



GRADE 12

Foods Leadership 12

SD36 Surrey

Foods Leadership 12 develops leadership skills through collaboration, communication, and creative thinking, planning and serving food at a large-scale event in school or community. Students learn safe food handling, menu design, and their impact as leaders. The course emphasizes personal strengths, passions, and use of tools and technologies in the foods lab. Foods Leadership 12 covers the Serving It Right course content -students can challenge the online exam for certification. ADST 12 credit.

Credits: 4

Approval Date: Jan 2023

Hours: 120

Trax Code: YHEC

GOALS AND RATIONALE

Foods Leadership develops project planning, creative thinking & collaboration skills to implement food-related events. It promotes cultural understanding & community building, connecting students with diverse perspectives. They will learn self-awareness, design processes, task tools & food safety.

BIG IDEAS

I21- Leaders influence the behaviors of others and facilitate change in A positive way - Servant leadership extends into the community - Cuisine design interests require the evaluation and refinement of culinary principles and practices. - Tools and technologies can be adapted for specific purposes - Serving is relational and supports the wellbeing of self, family and community

ADDITIONAL INFORMATION

N/A