>Required Materials &amp; Resources</b>	<ul style="list-style-type: none"> <li>• One Combined (Consumable) Module and Assignment Book</li> <li>• Kitchen Lab</li> </ul>										
<b>Learning Outcomes</b>	<p><b>The student will:</b></p> <ul style="list-style-type: none"> <li>A. describe the safe food handling procedures involved in large-scale food events</li> <li>B. identify the factors of planning and staging an entertainment event that includes food</li> <li>C. demonstrate knowledge and skills in the planning, preparing and evaluating of foods for an entertainment event</li> <li>D. identify and demonstrate safe and sanitary practices</li> <li>E. demonstrate basic competencies</li> </ul>										
<b>Note</b>	<b><i>Within Alternative Education all teachers are required to follow a common course outline and gradebook set up.</i></b>										
<b>Assessment</b>	<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><b>Coursework – 100%</b></p> <p><i>*There is no final exam for this course</i></p>										
<b>Topics of Study</b>	<table border="1"> <thead> <tr> <th>ASSIGNMENT</th> <th>DESCRIPTION</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>Module Work</td> </tr> <tr> <td>2</td> <td>Module Extension Activity</td> </tr> <tr> <td>3</td> <td>Lab</td> </tr> <tr> <td>4</td> <td>Safety and Sanitation</td> </tr> </tbody> </table>	ASSIGNMENT	DESCRIPTION	1	Module Work	2	Module Extension Activity	3	Lab	4	Safety and Sanitation
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<b>An Important Note About Assessment</b>	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:**

<b>Teacher’s Name:</b>	
<b>Teacher’s Phone Number:</b>	
<b>Teacher’s Email Address:</b>	