WH Croxford Culinary Arts
2017 – 2018

Philosophy

- Students must be educated, knowledgeable and productive to be successful in this industry. We use a student-centered process, developing basic career-specific knowledge combining thinking and experience in a realistic environment. As they progress through areas they manage their own learning become less dependent on the chef.
- We prepare students for post secondary Commercial Foods and employment in the industry.

The following courses will be offered this term. To optimize learning, and ensure a safer working and learning environment, students may rotate through various stations in smaller groups simultaneously.

Grade 10	Semester 1	Semester 2
FOD 1010 Food Basics*	Sept 6 – Oct 13	Jan 31 – Mar 16
FOD 2150 Food Safety and Sanitation	Oct 16 – Oct 20	Mar 19 - 23
FOD 2070 Soups and Sauces	Oct 23 – Nov 10	Mar 26 – Apr 27
FOD 2090 Creative Cold Foods	Nov 14 – Dec 4	Apr 30 – May 23
FOD 1040 Menu Planning 1?	Dec 5 – Jan 15	May 24 – Jun 15

Grade 11	Semester 1	Semester 2
FOD 2100 Basic Meat Cookery	Sept 6 – Sept 26	Jan 31 – Mar 1
FOD 2110 Fish and Poultry	Sept 27 – Oct 20	Mar 2 – Mar 26
FOD 2180 Vegetables and Fruits	Oct 23 – Nov 10	Mar 27 – Apr 27
FOD 2060 Milk Products and Eggs	Nov 14 – Dec 4	Apr 30 – May 23
FOD 2190 Grains Legumes, Nuts & Seeds	Dec 5 – Jan 12	May 24 – June 15

Grade 12	Semester 1	Semester 2
FOD 3050 Advanced Soups and Sauces	Sept 6 – Sept 26	Jan 31 – Mar 1
FOD 3080 Advanced Meats	Sept 27 – Oct 20	Mar 2 – Mar 26
FOD 3070 Short Order Cooking	Oct 23 – Nov 10	Mar 27 – Apr 27
FOD 3100 Entertaining with Food	Nov 14 – Dec 4	Apr 30 – May 23
FOD 3030 Creative Baking?	Dec 5 – Jan 12	May 24 – June 15

These dates take into consideration all holidays, professional development days, etc.

- One credit is earned per course completed. A course is completed when: all work is completed to teacher satisfaction, concept test is written, practical lab assignments have been completed with the necessary paperwork and a course reflection is completed. The dates above are pending.

- If any of these requirements is not met by the Course End Date (as above), the student will not receive credit and must repeat* or forfeit the course.

*Food Basics (prerequisite): MUST be successfully completed before taking 20 level courses.