



Culinary, Baking, and Meatcutting Trades Exploration Course



Course Outline

Program Purpose & Description:

Enver Creek Secondary, July 2 – 26, 8:30 am – 12:30 pm

This course is designed to introduce students to three apprenticeable trades in the hospitality industry: Cook, Baker, and Meatcutter in a fully operational commercial kitchen environment. Students will be learning in an industrial teaching kitchen which is equipped with all of the equipment that would be found in a hotel or restaurant kitchen.

The Culinary, Baking, and Meatcutting summer course will begin July 2nd to July 26th 2019 at Enver Creek Secondary. Students will start at 8:30am and finish at 12:30pm. This course is mostly a hands-on practical program, and students will have an opportunity to make a variety bakery products as well as culinary dishes.

Students will be trained on how to work with each piece of equipment in the kitchen and be given opportunities to become familiar with its uses and proper cleaning and sanitation.

For students planning to pursue a career in the food service industry, the knowledge and skills learned in this program will serve as a foundation on which to build and ladders to the Surrey school districts partnership programs provide students with an opportunity to earn credit toward graduation from secondary school at the same time as they are earning credit toward post-secondary programs. For students this course offers a knowledge of food which will be of life long benefit and the experience they gain in work organization, personal responsibility and working relationships will be a valuable preparation for work, no matter what field they eventually enter. This is a fun course we will be going on two field trips, have guest chefs coming in to share their knowledge and we will be making and tasting food ever day of the program.

The registration form can be found at www.surreysummer.ca Complete and return as directed on the form. In district students do not need to send any other documents.

July 2019

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1	2	3	4	5	6
		<p>Culinary, Baking, and Butchery trade exploration course Begins</p> <ul style="list-style-type: none"> • Introductions and course outline • Chef Demo – Sushi • First culinary Lab • Clean up and debrief (what worked well and where can we improve). 	<ul style="list-style-type: none"> • Baking demo of the day - Cookies • Students Baking Lab • Break • Chef demo – Chicken Stock • Student Chef Lab • Clean up and debrief (what worked well and where can we improve). 	<ul style="list-style-type: none"> • Baking demo of the day - Baguette Bread • Students Baking Lab • Break • Chef demo – Chicken Soup • Student Chef Lab • Clean up and debrief (what worked well and where can we improve). 	<ul style="list-style-type: none"> • <u>Guest Chef</u> • Friday Menu Challenge • Clean up and debrief (what worked well and where can we improve). 	
7	8	9	10	11	12	13
	<ul style="list-style-type: none"> • Baking demo of the day – Choux Pastry • Students Baking Lab • Break • Chef demo – Egg Cookery • Student Chef Lab • Clean up and debrief (what worked well and where can we improve). 	<ul style="list-style-type: none"> • Baking demo of the day - Puff & Phyllo Pastry • Students Baking Lab • Break • Chef demo - Hollandaise sauce • Student Chef Lab • Clean up and debrief (what worked well and where can we improve). 	<ul style="list-style-type: none"> • Baking demo of the day – Quick Bread • Students Baking Lab • Break • Chef demo - Salad Dressings • Student Chef Lab • Clean up and debrief (what worked well and where can we improve). 	<ul style="list-style-type: none"> • Baking demo of the day – Chocolate Mousse • Students Baking Lab • Break • Chef demo – Rice Day • Student Chef Lab • Clean up and debrief (what worked well and where can we improve). 	<ul style="list-style-type: none"> • <u>Guest Chef</u> • Friday Menu Challenge • Clean up and debrief (what worked well and where can we improve). 	
14	15	16	17	18	19	20
	<ul style="list-style-type: none"> • Baking demo of the day - Scones • Students Baking Lab • Break • Chef demo – Debone a Chicken • Student Chef Lab • Clean up and debrief (what worked well and where can we improve). 	<ul style="list-style-type: none"> • Baking demo of the day – Pie Dough • Students Baking Lab • Break • Chef demo – Stuffed Chicken Breast • Student Chef Lab • Clean up and debrief (what worked well and where can we improve). 	<p>Field Trip</p> <p>Farm Tour – visit same local farms in the Frazer Valley / food producers</p>	<ul style="list-style-type: none"> • Baking demo of the day – Fruit Pie • Students Baking Lab • Break • Chef demo Chicken leg & Wings • Student Chef Lab • Clean up and debrief (what worked well and where can we improve). 	<ul style="list-style-type: none"> • <u>Guest Chef</u> • Friday Menu Challenge <p>Clean up and debrief (what worked well and where can we improve).</p>	
21	22	23	24	25	26	27
	<ul style="list-style-type: none"> • Baking demo of the day – Vanilla Custard • Students Baking Lab • Break • Chef demo - Filleting a Salmon • Student Chef Lab • Clean up and debrief (what worked well and where can we improve). 	<ul style="list-style-type: none"> • Baking demo of the day – Bar Cookie • Students Baking Lab • Break • Chef demo - baked salmon en papillote • Student Chef Lab • Clean up and debrief (what worked well and where can we improve). 	<p>Field Trip</p> <p>Visit V.C.C. culinary school in Vancouver and Pacific Culinary school at Granville Island.</p>	<ul style="list-style-type: none"> • Final Menu Challenge • Clean up and debrief (what worked well and where can we improve). 	<p>Celebration of Learning</p> <ul style="list-style-type: none"> • appetizers and hors d'oeuvres • Culinary, Baking, and Butchery trade exploration course Ends 	