



GRADE 11

Global Food Studies 11

SD43 Coquitlam

Global Food Studies 11 provides an opportunity for students to express their creativity through presentation and demonstration of food preparation techniques & skills found in the study of Global cuisines. The historical, social, cultural & personal contexts of food habits are emphasized. Global diversity is celebrated & respected throughout this course.

Credits: 4

Approval Date: Feb 2020

Hours: 120

Trax Code: Y

GOALS AND RATIONALE

Develop an understanding of historical & cultural influences on food habits. Develop increasingly advanced food preparation skills. Apply the principles of design as they relate to food presentation. Explore world food diversity. Work with & taste without bias a variety of foods from around the world. Apply time management & organizational skills. Apply food safe procedures.

BIG IDEAS

Service & creativity inform the culinary arts. Cultural cuisine interests require the evaluation & refinement of skills. Tools & technologies can be adapted for specific purposes.

ADDITIONAL INFORMATION

Aboriginal Worldview and Perspectives: Storytelling is an important Indigenous method for building relationships, support experiential learning & promoting positive personal & cultural identities. Learning is embedded in memory, history & story. Learning is holistic, reflective, experiential & relational.