



# Foods 2070

FOD2070 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](mailto:@edu.sturgeon.ab.ca) account . Students require access to a personal or commercial food preparation facility for this course.

## Prerequisites

FOD1010: Food Basics is a prerequisite.

## Course Outcomes

Students combine stocks with various thickening agents to produce hearty soups and sauces.

### Outcomes:

1. Identify the role of sauces in cuisine.
2. Describe the role of soups in cuisine.
3. Demonstrate the principles of soup and sauce cookery in the preparation, presentation and evaluation of soup and sauce products
4. Identify and demonstrate safe and sanitary practices
5. Demonstrate basic competencies
6. Identify possible life roles related to the skills and content of this cluster



## Evaluation

<b>Assessment Component</b>	<b>Overall Weighting</b>
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](http://www.sturgeonlearning.ca).

