**Grade 8 Practical and Applied Arts: I Can Statements…**

**Guidelines for Middle Level Survey Courses**

Students entering grade seven will be required to take at least three Practical and Applied Arts (PAA) survey courses before completing grade nine:

* Only modules from PAA curricula can be used in PAA survey courses. Modules must be used from three different curricula.
* Appropriate safety concepts should be integrated throughout survey courses.
* Each course must be a minimum of 50 hours.
* Modules for suggested Middle Level courses are generally from introductory level modules, although intermediate modules may also be used, providing the prerequisites are met.
* Some modules should not be used in Middle Level survey courses for safety or reasons of developmental appropriateness.

**I Can Statements for Module 2: Kitchen and Food Safety**

**I Can:**

* I can identify food-borne illnesses
* I can examine the conditions necessary for food-borne illnesses to occur
* I can prevent food-borne illness
* I can identify and practice safe work habits that may prevent accidents in the kitchen
* I can implement first aid principles for kitchen safety

I Can Statements for Module 3: Baking Basics

**I Can:**

* I can identify the ingredients used in flour mixtures and to analyze their role in baked products
* I can analyze the different types of flour available today
* I can examine the different types of flour mixtures
* I can differentiate between quick breads and yeast breast
* I can recognize the terms used in baking
* I can identify the basic methods of combining ingredients in preparing flour mixtures
* I can apply techniques that will result in success baking
* I can identify the role of flour mixtures in the Canadian diet
* I can understand the importance using proper proportions of ingredients in flour mixtures
* I can understand the importance of grains and cereals in our diets.

I Can Statements for Module 13: Baking with Yeast

**I Can:**

* I can explore the role of yeast breads in our diet
* I can understand the principles of yeast as a leavening agent and to experiment with the fermentation process
* I can explore gluten development and carbon dioxide formation in successful bread making
* I can examine the different methods used in making yeast bread
* I can demonstration the basic techniques of making yeast breads
* I can understand terminology associated with making yeast breads
* I can evaluate the nutritional value of yeast breads

I Can Statements for Module 5: Grains

**I can:**

* I can understand the importance of pasta in our diets as an economical food choice and a good source of carbohydrates
* I can prepare grain/cereal dishes that are appealing and healthy

I Can Statements for Module 6: Vegetables and Fruits

**I can:**

* I can identify the foods that are part of this food group
* I can recognize the servings needed daily from this food group
* I can understand the importance of the fruits and vegetables food group
* I can consider criteria for buying quality fruits and vegetables
* I can consider terms associated with storing fruits and vegetables
* I can storage methods for different fruits and vegetables
* I can compare different methods of preparing fruits and vegetables
* I can discover and apply creative ways of using fruits and vegetables

I Can Statements for Module 7: Milk and Dairy Products

I Can Statements for Module 8: Eggs

I Can Statements for Module 18: The Canadian Food Mosaic