



Culinary Arts

Secondary V Course Handout

Teacher: Mr. W. Sanders

Email: sandersw@loyola.ca

Phone: 514-486-1101 **Extension:** 624

Course Objectives:

The main objective of this course is to provide students with as much hands-on experience preparing different types of food as possible. Secondary goals include improving organizational and communication skills.

Course Requirements:

1. Each Day 1, a journal entry is due. All journal topics are assigned at the start of the year.
2. Each Day 1, a "Cooking At Home" marking sheet must be handed in.
3. Once every 12 classes, your son will be the "Head Chef"
4. Students must work together with their team members.
5. In Term Three, a "Family and Friends" cooking video will be due the first class after March Break.

Marking Scheme:

Terms I and II

Journal entries: 30%

"Cooking At Home" assignments: 30%

"Head Chef": 40%

Term III

Journal entries: 20%

"Cooking At Home" assignments: 20%

"Head Chef": 40%

"Family and Friends" Video: 20%

Materials:

Apron (The School Store sells one.)

3-ring Binder

Specific Tasks/Projects

- a) Journal Entries.
- b) Head Chef: Students will research different recipes and choose one to present/demonstrate to the other students in the class. This will take place on a rotating basis, with each student presenting once every three cycles. The recipes do not have to represent a full meal. They could be one component of a full meal, such as an appetizer, or the meat or vegetable portion of an entrée or a dessert. One each rotation, each student must choose a component different from the ones he presented earlier i.e. he can not only present desserts.
Recipes chosen must be demonstrated briefly, and the rest of class time used for the other students to prepare the recipe. Ample time must be provided for clean-up. Recipes chosen should therefore not be overly complicated if the students are to finish on time.
The recipes demonstrated must be tested at home before being presented. Parents will have to sign a form stating that this requirement has been met.
- c) Students must cook a complete meal for his family, once every cycle. He must plan it, make sure all the ingredients are on hand before starting to cook, cook the meal, and clean up the work area entirely. The meal will receive ratings from each person who ate the meal. Based on several criteria given in an evaluation form, the results will be totaled for a grade on the meal.
- d) Students must produce and record a "Cooking Show". They must document cooking with a family member or friend who is "famous" for a certain recipe. The video should be about 20 minutes in length, should be well edited, and entertaining. The student's peers will watch the video in class and provide a grade.

Note:

There is a \$225 course fee to pay for the food the students eat.

When a student is the Head Chef, he must purchase the ingredients for his recipe, **keeping the original bill (not a photocopy)**. That bill needs to be given to the teacher who will pass it to the business manager. In due course, the business manager will issue a refund cheque **MADE OUT IN YOUR SON'S NAME**.

Budget:

Income: $12 \times \$225 = \2700.00

Expenses : $69 \text{ classes} \times \$50 = \$3450.00$