**Area of Learning: Applied Design, Skills, and Technologies — Culinary Arts Grade 11**

**BIG IDEAS**

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| Service and creativity inform the culinary arts. |  | Cuisine design interests require the evaluation and refinement of culinary principles and practices. |  | Tools and technologies can be adapted for specific purposes. |

**Learning Standards**

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| **Curricular Competencies** | **Content** |
| *Students are expected to be able to do the following:*  Applied Design  Understanding context   * Identify the **clientele** and **type of service**,and apply to service procedures   Defining   * Demonstrate the tasks involved in replicating a recipe * **Prioritize the steps** needed to complete a task * Sequence the steps needed to safely organize the workspace and select tools  and equipment * Anticipate and/or address **challenges** * Examine and consider the physical capabilities and **limitations** of the  teaching kitchen   Ideating   * Examine how culinary decisions impact social, ethical, and sustainability considerations * Analyze recipes and assess comprehension level * Identify and apply existing, new, and emerging culinary tools, **technologies**,  and systems for a given task   Prototyping   * Identify, critique, and use a variety of **sources of inspiration** and **information** * Select appropriate recipes, techniques, and procedures for desired outcome | *Students are expected to know the following:*   * **culinary best practices** * **principles of cooking methodology** * diverse cuisine, and the ethics of **cultural appropriation** * **artistic elements of the culinary arts** * identification and selection of suitable culinary ingredients for a specific recipe and/or cooking method * anatomy and preparation of meat, poultry, and seafood * **dietary restrictions** and food allergies, and strategies to address them * safety in the teaching kitchen, including the nature  of **pathogens** associated with foodborne illness  and **prevention strategies** * operational procedures for kitchen tools and equipment * literacy related to culinary recipes and procedures, including **conversions** * B.C. **agricultural practices** * ethical, social, and environmental considerations related to commercial waste management  and recycling |

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**Learning Standards (continued)**

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| **Curricular Competencies** | **Content** |
| * Analyze ingredients and materials for effective use and potential for reuse, recycling, and biodegradability * Make changes to tools, ingredients, and procedures to create and refine a given culinary task or process   Testing   * Identify and communicate with **sources of feedback** * Use an **appropriate test** to determine the success of a standard recipe, technique,  or skill * Apply testing results and critiques to make appropriate changes   Making   * Identify and use appropriate tools, technologies, materials, processes, and time needed for production * Explore artistic elements of the culinary arts during creation * Use materials in ways that minimize waste * Demonstrate appropriate skills, methodology, and food safety practices needed  to successfully replicate a recipe * Demonstrate correct and safe operation of culinary equipment   Sharing   * Explore how and with whom to share or promote culinary products and creativity * Critically reflect on the success of their culinary task and/or process and describe how it may be improved * Demonstrate and assess their ability to work effectively both individually  and collaboratively, including their ability to share and maintain an efficient  co-operative workspace   Applied Skills   * Apply **best practices of culinary professionalism and safety** procedures for themselves, co-workers, and users in the teaching kitchen * Demonstrate and assess their cookery, creativity, and service skills and skill levels * Develop and enact specific plans to refine existing skills or learn new skills |  |

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**Learning Standards (continued)**

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| **Curricular Competencies** | **Content** |
| Applied Technologies   * Choose, adapt, and if necessary learn more about appropriate tools and technologies to use for culinary tasks * Evaluate impacts, including unintended negative consequences, of choices made about technology use * Analyze and evaluate how land, natural resources, and culture influence the development and use of culinary ingredients, tools, and technologies |  |