



**FOODS 1010 – FOOD BASICS**

**FOD1010**

**1 Credit Course**

<b>Course Overview</b>	Students learn safe and sanitary food handling procedures, equipment care, comprehension of recipes and the importance of efficient work habits.										
<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 Module and One Assignment Book</li> <li>• Canada Food Guide</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 factors relating to food safety and safe handling of tools/equipment</li> <li>B. demonstrate working knowledge of a food preparation facility</li> <li>C. demonstrate knowledge and skills in the planning, preparing and evaluation of basic foods</li> <li>D. describe food choices in relation to Canada’s Food Guide to healthy eating</li> <li>E. demonstrate basic competencies</li> <li>F. describe the personal relevance of the competencies developed within the module</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>	