

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 <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 designing and developing a well-balanced dish Explore and apply artistic elements of the culinary arts 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 Identify and adapt to the physical capabilities and limitations of the teaching kitchen <p><i>Ideating</i></p> <ul style="list-style-type: none"> Examine and critically evaluate how culinary decisions impact social, ethical, and sustainability considerations Analyze and screen recipes and assess comprehension level Identify and apply existing, new, and emerging culinary tools, technologies, and systems for a given task Contribute to the kitchen environment 	<p><i>Students are expected to know the following:</i></p> <ul style="list-style-type: none"> culinary best practices menu design, including recipe factoring, ratios, and costing diverse cuisine and cooking methodologies, including ethnic, multicultural, and First Peoples artistic elements of the culinary arts ethics of cultural appropriation appropriate selection of primary and secondary cuts of meat and poultry characteristics and properties of culinary ingredients methods and principles for seasoning and presentation substitutions to facilitate dietary restrictions and food allergies safety in the professional kitchen, including the responsibilities of food service operators advancements in culinary tools social, economic, and environmental effects of food procurement decisions career opportunities in the culinary arts industry social perceptions of chefs, culinary enthusiasts, and food trends

Learning Standards (continued)

Curricular Competencies	Content
<p>Prototyping</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 • 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 the dish, 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 • Apply diverse artistic elements to culinary creations • Create and use a variety of garnishes • Demonstrate several seasoning methods • Use materials in ways that minimize waste <p>Sharing</p> <ul style="list-style-type: none"> • Explore how and with whom to share or promote culinary dishes 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 	

Learning Standards (continued)

Curricular Competencies	Content
<ul style="list-style-type: none"> • 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 <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 	