

MODULE FOD3100: ENTERTAINING WITH FOOD

Level: Advanced

Theme: Management

Prerequisite: FOD1010 Food Basics

Module Description: Students plan and prepare food for an event, and develop organizational skills that may be used in the hospitality industry, at home or in entrepreneurial endeavours.

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 describe safe food handling procedures involved in large-scale food events 	<p><i>Assessment of student achievement should be based on:</i></p> <ul style="list-style-type: none"> concept test in which student demonstrates understanding of rationale and procedures for ensuring food safety during entertaining, emphasizing large-scale food production, safe transport of foods and monitoring of “danger zone” guidelines during preparation and service. <p><i>Assessment Tool</i> Professional Cooking <i>Instructor’s Manual</i> Food for Today <i>Testing Program (Teacher Resource Binder or Testmaker)</i></p> <p><i>Standard</i> <i>Correctly answer a minimum of 80% of questions</i></p>	10
<ul style="list-style-type: none"> identify and describe the factors of planning and staging an entertainment event that includes food 	<ul style="list-style-type: none"> project plan: Working individually, or as a group, students will plan an entertainment event that includes the selection, planning and preparation of food. Students will document the following factors of planning and staging the event: <ul style="list-style-type: none"> – identifying parameters – incorporating a theme – developing a budget – testing foods/recipes for appropriateness – planning a menu – developing a management plan – decorating – preparing food – hosting – cleaning up – evaluating the success. <p><i>Assessment Tool</i> <i>Framework for Assessing a Project Plan: Entertaining with Food, FOD3100–1</i></p> <p><i>Standard</i> <i>Achieve a minimum performance rating of 3 in applicable areas of assessment</i></p>	20

MODULE FOD3100: ENTERTAINING WITH FOOD (continued)

Concept	Specific Learner Expectations	Notes
Management	<p><i>The student should:</i></p> <ul style="list-style-type: none"> • assess the appropriateness of foods for use on particular occasions, considering factors such as the impact of advance preparation and/or standing time on quality and nutrition of foods • analyze factors that influence the nature of an entertainment event, including: <ul style="list-style-type: none"> – the occasion – host’s lifestyle – available resources – number and age of guests – level of formality • describe conventions associated with entertaining including: <ul style="list-style-type: none"> – etiquette – responsibilities of host and guest • devise and carry out a management plan for an event, including: <ul style="list-style-type: none"> – theme – resources. 	<p>Menu, decorations, invitations, table appointments and centre pieces.</p> <p>Time, energy, money, equipment, staff and student skills. Develop a budget including food, and other costs including garnishes.</p>
Presentation and Presentation	<ul style="list-style-type: none"> • plan and prepare a menu for an event by applying the principles of meal planning and food costing • devise and carry out a management plan for an event, including: <ul style="list-style-type: none"> – food preparation and presentation – hosting responsibilities – food services – clean up • evaluate the success of the event and make recommendations for future events. 	<p>Style of service: buffet, family style, continental, blue plate, ethnic styles of service.</p> <p>Including mobilization of leftovers.</p>

MODULE FOD3100: ENTERTAINING WITH FOOD (continued)

Concept	Specific Learner Expectations	Notes
Career Exploration/ Portfolio	<i>The student should:</i> <ul style="list-style-type: none">• describe career options where skills developed in Entertaining with Food are particularly important• describe various occupational and entrepreneurial roles related to this module.	Catering, tourism, hotel, bed and breakfast.