



Foods 1010

FOD1010 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 lessons and content provided in Google Classroom. Students require their unique **@edu.sturgeon.ab.ca** account for course completion.

Prerequisites

There is no prerequisite for this course.

Course Outcomes

Students learn safe and sanitary food handling procedures, equipment care, comprehension of recipes and the importance of efficient work habits.

Outcomes:

1. The student will describe and demonstrate factors relating to safety and sanitation
2. The student will research common methods of hazard assessment and control
3. The student will demonstrate food choices in relation to Canada's Food Guide
4. The student will demonstrate knowledge and skills in the planning, preparing and evaluating of basic food recipes
5. The student will demonstrate basic competencies
6. The student will make personal connections to the cluster content and processes to inform possible pathway choices



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.

