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| **Overall Expectations** | | **Specific Expectations** |
| B1. Prepare and present food products in a variety of ways  B2. Demonstrate the use of safe and correct culinary techniques in the preparation, cooking, and presentation of food, and demonstrate professional serving methods  B4. Apply appropriate management principles and practices to plan and execute an event or activity | | B1.1 interpret recipes  B1.2 identify recipes that meet specific needs  D1.4 Take sanitary precautions  B1.2 Use measurement tools and equipment to accurately measure the volume and mass of food products in metric, US customary, or British imperial units as appropriate  B1.6 use different cutting techniques adapted to given culinary preparations  B1.4 Use a variety of flavours to enhance the taste of foods  B1.4 Present food products in different types of service  B2.5 adhere to table service standards  B3.1 identify various food service types  B4.1 Create an action plan for staging an event or activity  B4.3 Demonstrate appropriate planning, organizational, and time management skills when managing an event or activity  B4.6 Use appropriate mathematical skills to accurately calculate the actual cost and revenues of an event or activity |
| **Notions** | | |
| **Terminology** | | **Theory** |
| * Smell * Taste * Flavour | * Texture * Terroir * Tool | * Customer service * Principles of effective communication * Food handling techniques |
| **Material to prepare** | | |
| Scenario   * Computer to look up recipes   Activities   * Computer for research and planning * Ingredients for selected recipes * Tools to execute the recipes   Pushing further   * Computer for analysis and report | | |
| **Work** | | |
| **Scenario**   * You must prepare a catered reception with local cheese as the star ingredient. You can choose between a reception for a parent-teacher meeting, a reception for a career day or a reception for graduation. * You must prepare at least 4 different courses or more (according to the number of people in the brigade) * Present the evaluation grid for the important criteria that must be met * *Target clientele (tastes, nutritional needs)* * *Presence of star ingredient* * *Harmony between courses* * *Nutritional value for each course* | | |
| **Activity**   * Divide the class into work brigades. Choose which reception to prepare. * Determine the theme for the courses. Select the recipes. Get recipes approved. Each student must present a different dish. * Prepare **Sheet 1\_Work planning** for the selected recipe * Prepare and serve the dishes | | |
| **Pushing further**   * Analyzing the characteristics of the various ingredients used * Preparing an analysis report for individual work, brigade work and cheese served | | |
| **Assessment**   * Formative – feedback – discussion * Sommative – recipe research and planning * Lab work * Report **(see Sheets 2 and 3)** | | |
| **Resources**   * Report structure * Sheet 1 - Preparation * Sheet 2 - Analysis * Sheet 3 - Self-evaluation * Evaluation grid   Internet   * *Les types de fromages* animation (La Cité) * [*Comment lire une étiquette 30 secondes top-chrono*](https://sciencefourchette.com/science/lire-etiquette-nutritionnelle-30-secondes-top-chrono/)  *(*[*https://sciencefourchette.com/science/lire-etiquette-nutritionnelle-30-secondes-top-chrono/*](https://sciencefourchette.com/science/lire-etiquette-nutritionnelle-30-secondes-top-chrono/)*)* * *How to read nutrition facts label*(<https://www.soscuisine.com/blog/how-to-read-nutrition-facts-label/>) * *What is dairy processing* *(*[*https://www.dpac-atlc.ca/what-is-dairy-processing/*](https://www.dpac-atlc.ca/what-is-dairy-processing/)*)* * [Saputo](https://www.saputo.com/fr-ca/notre-societe/historique) *(*[*https://www.saputo.com/en/our-company/history-overview*](https://www.saputo.com/en/our-company/history-overview)*)* * [Fromage CDA](https://fromagescda.com/en/3-products) ***(***[*https://fromagescda.com/en/3-products*](https://fromagescda.com/en/3-products)*)* * [*ABC des saveurs*](https://abcsaveurs.weebly.com/cours-2-les-moleacutecules.html) *(* [*https://abcsaveurs.weebly.com/cours-2-les-moleacutecules.html*](https://abcsaveurs.weebly.com/cours-2-les-moleacutecules.html)*)* * Canada’s Food Guide(<https://food-guide.canada.ca/en/> ) * [Cheese lovers](https://cheeselover.ca/index.php/shops/) – List of cheese shops ***(***[*https://cheeselover.ca/index.php/shops/*](https://cheeselover.ca/index.php/shops/)*)* | | |