

Welcome to CTF Foods

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Through exploration in the variety of occupational areas offered at Matthew Halton High School students will grow in appreciation for and create connections to possible career paths for their future. The student's grade will reflect the assessment of CTF objectives as they experience various challenges within these areas of study.

Course Objectives (CTF)

The products, presentations or services created by the students within the various occupational area will be assessed based on a number of the following objectives.

- I explore my interests and passions while making personal connections to career possibilities.
- I use skills/ technologies associated with occupational areas.
- I follow safety requirements associated with occupational area and related technologies
- I problem solve in response to a challenges.
- I design in response to a challenges.
- I adapt to change and unexpected events.
- I make decisions in response to challenges.
- I appraise product(s), performance(s), or service(s) created in response to challenges
- I communicate my learning
- I describe how my actions affect learning
- I develop skills that support effective relationships
- I collaborate to achieve common goals

Foods 8 Essential Question

What is the many ways food, influences our lives?

Course Description

Through a project based approach student will discover how historical culinary techniques, skills, procedures and products affect modern cuisine. Students explore knife skills, cooking techniques and discover the origins of our favorite foods.

Attendance

This course is very fast paced, as such attendance is vital to the success of students. The challenges covered in this program involve participation as individuals and groups: as a resolute students returning from absences will have to work to get their selves back on schedule

Course Content

Major Challenge 1

Knife Skills - (50% of CTS Foods grade)

Major Challenge 2

Issues in food today - - (50% of CTS Foods grade)