



GRADE 12

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 build on the cooking skills that were introduced in the previous culinary classes and will provide opportunities for developing the leadership and kitchen management skills introduced in the Culinary Arts Leadership 11 course. Introduction to some basic psychological concepts such as communication styles and conflict resolution will give students a greater understanding

Credits: 4

Approval Date: May 2020

Hours: 80

Trax Code: YHEC

GOALS AND RATIONALE

Students will be able to: understand the nuances of directing others and skills needed to successfully share the knowledge and skills they have learned with others. Students will gain some basic communication skills which is not only helpful for leading oneself, but essential for leading others. They will understand the basic kitchen and staff management skill essential to the successful running of a professional kitchen. Students will be able to plan a menu, evaluate the items needed to create

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 requir