



## Technology Education Senior Years Technology Program

### *Grades 9 to 12 Culinary Arts: Manitoba Technical-Vocational Curriculum Framework of Outcomes (2014)*

#### Student Learning Outcomes Related to Sustainable Development

(Note that the Culinary Arts program is comprised of nine courses. The courses are structured using goals, General Learning Outcomes, and Specific Learning Outcomes.)

#### Grade 9

#### 8790: **Exploration of the Culinary Arts (9)** 15S/15E/15M, 10S/10E/10M

**Goal 1:** Describe and apply appropriate **sanitation, health, and safety** practices as they relate to the culinary arts.

**GLO 1.1:** Demonstrate appropriate **personal hygiene** practices.

9.1.1.5 Identify and interpret codes, regulations, and federal, provincial/territorial, municipal requirements pertaining to kitchen sanitation and safe food-handling practices. (A7.2)

**GLO 1.3:** Create and maintain a **safe and sanitary work environment**.

9.1.3.12 Describe the principles of the Workplace Hazardous Materials Information System (WHMIS) and identify the safety requirements as they apply to the culinary arts. (A3.9) (TSA 13)

**Goal 6:** Demonstrate awareness of **sustainability** as it pertains to the culinary arts.

**GLO 6.1:** Describe the culinary arts industry's **sustainability** practices and impact on the environment.

9.6.1.1 Identify the waste produced in a culinary arts facility.

9.6.1.2 Demonstrate the disposal and recycling of waste.

9.6.1.3 Rotate stock in a way to minimize waste (e.g., FIFO—the first one in is the first one out).

9.6.1.4 Identify and locate facilities for recycling and waste disposal.

**Goal 7:** Demonstrate awareness of the **ethical and legal** standards that pertain to the culinary arts.

**GLO 7.1:** Identify and follow the **ethical and legal** standards that pertain to the culinary arts.

9.7.1.1 Discuss ethical and legal standards in the culinary arts.

Grade 10

**8791Cooking Principals (10) 20S/20E/20M**

**Goal 1:** Describe and apply appropriate **sanitation, health, and safety** practices as they relate to the culinary arts.

**GLO 1.1:** Demonstrate appropriate **personal hygiene** practices.

10.1.1.5 Identify and interpret codes, regulations, and federal, provincial/territorial, municipal requirements pertaining to kitchen sanitation and safe food-handling practices. (A7.2)

**GLO 1.3:** Create and maintain a **safe and sanitary work environment**.

10.1.3.12 Describe the principles of the Workplace Hazardous Materials Information System (WHMIS) and identify the safety requirements as they apply to the culinary arts. (A3.9) (TSA 13)

**Goal 6:** Demonstrate awareness of **sustainability** as it pertains to the culinary arts.

**GLO 6.1:** Describe the culinary arts industry's **sustainability** practices and impact on the environment.

10.6.1.1 Identify the waste produced in a culinary arts facility.

10.6.1.2 Demonstrate the disposal and recycling of waste.

10.6.1.3 Rotate stock in a way to minimize waste (e.g., FIFO—the first one in is the first one out).

10.6.1.4 Identify and locate facilities for recycling and waste disposal.

10.6.1.5 Describe the steps to set up a composting program.

10.6.1.6 Describe how to reduce the usage of energy, waste, and water.

10.6.1.7 Discuss the use of sustainable food containers.

**Goal 7:** Demonstrate awareness of the **ethical and legal** standards that pertain to the culinary arts.

**GLO 7.1:** Identify and follow the **ethical and legal** standards that pertain to the culinary arts.

10.7.1.1 Discuss ethical and legal standards in the culinary arts.

Grade 11

**8792 Garde-Manager (11A) 30S/30E/30M**

**Goal 1:** Describe and apply appropriate **sanitation, health, and safety** practices as they relate to the culinary arts.

**GLO 1.1:** Demonstrate appropriate **personal hygiene** practices.

11A.1.1.5 Identify and interpret codes, regulations, and federal, provincial/territorial, municipal requirements pertaining to kitchen sanitation and safe food-handling practices. (A7.2)

**GLO 1.3:** Create and maintain a **safe and sanitary work environment**.

11A.1.3.12 Describe the principles of the Workplace Hazardous Materials Information System (WHMIS) and identify the safety requirements as they apply to the culinary arts. (A3.9) (TSA 13)

**Goal 6:** Demonstrate awareness of **sustainability** as it pertains to the culinary arts.

**GLO 6.1:** Describe the culinary arts industry's **sustainability** practices and impact on the environment.

11A.6.1.1 Identify the waste produced in a culinary arts facility.

11A.6.1.2 Demonstrate the disposal and recycling of waste.

11A.6.1.3 Rotate stock in a way to minimize waste (e.g., FIFO—the first one in is the first one out).

11A.6.1.4 Identify and locate facilities for recycling and waste disposal.

**Goal 7:** Demonstrate awareness of the **ethical and legal** standards that pertain to the culinary arts.

**GLO 7.1:** Identify and follow the **ethical and legal** standards that pertain to the culinary arts.

11A.7.1.1 Follow all legal requirements regarding health and safety standards.

**Goal 10:** Demonstrate an understanding of the **evolution and technological progression of, and the emerging trends in** the culinary arts.

**GLO 10.1:** Demonstrate an understanding of **the evolution and technical progression of, and the emerging trends in** the culinary arts.

11A.10.1.1 Demonstrate an understanding of the evolution and technical progression of, and the emerging trends in garde-manger.

## 8793 Patisserie and Baking (11B) 30S/30E/30M

**Goal 1:** Describe and apply appropriate **sanitation, health, and safety** practices as they relate to the culinary arts.

**GLO 1.1:** Demonstrate appropriate **personal hygiene** practices.

11B.1.1.5 Identify and interpret codes, regulations, and federal, provincial/territorial, municipal requirements pertaining to kitchen sanitation and safe food-handling practices. (A7.2)

**GLO 1.3:** Create and maintain a **safe and sanitary work environment**.

11B.1.3.12 Describe the principles of the Workplace Hazardous Materials Information System (WHMIS) and identify the safety requirements as they apply to the culinary arts. (A3.9) (TSA 13)

**Goal 6:** Demonstrate awareness of **sustainability** as it pertains to the culinary arts.

**GLO 6.1:** Describe the culinary arts industry's **sustainability** practices and impact on the environment.

11B.6.1.1 Identify the waste produced in a culinary arts facility.

11B.6.1.2 Demonstrate the disposal and recycling of waste.

11B.6.1.3 Rotate stock in a way to minimize waste (e.g., FIFO—the first one in is the first one out).

11B.6.1.4 Identify and locate facilities for recycling and waste disposal.

**Goal 10:** Demonstrate an understanding of the **evolution and technological progression of, and the emerging trends in** the culinary arts.

**GLO 10.1:** Demonstrate an understanding of **the evolution and technical progression of, and the emerging trends in** the culinary arts.

11B.10.1.1 Demonstrate an understanding of the evolution and technical progression of, and the emerging trends in patisserie and baking.

## 8794 **Vegetables, Fungi, Starches, and Farinaceous Products (11C)**

30S/30E/30M

**Goal 1:** Describe and apply appropriate **sanitation, health, and safety** practices as they relate to the culinary arts.

**GLO 1.1:** Demonstrate appropriate **personal hygiene** practices.

11C.1.1.5 Identify and interpret codes, regulations, and federal, provincial/territorial, municipal requirements pertaining to kitchen sanitation and safe food-handling practices. (A7.2)

**GLO 1.3:** Create and maintain a **safe and sanitary work environment**.

11C.1.3.12 Describe the principles of the Workplace Hazardous Materials Information System (WHMIS) and identify the safety requirements as they apply to the culinary arts. (A3.9) (TSA 13)

**Goal 6:** Demonstrate awareness of **sustainability** as it pertains to the culinary arts.

**GLO 6.1:** Describe the culinary arts industry's **sustainability** practices and impact on the environment.

11C.6.1.1 Identify the waste produced in a culinary arts facility.

11C.6.1.2 Demonstrate the disposal and recycling of waste.

11C.6.1.3 Rotate stock in a way to minimize waste (e.g., FIFO—the first one in is the first one out).

11C.6.1.4 Identify and locate facilities for recycling and waste disposal.

**Goal 10:** Demonstrate an understanding of the **evolution and technological progression of, and the emerging trends in** the culinary arts.

**GLO 10.1:** Demonstrate an understanding of **the evolution and technical progression of, and the emerging trends in** the culinary arts.

11C.10.1.1 Demonstrate an understanding of the evolution and technical progression of, and the merging trends in vegetables, fungi, starches, and farinaceous products.

Grade 12

**8795 Stocks, Soups, and Sauces (12A) 40S/40E/40M**

**Goal 1:** Describe and apply appropriate **sanitation, health, and safety** practices as they relate to the culinary arts.

**GLO 1.1:** Demonstrate appropriate **personal hygiene** practices.

12A.1.1.6 Identify and interpret codes, regulations, and federal, provincial/territorial, municipal requirements pertaining to kitchen sanitation and safe food-handling practices. (A7.2)

**GLO 1.3:** Create and maintain a **safe and sanitary work environment**.

12A.1.3.4 Describe the principles of the Workplace Hazardous Materials Information System (WHMIS) and identify the safety requirements as they apply to the culinary arts. (A3.9) (TSA 13)

**Goal 6:** Demonstrate awareness of **sustainability** as it pertains to the culinary arts.

**GLO 6.1:** Describe the culinary arts industry's **sustainability** practices and impact on the environment.

12A.6.1.1 Convert total yield/ratio and portion sizes of recipes for stocks, soups, and sauces.

12A.6.1.2 Demonstrate the reduction of the usage of energy, waste, and water.

12A.6.1.3 Rotate stock in a way to minimize waste (e.g., FIFO—the first one in is the first one out).

12A.6.1.4 Discuss the use of sustainable food containers.

12A.6.1.5 Identify and locate facilities for recycling and waste disposal.

**Goal 10:** Demonstrate an understanding of the **evolution and technological progression of, and the emerging trends in** the culinary arts.

**GLO 10.1:** Demonstrate an understanding of **the evolution and technical progression of, and the emerging trends in** the culinary arts.

12A.10.1.1 Discuss the evolution and technical progression of, and the emerging trends in stocks, soups, and sauces.

12A.10.1.2 Identify the technological progression of and the emerging trends in the culinary arts.

12A.10.1.3 Demonstrate an understanding of local food, slow food, genetically modified food, organic food, and other agricultural practices.

## 8796 **Breakfast and Dairy (12B)** 40S/40E/40M

**Goal 1:** Describe and apply appropriate **sanitation, health, and safety** practices as they relate to the culinary arts.

**GLO 1.1:** Demonstrate appropriate **personal hygiene** practices.

12B.1.1.6 Identify and interpret codes, regulations, and federal, provincial/territorial, municipal requirements pertaining to kitchen sanitation and safe food-handling practices. (A7.2)

**GLO 1.3:** Create and maintain a **safe and sanitary work environment**.

12B.1.3.4 Describe the principles of the Workplace Hazardous Materials Information System (WHMIS) and identify the safety requirements as they apply to the culinary arts. (A3.9) (TSA 13)

**Goal 10:** Demonstrate an understanding of the **evolution and technological progression of, and the emerging trends in** the culinary arts.

**GLO 10.1:** Demonstrate an understanding of **the evolution and technical progression of, and the emerging trends in** the culinary arts.

12B.10.1.1 Discuss the evolution and technical progression of, and the emerging trends in breakfast and dairy.



## 8797 Menu Planning and Food Costing (12C) 40S/40E/40M

**Goal 1:** Describe and apply appropriate **sanitation, health, and safety** practices as they relate to the culinary arts.

**GLO 1.1:** Demonstrate appropriate **personal hygiene** practices.

12C.1.1.6 Identify and interpret codes, regulations, and federal, provincial/territorial, municipal requirements pertaining to kitchen sanitation and safe food-handling practices. (A7.2)

**GLO 1.3:** Create and maintain a **safe and sanitary work environment**.

12C.1.3.4 Describe the principles of the Workplace Hazardous Materials Information System (WHMIS) and identify the safety requirements as they apply to the culinary arts. (A3.9) (TSA 13)

**Goal 6:** Demonstrate awareness of **sustainability** as it pertains to the culinary arts.

**GLO 6.1:** Describe the culinary arts industry's **sustainability** practices and impact on the environment.

12C.6.1.1 Demonstrate the process of recipe costing and the selling price of menu items.

12C.6.1.2 Discuss sustainable portion sizes.

**Goal 7:** Demonstrate awareness of the **ethical and legal** standards that pertain to the culinary arts.

**GLO 7.1:** Identify and follow the **ethical and legal** standards that pertain to the culinary arts.

12C.7.1.3 Discuss the legal and ethical implications of unsanitary and unhealthy practices in the culinary industry.

**Goal 10:** Demonstrate an understanding of the **evolution and technological progression of, and the emerging trends in the** culinary arts.

**GLO 10.1:** Demonstrate an understanding of **the evolution and technical progression of emerging trends in** the culinary arts.

12C.10.1.1 Discuss the evolution and technical progression of, and the emerging trends in menu planning.

## 8798 Meats, Poultry, Fish, and Seafood (12D) 40S/40E/40M

**Goal 1:** Describe and apply appropriate **sanitation, health, and safety** practices as they relate to the culinary arts.

**GLO 1.1:** Demonstrate appropriate **personal hygiene** practices.

12D.1.1.6 Identify and interpret codes, regulations, and federal, provincial/territorial, municipal requirements pertaining to kitchen sanitation and safe food-handling practices. (A7.2)

**GLO 1.3:** Create and maintain a **safe and sanitary work environment**.

12D1.3.4 Describe the principles of the Workplace Hazardous Materials Information System (WHMIS) and identify the safety requirements as they apply to the culinary arts. (A3.9) (TSA 13)

**Goal 10:** Demonstrate an understanding of the **evolution and technological progression of, and the emerging trends in the** culinary arts.

**GLO 10.1:** Demonstrate an understanding of **the evolution and technical progression of, and the emerging trends in** the culinary arts.

12D.10.1.1 Discuss the evolution and technical progression of, and the emerging trends in meats, poultry, fish, and seafood.