



FOODS 2060 – MILK PRODUCTS AND EGGS

FOD2060

1 Credit Course

ALTERNATIVE EDUCATION

Course Overview	Students develop skills in using milk products and eggs by examining how to retain their nutritional value and quality through a variety of preparation and presentation methods.								
Prerequisite	<i>Please refer to Alberta Education's Provincially Authorized Senior High School Courses and Course Codes Document</i>								
Required Materials & Resources	- One Module and One Assignment Book - Kitchen Lab								
Learning Outcomes	The student will: A. identify the importance of a variety of milk products and eggs available B. describe the role of milk in various cooking applications C. describe the role of cheese and eggs in various cooking applications D. identify the various options to dairy products and their importance in our diets E. demonstrate basic competencies								
Note	<i>Within Alternative Education all teachers are required to follow a common course outline and gradebook set up.</i>								
Assessment	The student's grade is determined by the knowledge the student has acquired based on the program of studies and the skills the student is able to show in articulating his or her knowledge. Student's grade will be calculated based on the following: Coursework – 25% Module Extension - 25% Lab and Sanitation- 50% <i>*There is no final exam for this course</i>								
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An Important Note About Assessment	A wide range of assessment information is used in the development of a student's final grade. Within Alternative Education, individualized assessments provide specific information regarding student progress and overall performance in the course. Student assessments may vary from student to student to adapt to differences in student needs, learning styles, preferences and paces. The teacher will apply best teaching practices to determine appropriate assessment.								

TEACHER'S CONTACT INFORMATION:

Teacher's Name:	
Teacher's Phone Number:	
Teacher's Email Address:	