

BIG IDEAS

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

Curricular Competencies	Content
<p><i>Students are expected to be able to do the following:</i></p> <p>Applied Design</p> <p><i>Understanding context</i></p> <ul style="list-style-type: none"> Identify the clientele and type of service, and apply to service procedures <p><i>Defining</i></p> <ul style="list-style-type: none"> 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 <p><i>Ideating</i></p> <ul style="list-style-type: none"> 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 <p><i>Prototyping</i></p> <ul style="list-style-type: none"> Identify, critique, and use a variety of sources of inspiration and information Select appropriate recipes, techniques, and procedures for desired outcome 	<p><i>Students are expected to know the following:</i></p> <ul style="list-style-type: none"> 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

Learning Standards (continued)

Curricular Competencies	Content
<ul style="list-style-type: none"> • 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 <p>Testing</p> <ul style="list-style-type: none"> • 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 <p>Making</p> <ul style="list-style-type: none"> • 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 <p>Sharing</p> <ul style="list-style-type: none"> • 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 <p>Applied Skills</p> <ul style="list-style-type: none"> • 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 	

Learning Standards (continued)

Curricular Competencies	Content
<p>Applied Technologies</p> <ul style="list-style-type: none"> • 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 	