

## MODULE FOD3060: FOOD PRESENTATION

**Level:** Advanced

**Theme:** Preparation and Presentation

**Prerequisite:** FOD1010 Food Basics

**Module Description:** Students develop creativity and flair while learning the techniques of tempting and artistic food presentation.

**Module Parameters:** Personal or commercial food preparation facility.

### Curriculum and Assessment Standards

Module Learner Expectations	Assessment Criteria and Conditions	Suggested Emphasis
<p><i>The student will:</i></p> <ul style="list-style-type: none"> <li>identify the principles of design and their application to the preparation and presentation of foods</li> <li>identify costs involved in the presentation of foods</li> </ul>	<p><i>Assessment of student achievement should be based on:</i></p> <ul style="list-style-type: none"> <li><b>concept test:</b> in which the student demonstrates:           <ul style="list-style-type: none"> <li>understanding of the elements of design</li> <li>analysis of examples to identify incorporation of elements of design</li> <li>application of guidelines for appropriate presentation and garnishing of foods</li> <li>understanding of implications for resources of food presentation and garnishing.</li> </ul> </li> </ul> <p><i>Assessment Tool</i>            Professional Baking <i>Instructor's Manual</i>            Professional Cooking <i>Instructor's Manual</i>            Food for Today Testing Program (<i>Teacher Resource Binder or Testmaker</i>)</p> <p><i>Standard</i>  <i>Correctly answer a minimum of 50% of questions</i></p>	20
<ul style="list-style-type: none"> <li>demonstrate a variety of techniques for the creative presentation of foods</li> </ul>	<ul style="list-style-type: none"> <li><b>practical lab experiences</b> in which the student will develop a portfolio of techniques for creative presentation of foods which includes:           <ul style="list-style-type: none"> <li>two foods or products in which the focus is on the colour and arrangement of individual elements; e.g., fruit tray, dessert or baking tray</li> <li>six different techniques for cutting, shaping or portioning foods</li> <li>garnishing and/or presentation techniques for:               <ul style="list-style-type: none"> <li>hors d'oeuvres</li> <li>canapés</li> </ul> </li> </ul> </li> </ul>	70

**MODULE FOD3060: FOOD PRESENTATION** (continued)

Module Learner Expectations	Assessment Criteria and Conditions	Suggested Emphasis
<p><i>The student will:</i></p> <ul style="list-style-type: none"> <li>• describe the personal or career relevance of the competencies developed within the module, and identify labour market dynamics that may be significant for career choices</li> <li>• demonstrate basic competencies.</li> </ul>	<p><i>Assessment of student achievement should be based on:</i></p> <ul style="list-style-type: none"> <li>– garnishing and/or presentation techniques for at least three of the following groups of foods:               <ul style="list-style-type: none"> <li>• soups</li> <li>• salads</li> <li>• hot vegetables</li> <li>• hot meats</li> <li>• pastas</li> <li>• sauces</li> <li>• desserts.</li> </ul> </li> </ul> <p><i>Assessment Tool</i>  <i>Lab Assessment: Advanced Level, FODLAB–3</i>  <i>Product Standard Scorecard: Food Presentation, FOB3060–1</i></p> <p><i>Standard</i>  <i>Achieve a minimum performance rating of 3 in applicable areas of assessment</i></p> <ul style="list-style-type: none"> <li>• <b>module reflection</b> in which the student will complete one of the following:               <ul style="list-style-type: none"> <li>– <i>Career Research: Advanced Level, FODCAR–3</i></li> <li>– <i>Job Shadow Assessment, FODJS</i></li> <li>– <i>Career Profile Guide, FODCPG</i></li> <li>– <i>Evaluation of Oral Presentation or Demonstration, FODPRES.</i></li> </ul> </li> </ul> <p><i>Standard</i>  <i>All sections have been completed accurately</i></p> <ul style="list-style-type: none"> <li>• <b>observations</b> of individual effort and interpersonal interaction during the learning process.</li> </ul> <p><i>Assessment Tool</i>  <i>Basic Competencies Reference Guide and any assessment tools noted above</i></p>	<p>10</p> <p>Integrated throughout</p>

**MODULE FOD3060: FOOD PRESENTATION** (continued)

Concept	Specific Learner Expectations	Notes
Design	<p><i>The student should:</i></p> <ul style="list-style-type: none"> <li>• explain how attention to the elements of design including:               <ul style="list-style-type: none"> <li>– arrangement</li> <li>– colour</li> <li>– proportion</li> <li>– balance</li> <li>– harmony</li> </ul>               may enhance food during preparation and presentation             </li> <li>• describe guidelines for appropriate garnishing and presentation of foods</li> <li>• describe the elements of design incorporated in the presentation of a wide variety of foods.</li> </ul>	<p>Considering temperatures, flavour, etc.</p> <p>Students collect and analyze photos of food to depict each element of design.</p>
Nature of Food	<ul style="list-style-type: none"> <li>• identify and explain canapés in terms of:               <ul style="list-style-type: none"> <li>– components</li> <li>– varieties</li> <li>– compound butters</li> <li>– bases</li> </ul> </li> <li>• identify and explain hors d’oeuvres and appetizers in terms of:               <ul style="list-style-type: none"> <li>– varieties</li> <li>– sauces and dips</li> </ul> </li> </ul>	<p>Canapés:</p> <ul style="list-style-type: none"> <li>• Components: base, body, garnish.</li> <li>• Varieties: smoked fish/meats, seafood, caviar, eggs, paté, cream cheese, vegetable/fruit.</li> <li>• Compound Butters: maitre d’hotel, anchovy, lemon, chive/shallots.</li> <li>• Bases: croutons, bouchees, specialty breads, vol au vent, profiteroles.</li> </ul> <p>Hors d’oeuvres:</p> <ul style="list-style-type: none"> <li>• Varieties: rumaki, deep fried, mushrooms, shrimp cocktail, escargots, oyster-glacie.</li> </ul>
Preparation and Presentation	<ul style="list-style-type: none"> <li>• creatively manipulate factors including colour and arrangement to enhance the visual appeal of a variety of foods</li> <li>• identify and demonstrate use of specialized tools for the cutting and shaping of foods as well as for attractively presenting and for portioning foods</li> </ul>	<p>Fruit, vegetable, cheese, meat trays, fruit pizza.</p>

**MODULE FOD3060: FOOD PRESENTATION** (continued)

Concept	Specific Learner Expectations	Notes
	<p><i>The student should:</i></p> <ul style="list-style-type: none"> <li>• demonstrate a range of advanced cutting, slicing, and manipulative techniques in a variety of applications</li> <li>• employ advanced garnishing and preparation techniques in the presentation of foods.</li> </ul>	
Safety, Sanitation and Equipment	<ul style="list-style-type: none"> <li>• demonstrate safe hygienic work habits and the correct use of tools and equipment</li> <li>• identify and resolve safety concerns, both food and equipment, significant to Food Presentation.</li> </ul>	
Management	<ul style="list-style-type: none"> <li>• calculate resource costs including:               <ul style="list-style-type: none"> <li>– materials</li> <li>– labour, skill, time</li> <li>– wastage of foods</li> <li>– changes in food value</li> </ul> </li> </ul> <p>incurred in the preparation and presentation of foods.</p>	
Career Exploration/ Portfolio	<ul style="list-style-type: none"> <li>• describe career options where skills developed in Food Presentation are particularly important</li> <li>• describe various occupational and entrepreneurial roles related to this module.</li> </ul>	Food stylist, food photographer, caterer, personal fulfillment.