**Course Outline**

**Course:** Culinary Technology 110 **Teacher:**  Mrs. Thompson **Text:** *Exploring Professional Cooking*

**Description:**

Culinary Technology 110 is an introductory course combining theory with hands-on experiences in the food industry. Topics include career exploration, industry organization, standards, safety & sanitation, menu planning, nutrition, and food preparation. Theory and practice are maintained through class discussions, assignments, labs, take-home and in-class evaluations, and enterprise activities. Major assignments must be completed to attain credit. Late assignments will be penalized. If absent, no deductions will be made pending a written excuse and assignment is passed in the morning of return.

**Written excuses are required for all days absent.**

**Mark Schematic:**

**Participation / Lab Work – 60%** **-** Punctuality, classroom behaviour, adherence to rules regarding cell phones / cameras / headphones / jackets / etc, written excuses for days absent, tardiness, group work & discussions, lab work & clean up.

**Assignments - 20%**

**Tests / Quizzes – 20% -** Based on classroom discussions, presentations, guest speakers, and text.

**Exam – 30%** - Will be a practical exam to be completed in class the week before exams.