



Foods 3050

FOD3050 is offered as an **individualized learning** course at the Learning Centres. The teacher is accessible for support via email or by booking an appointment (phone, virtual meeting, in person) during our hours of operation. Before you ask for help on the assignment, be sure to review all available resources including the practice problems on the course Google Site.

Students will complete the course by working through lessons and content provided in Google Classroom using their unique @edu.sturgeon.ab.ca account. Students require access to a personal or commercial food preparation facility for this course.

Important Course Information

Prerequisites

FOD1010: Food Basics is a prerequisite.

Course Outcomes

Students will learn the techniques and ingredients of classic soups and sauces, but will adapt them for the trend of lighter eating and nouveau cuisine.

Outcomes:

1. Describe the ingredients and techniques for the production of soups and sauces and their derivatives.
2. Demonstrate knowledge and technique of planning, preparing, and evaluating soups and sauces.
3. Identify and demonstrate safe and sanitary practices.
4. Demonstrate basic competencies in communication, personal management skills, and teamwork.
5. Create strategies to create long and short term goals and steps for achieving them.



Evaluation

Assessment Component	Overall Weighting
Theory	50%
Labs	50%

Marks can be viewed on PowerSchool.

Additional Information and Expectations

All students and staff are expected to treat each other with respect. Plagiarism will not be tolerated. For more information, please refer to our website: www.sturgeonlearning.ca.

