



FOODS 2060

FOD2060 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.

Prerequisites

FOD1010: Food Basics is a prerequisite.

Course Outcomes

Students develop skills in using milk products and eggs by examining how to retain their nutritional value and quality through a variety of preparation and presentation methods.

Outcomes:

1. Identify the importance of a variety of milk products and eggs available
2. Develop an understanding of a variety of eggs and egg products available
3. Describe the role of milk in various cooking applications
4. Describe the role of cheese in various cooking applications
5. Describe the role of eggs in various cooking applications
6. Demonstrate the principles of milk and egg cookery in the preparation, presentation and evaluation of milk and eggs products
7. Identify and demonstrate safe and sanitary practices
8. Demonstrate basic competencies
9. Identify possible life roles related to the skills and content of this cluster



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.

