



GRADE 11

Culinary Arts Leadership

SD33 Chilliwack

This course is designed for those who are interested in pursuing the Culinary Arts as a career opportunity. It will continue to develop the basic cooking skills introduced in previous Culinary classes. It will introduce the leadership and kitchen management skills needed to successfully run a kitchen environment. Mentorship will be a large focus of the course, allowing opportunity to practice the skills taught in a controlled environment.

Credits: 4

Approval Date: May 2020

Hours: 80

Trax Code: YHEC

GOALS AND RATIONALE

Students will be able to: successfully share the knowledge and skills they have learned with others. They will understand the basic kitchen management skills that are essential to the successful running of a professional kitchen. Students will be able to plan a menu, evaluate the items needed to create the menu, prepare the food and present it to the customers. Students will be able to evaluate the food they have created and use the feedback they have received to inform their subsequent efforts.

BIG IDEAS

Mentorship informs learning, success requires planning, 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.

ADDITIONAL INFORMATION

Aboriginal Worldviews and Perspectives: Students will consider: Investigation of the First Nations, Métis, or Inuit practices will help make students aware that much of what we know has been passed on down through the generations via mentorship by community members; keepers of other traditional cultural knowledge and approaches; peers, consumers, and culinary experts. There are cultural factors that influence the cuisine that a customer may enjoy and there are traditional methods that are requi