

Menu Planning and Food Costing 30S

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Text:

Professional Cooking

Objective:

In this course, students learn various kinds of recipes, their structure and how recipes are used in a commercial kitchen. Students also learn to construct a menu that builds sales by offering the best nutritional choices to the customer and promotes efficiency and productivity.

Outline:

This course focuses on the planning of classical and modern menus; food costing; controlling costs; price changes; receiving, storing, and ordering food; recording inventory; par levels; developing menu prices; determining yield factors; and setting food cost percentages. Students learn the basic principles of nutrition and Canada's Food Guide, as well as their use in planning healthy menus.

Technology requirements/routines:

Students will be added to a MS Teams Classroom. Here they can find assignments that will be released as they are given in class. Computers are available during the school day as needed.

Cell phone policy:

Cell phones MAY be used in the CLASSROOM AS NEEDED for assignment research or to participate in virtual assignments. When students are in the kitchen/practical cell phones are required to be locked away in the communal lockbox, as per Manitoba safety guidelines.

Attire:

Students will be supplied the use of an apron and hairnet. Students are required to have closed-toed shoes and shirts with sleeves; hats and hair ties are highly encouraged; hoodies of any type are not to be worn in the kitchen. These are requirements of Manitoba Health and Manitoba Workplace Safety and Health Act.

Assessment and Evaluation:

PowerSchool's app can be a valuable tool to track assignments and progress in class. Please keep in mind that as formative assessment is completed and recorded (to show progress of learning) they will be replaced by a summative assessment that will be part of the final grade.

PowerSchool allows for a late symbol, missing symbol, or a completion checkmark in place of formal marking. The checkmark is to show that formative practice is complete and used to determine summative assessment.

Category Weightings for Summative Assessment:

50%-- PRACTICAL: Demonstrations to be completed in class, graded by rubric

30%-- THEORY: Demonstrated learning via quizzes, written assignments, and projects

10%-- PROFESSIONALISM: Demonstrated in class, based on proper attire, grooming, teamwork.

10%-- PRACTICUM: Volunteer work within the industry (15 hours)

In accordance with the Swan Valley School Division Assessment of Learning Policy, at least 80% of work for summative assessment must be completed by the student in the presence of a teacher. If a student is missing when a summative assessment is given, verification from a parent, guardian, or doctor to account for your absence must be provided. Alternative arrangements to complete the task, in the presence of a teacher, will be made. *Students are responsible for completing the work in a timely manner.

Formative Assessment:

Formative assessment will occur on a regular ongoing basis, and progress/feedback shared with the student through observation and conversation with the student. This is an indicator of curricular outcome comprehension and will later be transposed into c marks. Students who do not complete formative assessment will find difficulty when it comes to summative assessment. Formative assessment will be recorded for progress evaluation purposes and will be recorded as a checkmark to indicate completion.

Unless otherwise specified, assignments not completed in class are due at the beginning of the next class. Assignments handed in beyond the due date will only be marked as “completed.” Students will be given several days notice for tests. Quizzes may be given at any time.

The Provincial Assessment Policy K – Grade 12 states “...students are ultimately responsible for the timely completion of assignments and for knowing that there are consequences for failure to adhere to the parameters.”

Also included in the report is a record of learning behaviors. (Personal management skills, active participation, and social responsibility) These essential skills are crucial factors that contribute to success in the classroom and the workplace. They are not used in determining grades; however, these behaviors are often indicators of personal motivation and engagement.

Classroom Expectations:

- Learning, respect, responsibility, and safety are our guiding principles. If any of these four values are compromised the issue will be addressed.
- Punctual attendance: All classes are compulsory. Attendance will be recorded at the beginning of each class period. Those students not in attendance will be recorded T (truant) until their arrival within a reasonable amount of time. Upon late arrival, students must sign in and record time of arrival. This record will be used to update attendance.

Students who miss class for any reason are responsible for all material covered in their absence. It is up to the student to obtain materials/assignments/notes ahead of time or upon return.

Students must make up a missed test or quiz on the first day returning to school or at a time arranged previously with the instructor. Special consideration will only be given to exceptional circumstances such as extended illness or compassionate reasons with verification of absences.

Please plan extracurricular and work commitments outside class time. If you know that you will be away from class ahead of time, please let your teacher know and make arrangements for missed work. Hair, nails, and tanning appointments are not valid reasons to miss class.

Digital Citizenship: “All members of the Swan Valley School Division community are expected to use digital technology in a safe, respectful, responsible, and ethical manner. SVSD devices are to be used in the classroom for learning. Students are encouraged to use personal devices as supported by the classroom teacher for positive education benefits and guided classroom instruction.”

Use of personal devices is not allowed during direct instruction or in class activities. Devices are to be charged or handed in to the distraction bucket during class time. Use of personal electronic devices is encouraged in some instances such as for projects or media related assignments. Students are expected to manage their distraction and use of personal devices.

Honesty:

Copying from the internet or any other source that is not your own or failing to document a borrowed source is plagiarism. Plagiarism is not honest or acceptable. The consequences will involve your teacher and school administration.

Materials:

All students must bring the required material to class. These include binders, pens, pencils, paper, etc. Students who continually do not bring materials will not be allowed to retrieve them during class time.

Class Routines:

Please remain seated at your tables until the classroom teacher has dismissed you. The bell does not dismiss you. Always be mindful and courteous of class changeover and how workstations are left for the next class coming through. Students may bring water to class and may be kept on their workstation in a tightly sealed, spill resistant container.

Instructional Approaches:

The topics and issues covered in Culinary Arts courses are to develop skills and promote reflective learning. There is no single way to teach or learn. The nature of Culinary Arts courses calls for a variety of instructional approaches to support the learning of students.