

Course Parameters for Foods

Facilities

CTS programs centred around Foods should include courses that link with facilities that are readily available in the school and/or community. All Foods courses require a personal or commercial food preparation facility. The type of facility required for the Foods strand is determined by the contextual application of the courses. Programs that focus on a personal application as the context for learning may be offered in a facility with equipment typically found in a household kitchen. However, programs that focus on a commercial application require access to a commercial facility and commercial equipment.

When selecting or planning a facility for Foods, ensure that there is:

- adequate space for instruction
- adequate services to run the equipment
- ample storage areas for equipment, tools and supplies
- dry and refrigerated storage
- adequate ventilation
- access to water and adequate plumbing services
- appropriate ambient features
- appropriate safety features.

Courses that require access to facilities in addition to those present in a typical classroom setting are identified in the Course Parameters. For more information, see the corresponding course in Sections D, E and F of the *Guide to Standards and Implementation*.

Equipment

A recommended equipment list is provided in the Course Parameters chart. Though not exhaustive, the list identifies equipment recommended as necessary to meet the course outcomes. The equipment that is essential only in a commercial facility is identified with “C.” The equipment required varies according to the contextual application of the courses. All other equipment included in the list is either recommended or optional in courses offered in either a personal or a commercial context.

Equipment for courses in Foods can be obtained through a combination of purchasing, borrowing, renting, improvising and constructing. When choosing a suitable option for obtaining equipment, give consideration to:

- adequacy of budgets for purchase
- capabilities regarding in-school maintenance and storage
- the logistics and cost of renting
- potential for loan from industry, government or post-secondary agencies
- joint purchases with other organizations in the community
- opportunities for improvising or constructing.

Teachers may find it desirable to develop a list of additional materials and supplies required for specific learning activities planned within each course.

Safety and Security Considerations

The maintenance of a safe and sanitary learning/working environment is everyone's concern in a facility supporting a Foods program. A number of safety issues exist:

- the layout of the laboratory
- the number of students in the laboratory setting
- laboratory management
- the maintenance and use of equipment and tools
- sanitary and hygienic food handling and storage
- personal hygienic practices
- federal, provincial and local food regulations.

In addition, it is also important to formulate a plan to monitor food inventory and supplies.

Instructional Qualifications

Responsibility for instructional planning and delivery of courses in Foods can be assumed by Alberta Certified Teachers having instructional expertise in the area of Home Economics (Foods) and/or Food Preparation. If the course is offered in a commercial context, with the use of commercial equipment, journeyman status is strongly recommended. The course *Basic Meat Cutting* requires meat cutting experience and/or certification in meat cutting to teach.

Courses requiring additional instructor credentials are identified in the course parameters chart. For more information, see the corresponding course in Sections D, E and F of the *Guide to Standards and Implementation*.

Credentialing Opportunities

Students may earn credentials recognized by business, industry and post-secondary institutions by demonstrating a specific set of competencies. Based on an articulation agreement established with the Apprenticeship and Industry Training Division, Alberta Advanced Education and Career Development, students who complete specified CTS courses may be eligible to obtain advanced standing in the apprenticeship program for Cook. Further details regarding each articulation agreement, including a correlation to CTS strands and courses, are provided in Appendix 5: Planning Ahead—CTS Transitions into Post-secondary Programs and the Workplace. Additional information can be obtained by contacting the Apprenticeship and Industry Training Division, Alberta Advanced Education and Career Development. A list of local Career Development Centres throughout Alberta is also provided in Appendix 5: Planning Ahead—CTS Transitions into Post-secondary Programs and the Workplace.

For more information related to certification opportunities that meet the requirements of Section 43 of the Public Health Act Food Regulation, see FOD2150: Food Safety & Sanitation in Section E of the *Guide to Standards and Implementation*.

Course Parameters

FOODS

LEVEL

- 1 – Introductory
- 2 – Intermediate
- 3 – Advanced

THEME

- A. Nutrition
- B. Preparation and Presentation
- C. Management
- D. Social and Cultural

EQUIPMENT

- ✓ Recommended in order to meet course outcomes
- Optional in providing access to supportive learning environments
- C Commercial Facility

LEVEL	1	1	1	1	1	1	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	
THEME	A	B	B	C	C	D	A	A	A	B	B	B	B	B	B	B	B	C	C	C	C	C	D
INSTRUCTIONAL QUALIFICATIONS										*	*	*	*	*	*	*	*	*	*	*	*	*	*
INSTRUCTIONAL FACILITY	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
CREDENTIALLING OPPORTUNITIES	*	*			*	*	*			*	*	*	*	*	*	*	*		*		*		*
EQUIPMENT	Food Basics	Baking Basics	Snacks & Appetizers	Meal Planning 1	Fast & Convenience Foods	Canadian Heritage Foods	Food & Nutrition Basics	Nutrition & the Athlete	Food Decisions & Health	Cake & Pastry	Yeast Breads & Rolls	Milk Products & Eggs	Stocks, Soups & Sauces	Vegetables/Fruits/Grains	Creative Cold Foods	Basic Meat Cookery	Fish & Poultry	Meal Planning 2	Vegetarian Cuisine	Rush Hour Cuisine	Food Safety & Sanitation	Food Venture	International Cuisine 1
	1010	1020	1030	1040	1050	1060	2010	2020	2030	2040	2050	2060	2070	2080	2090	2100	2110	2120	2130	2140	2150	2160	2170
Baker's table		○								○	○												
Bun divider											○												
Cabinet, proofer hot and cold		○									○												
Computer	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
Cookware	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Deep fat fryer													○	○		○	○						
Dehydrator																							
Demonstration table	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○	○
Dinnerware	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Flatware	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Grill Top												○	○	○		○	○						

* Refer to specific 1-credit courses listed in Sections D, E and F of the corresponding *Guide to Standards and Implementation* for additional information.

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THEME

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EQUIPMENT

- ✓ Recommended in order to meet course outcomes
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- C Commercial Facility

LEVEL	3	3	3	3	3	3	3	3	3	3	3	3	3	3
THEME	A	A	B	B	B	B	B	B	B	C	C	C	C	D
INSTRUCTIONAL QUALIFICATIONS			*	*	*	*	*	*	*	*	*	*	*	*
INSTRUCTIONAL FACILITIES	*	*	*	*	*	*	*	*	*	*	*	*	*	*
CREDENTIALLING OPPORTUNITIES			*	*	*	*	*	*	*	*	*			*
EQUIPMENT	Food for the Life Cycle	Nutrition & Digestion	Creative Baking	Advanced Yeast Products	Advanced Soups & Sauces	Food Presentation	Short Order Cooking	Advanced Meat Cookery	Basic Meat Cutting	Entertaining with Food	Food Processing	Food Evolution/Innovation	The Food Entrepreneur	International Cuisine 2
	3010	3020	3030	3040	3050	3060	3070	3080	3090	3100	3110	3120	3130	3140
Baker's table			C	C										
Bun divider														
Cabinet, proofer hot and cold				C										
Computer	○	○	○	○	○	○	○	○		○	○	○	○	○
Cookware	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓
Deep fat fryer							✓	○						
Dehydrator											○			
Demonstration table	○	○	○	○	○	○	○	○	○	○	○	○	○	○
Dinnerware	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓
Flatware	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓
Grill Top							✓	C						

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LEVEL	1	1	1	1	1	1	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	2	
THEME	A	B	B	C	C	D	A	A	A	B	B	B	B	B	B	B	B	C	C	C	C	C	D
INSTRUCTIONAL QUALIFICATIONS										*	*	*	*	*	*	*	*	*	*	*	*	*	*
INSTRUCTIONAL FACILITY	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
CREDENTIALLING OPPORTUNITIES	*	*			*	*	*			*	*	*	*	*	*	*	*		*		*		*
EQUIPMENT	Food Basics	Baking Basics	Snacks & Appetizers	Meal Planning 1	Fast & Convenience Foods	Canadian Heritage Foods	Food & Nutrition Basics	Nutrition & the Athlete	Food Decisions & Health	Cake & Pastry	Yeast Breads & Rolls	Milk Products & Eggs	Stocks, Soups & Sauces	Vegetables/Fruits/Grains	Creative Cold Foods	Basic Meat Cookery	Fish & Poultry	Meal Planning 2	Vegetarian Cuisine	Rush Hour Cuisine	Food Safety & Sanitation	Food Venture	International Cuisine 1
	1010	1020	1030	1040	1050	1060	2010	2020	2030	2040	2050	2060	2070	2080	2090	2100	2110	2120	2130	2140	2150	2160	2170
Ice maker															○								
Knife set	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Meat bandsaw																							
block																○							
grinder																							
hook racks																							
slicer															○								
Mixer, commercial size		○								○	○				○								
Mobile utility cart										○	○	○	○	○	○	○	○					○	
Pot storage racks												○	○		○	○							
Range/oven/microwave	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓

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EQUIPMENT
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 C Commercial Facility

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THEME	A	A	B	B	B	B	B	B	B	C	C	C	C	D
INSTRUCTIONAL QUALIFICATIONS			*	*	*	*	*	*	*	*	*	*	*	*
INSTRUCTIONAL FACILITIES	*	*	*	*	*	*	*	*	*	*	*	*	*	*
CREDENTIALLING OPPORTUNITIES			*	*	*	*	*	*	*	*	*			*
EQUIPMENT	Food for the Life Cycle	Nutrition & Digestion	Creative Baking	Advanced Yeast Products	Advanced Soups & Sauces	Food Presentation	Short Order Cooking	Advanced Meat Cookery	Basic Meat Cutting	Entertaining with Food	Food Processing	Food Evolution/Innovation	The Food Entrepreneur	International Cuisine 2
	3010	3020	3030	3040	3050	3060	3070	3080	3090	3100	3110	3120	3130	3140
Ice maker														
Knife set	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓
Meat bandsaw									✓					
block								C	✓					
grinder									✓					
hook racks									✓					
slicer							✓		✓					
Mixer, commercial size														
Mobile utility cart			C	C	C	C	C	C						
Pot storage racks			○	○	○		○	○						
Range/oven/microwave	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓

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THEME	A	B	B	C	C	D	A	A	A	B	B	B	B	B	B	B	B	C	C	C	C	C	D
INSTRUCTIONAL QUALIFICATIONS										*	*	*	*	*	*	*	*	*	*	*	*	*	*
INSTRUCTIONAL FACILITY	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
CREDENTIALLING OPPORTUNITIES	*	*			*	*	*		*	*	*	*	*	*	*	*	*		*		*		*
EQUIPMENT	Food Basics	Baking Basics	Snacks & Appetizers	Meal Planning 1	Fast & Convenience Foods	Canadian Heritage Foods	Food & Nutrition Basics	Nutrition & the Athlete	Food Decisions & Health	Cake & Pastry	Yeast Breads & Rolls	Milk Products & Eggs	Stocks, Soups & Sauces	Vegetables/Fruits/Grains	Creative Cold Foods	Basic Meat Cookery	Fish & Poultry	Meal Planning 2	Vegetarian Cuisine	Rush Hour Cuisine	Food Safety & Sanitation	Food Venture	International Cuisine 1
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Refrigeration, cart shelf units									○	○	○	○	○	○	○	○	○						
Refrigerator/freezer	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Scale, portion										○	○		○	○	○	○							
Small electric appliances	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Steam cooker														○									
kettle												○	○	○									
Vegetable cooker														○									
Washer/dryer	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Work table/counter	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓

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THEME	A	A	B	B	B	B	B	B	B	C	C	C	C	D
INSTRUCTIONAL QUALIFICATIONS			*	*	*	*	*	*	*	*	*	*	*	*
INSTRUCTIONAL FACILITIES	*	*	*	*	*	*	*	*	*	*	*	*	*	*
CREDENTIALLING OPPORTUNITIES			*	*	*	*	*	*	*	*	*			*
EQUIPMENT	Food for the Life Cycle	Nutrition & Digestion	Creative Baking	Advanced Yeast Products	Advanced Soups & Sauces	Food Presentation	Short Order Cooking	Advanced Meat Cookery	Basic Meat Cutting	Entertaining with Food	Food Processing	Food Evolution/Innovation	The Food Entrepreneur	International Cuisine 2
	3010	3020	3030	3040	3050	3060	3070	3080	3090	3100	3110	3120	3130	3140
Refrigeration, cart shelf units			○	○	○	○	○	○	○	○	○	○	○	○
Refrigerator/freezer	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Scale, portion			C	C	C			C						
Small electric appliances	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓
Steam cooker											✓			
kettle					C									
Vegetable cooker					○		○	○			○			
Washer/dryer	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓
Work table/counter	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓

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