

MODULE FOD3070: SHORT ORDER COOKING

Level: Advanced

Theme: Preparation and Presentation

Prerequisite: FOD1010 Food Basics

Module Description: Students develop foundation skills in the preparation and principles underlying short order cookery.

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"> identify and apply knowledge of foods prepared, techniques employed and equipment used in the operation of the short order kitchen 	<p><i>Assessment of student achievement should be based on:</i></p> <ul style="list-style-type: none"> concept test in which the student demonstrates understanding of: <ul style="list-style-type: none"> – nutritional concerns – cooking methods and mediums – cooking properties, costs and handling of fats – correct and safe operation of equipment – organization of the short order kitchen – differences between convenience foods and those made from scratch – technological developments in food and equipment. <p><i>Assessment Tool</i> Food for Today Testing Program (<i>Teacher Resource Binder or Testmaker</i>) Professional Cooking <i>Instructor’s Manual</i></p> <p><i>Standard</i> Correctly answer a minimum of 50% of questions asked</p>	<p>20</p>

MODULE FOD3070: SHORT ORDER COOKING (continued)

Module Learner Expectations	Assessment Criteria and Conditions	Suggested Emphasis
<p><i>The student will:</i></p> <ul style="list-style-type: none"> • demonstrate skills for the safe and efficient operation of the short order kitchen • demonstrate the skills and techniques necessary to the preparation and cooking of a large variety of short order items 	<p><i>Assessment of student achievement should be based on:</i></p> <ul style="list-style-type: none"> • practical lab experiences in which the student will demonstrate: <ul style="list-style-type: none"> – the correct application of at least five cooking methods chosen from: broil/barbecue, poach/steam, grill/griddle, microwave/bake (conventional/convection oven), fry/sauté, deep-fry, toast – preparation and presentation of at least five different short order food items chosen from: sandwiches, breakfast foods, meats, fish/seafood, poultry, potatoes and vegetable and cultural foods – preparation from scratch of a battered or breaded short order item – preparation of one short order convenience food. <p><i>Assessment Tool</i> <i>Lab Assessment: Advanced Level, FODLAB–3</i> <i>Product Standard Scorecard: Short Order Cooking, FOD3070–1</i></p> <p><i>Standard</i> <i>Achieve a minimum performance rating of 3 in applicable areas of assessment—A minimum of 5 different cooking methods must be employed</i></p>	<p>70</p>
<ul style="list-style-type: none"> • 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 • demonstrate basic competencies. 	<ul style="list-style-type: none"> • module reflection in which the student will complete one of the following: <ul style="list-style-type: none"> – <i>Career Research: Advanced Level, FODCAR–3</i> – <i>Job Shadow Assessment, FODJS</i> – <i>Career Profile Guide, FODCPG</i> – <i>Evaluation of Oral Presentation or Demonstration, FODPRES.</i> <p><i>Standard</i> <i>All sections have been completed accurately</i></p> <ul style="list-style-type: none"> • observations of individual effort and interpersonal interaction during the learning process. <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 FOD3070: SHORT ORDER COOKING (continued)

Concept	Specific Learner Expectations	Notes
Nature of Food	<p><i>The student should:</i></p> <ul style="list-style-type: none"> • compare the cooking methods and mediums used by the short order cook including: <ul style="list-style-type: none"> – poaching – steaming – sautéing – grilling – broiling/barbecuing – deep frying – microwaving – baking • compare fats used in short order cooking, considering cooking properties, nutritional concerns, costs and handling. 	
Nutrition	<ul style="list-style-type: none"> • explain the need for quality food items in the short order kitchen • demonstrate that foods prepared in the short order kitchen can address most nutritional concerns. 	
Management	<ul style="list-style-type: none"> • explain the organization of the short order kitchen in various settings, including hotel kitchens, restaurants, catering and fast food outlets • prepare and compare short order convenience foods with those made from scratch including various potato products and prebreaded and/or prebattered fish, poultry and vegetables • compare short order items and preparation techniques, considering: <ul style="list-style-type: none"> – time management and resources – nutritional concerns and consumer demands – new developments in food and equipment. 	<p>Discuss mise en place:</p> <ul style="list-style-type: none"> • preparation • organization • being prepared.

MODULE FOD3070: SHORT ORDER COOKING (continued)

Concept	Specific Learner Expectations	Notes
Preparation and Presentation	<p><i>The student should:</i></p> <ul style="list-style-type: none"> • prepare and serve short order items applying appropriate cooking methods including: <ul style="list-style-type: none"> – broil/barbecue – poach/steam – grill/griddle – microwave – oven – fry/sauté – deep fry – toast • prepare, serve and evaluate short order items requiring breading and battering • prepare and evaluate short order items including: <ul style="list-style-type: none"> – hot and/or cold sandwiches – breakfast foods – meats – fish and seafood – poultry – potatoes and vegetables – cultural foods • prepare, serve and evaluate appropriate garnishes and accompaniments for short order items. 	<p>Eggs, breakfast meats, fish.</p> <p>Steaks, chops, cutlets, burgers.</p> <p>Wings, fingers, cut up.</p> <p>Pizza, tacos, egg rolls, etc.</p>
Safety, Sanitation and Equipment	<ul style="list-style-type: none"> • demonstrate correct and safe use of all equipment used in the short order kitchen including: <ul style="list-style-type: none"> – steamers – poachers – grills – deep fryers – broilers/barbecues – microwaves – ovens – griddles • demonstrate proper equipment maintenance and cleaning • demonstrate thorough understanding of kitchen sanitation 	<p>Convection ovens</p>

MODULE FOD3070: SHORT ORDER COOKING (continued)

Concept	Specific Learner Expectations	Notes
Safety, Sanitation and Equipment (continued)	<p><i>The student should:</i></p> <ul style="list-style-type: none"> • demonstrate safe hygienic work habits and the correct use of tools and equipment • identify and resolve safety concerns, both food and equipment, significant to Short Order Cooking. 	
Career Exploration/ Portfolio	<ul style="list-style-type: none"> • define short order cooking and examine its scope in today's food industry • describe career options where skills developed in Short Order Cooking are particularly important • describe various occupational and entrepreneurial roles related to this module. 	Hotel kitchens, restaurants, catering, fast food outlets.

