**Draft 2: Proposed Pilot - Bloom Orientation for Second Semester Students (July 30,2020)**

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| 1. **Chair:**   Keith Muller |
| 1. **Subject Matter Experts:**   Brad Lomanto |
| 1. **Creative and technical partners:** VARLab 2. **Platforms:** 360 video + H5P for interactive engagement and decision branches (Orientation); VTS editor + H5P for fridge ‘drag and drop’ interactive activity? (Needs to be confirmed) – NOTE: be aware of the need to add text to images to describe/identify what they are as this can’t be done in H5P |
| 1. **Overview and Rationale**  * This orientation will be for **second semester students, who are new to the Bloom kitchen, but not new to the college.**It will focus on the practical and applied knowing that comes from running a kitchen in a restaurant, including recognizing important equipment, orienting to the different stations etc. * This will be based on the**email Brad sent (see the attachments in the research and development section).** The 360 photography will be coupled with interactive questions and review to support the learners. **Goal is to make it so that usual 6 hour orientation and safety class is already done,**students can be 'knives out' (so to speak!) and ready to go from first class. There are about ten stations that will need to be photographed. * **Priority is this 360 orientation project, how to work safely in this space, etc.**The next project that would be nice to have (or to have as part of this one) would be organizing the fridge with images that can be dragged and dropped (Russ will check in with Michel about how this could be used possibly with VTS editor/H5P). Would like it to be so you can’t move on until some knowledge check is completed - can’t just skip through and fake it. Can we have an acknowledgement if students haven’t completed the online orientation, they can’t come to class just a reminder an automatic prompt that could be sent to the students and the professor. |
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| 1. **Modules for simulation research and development** (Note: Brad provided these modules, and they are comprehensive with images and lecture notes – these are an amazing resource for us to work with through the progression of learning) \*\* We need to confirm we can use these images or find other suitable ones. \*\*  |  |  | | --- | --- | | **MODULE** | **LINK TO MODULE + ADDITIONAL IMAGES/GIFS ETC.** | | 1. **Food Safety in Practice** | [1. Food Safety in Practice](https://stuconestogacon-my.sharepoint.com/:f:/g/personal/ltrimble_conestogac_on_ca/ErQvngSjC41FooxVRNZoHEUBqMZm4eSvI6U5WVlseQdRyA?e=x0Reyr) | | 1. **Labeling** | [2. Labeling](https://stuconestogacon-my.sharepoint.com/:f:/g/personal/ltrimble_conestogac_on_ca/EgBHHkjCfElPoIqnjg0O50EBvQ1YU0xVmzw14nqliKqigQ?e=hNATAE) | | 1. **Measuring Equipment** | [3. Measuring Equipment](https://stuconestogacon-my.sharepoint.com/:f:/g/personal/ltrimble_conestogac_on_ca/EiiG8Uoqw65Pv1dSue7GJLQBkjb9Wag6uudxO3q0H6Ya0A?e=FljTnI) XX OMIT | | 1. **Personal Equipment** | [4. Personal Equipment](https://stuconestogacon-my.sharepoint.com/:f:/g/personal/ltrimble_conestogac_on_ca/EpNN8__U0YlAvaaaBrDUPPQBuJwZhUOB_WjzVGa5vbP74Q?e=5Ug8ms) | | 1. **Small Appliances** | [5. Small Appliances](https://stuconestogacon-my.sharepoint.com/:f:/g/personal/ltrimble_conestogac_on_ca/Eup0bbyH4eVNlzwhzkEZVwwBgCi2cnlLzKo6C8LbqWSEaA?e=SK6rdU) | | 1. **Basics of Sanitation** | [6. Basics of Sanitation](https://stuconestogacon-my.sharepoint.com/:f:/g/personal/ltrimble_conestogac_on_ca/EvqZvlAYQalCkGdMsCUAp6kBtCKOks21Be_MqUXiYdjPfQ?e=OQVmHa) | | 1. **Immersion Circulator** | [7. Immersion Circulator](https://stuconestogacon-my.sharepoint.com/:f:/g/personal/ltrimble_conestogac_on_ca/EpUDBJH1R19GozrAYZnmAFABs6ZYjT9iNCtqXtZl9wCq_g?e=kQhtyq) | | 1. **Meat Slicer Orientation** | [8. Meat Slicer Orientation](https://stuconestogacon-my.sharepoint.com/:f:/g/personal/ltrimble_conestogac_on_ca/EvV3HdcBrihAkIQdfTUdsOEBxNsVc0BTNIE3sxNMGp_kOA?e=zuvszw) | | 1. **Pacojet** | [9. Pacojet](https://stuconestogacon-my.sharepoint.com/:f:/g/personal/ltrimble_conestogac_on_ca/EnALkP0hPjVIif2HOXKl_IoBA-52EffjMM8ElSGWjKVilw?e=3DJUId) | | 1. **Robo Coupe** | [10. Robo Coupe](https://stuconestogacon-my.sharepoint.com/:f:/g/personal/ltrimble_conestogac_on_ca/Er4woNpn239EvmF-GGqz43UBJAXczf0NtTiukfZH6xSOFg?e=qC7A6b) | | 1. **Vita Mix Vita Prep Blender** | [11. Vita Mix Vita Prep Belander](https://stuconestogacon-my.sharepoint.com/:f:/g/personal/ltrimble_conestogac_on_ca/EuqL_EXO6udIl0SyOkBQK8oBWA5E5dEVCeSXhzJIXJqNhw?e=N3ol5L) | | 1. **Entremetier** | [12. Entremetier](https://stuconestogacon-my.sharepoint.com/:f:/g/personal/ltrimble_conestogac_on_ca/Eis8LOPaQvJErWiegJSkYG8BGkHsyl5e1WEMInOu2vVIeQ?e=00h7Le) | | 1. **Expo** | [13. Expo](https://stuconestogacon-my.sharepoint.com/:f:/g/personal/ltrimble_conestogac_on_ca/EmRKElCfzNhFnzTTl6QkXCQBuye2JoJpZKImU-eEtfC_TQ?e=6zTrUB) | | 1. **GM** | [14. GM](https://stuconestogacon-my.sharepoint.com/:f:/g/personal/ltrimble_conestogac_on_ca/EoAkc8NjJi9Pnq3H61ruWjQBf1_s7kCuhfP9qp68fzfKcA?e=AfSHhh) | | 1. **Grill** | [15. Grill](https://stuconestogacon-my.sharepoint.com/:f:/g/personal/ltrimble_conestogac_on_ca/Eo5pjzejJgZFl5Grhkn7IfgBJx_nwibnUTPmvc3ESPE6Gg?e=yW70x4) | | 1. **Kitchen Stewarding** | [16. Kitchen Stewarding](https://stuconestogacon-my.sharepoint.com/:f:/g/personal/ltrimble_conestogac_on_ca/EkrpOiogVm1Kha9-7rp97jYBirSGWO5RJCfHRaoBt8cqZw?e=6iV7QR) | | 1. **Pastry** | 1. [Pastry](https://stuconestogacon-my.sharepoint.com/:f:/g/personal/ltrimble_conestogac_on_ca/Es6O6DXg-bxCiDQsLjtaUksBcI2N0GtFHKEbzg8ac16-1Q?e=ZuIojk) | |
| 1. **Progression of learning**  |  |  |  |  | | --- | --- | --- | --- | | **Module** | **Camera needs to pay attention to** | **What student needs to know/remember about this – What are some common misunderstandings students may have?** | **Other notes** | |  |  |  |  | | 1. **Food Safety in Practice** | **Walk-in Fridge organization –labels forward, proper containers etc** | **The difference between a fridge and a freezer (seriously!!) \*\* This is something that students often mix up and should be emphasized. We have international students who haven’t used a walk in freezer, so this is important.** | **1 and 2 combined – shot of a properly organized fridge, labels facing forward, things in proper containers on proper shelves in the right order, neat and tidy, what a fully stocked fridge should look like should be focused on.** | | 1. **Labeling** |  | **Name/Product/Date – the three things we look for are the name, the product and the date – this is crucial.** | **Combine with 1.** | | 1. **Measuring Equipment** | **omit** | **Omit – do not include in this package** | **Omit** | | 1. **Personal Equipment** | **Chef in uniform** | **Sharpie, pen, probe – students always show up with knives and safety shoes, hat, uniform is clean but the sharpie, the pen and the probe are used every single day and they tend to just not bring as its not in their knife kit – a shot of a chef in uniform where you can point out uniform, black safety shoes, hat, but also include sharpie, pen and probe in their pocket** |  | | 1. **Small Appliances** |  | **Group it or click on and go on each one, so there is a demo of each unit. Small demonstration, some more involved than others. Immersion circulator doesn’t have any blades, whereas robocoupe or slicer has more to assembly, cleaning safely etc. This would be best with a live demo of a video – this is what we do in orientation and we actually show them, can use the Youtube videos that are included in the module , but embellish and put our little touch up on it– would add some of the the personal, some of the problems we encounter on campus like filling levels, common mistakes students make when they are choosing a machine to use (ie using chickpeas in a blender to make hummus, it will burn it out – gets too hot. Overheats the motor, the big thing with the cleaning – some equipment you just run through the dishwasher other things like the slicer, PPE when you’re using it, the safety features etc.** | **Subsections 7-11 -** | | 1. **Basics of Sanitation** | **Chemical dispensers** | **Scrubbing vs. sanitizing – a couple of stations in our area, choose one of the stations go over the set up, explain when to use red or green bucket, how often to change, every 2 hours with the sanitizer. We use sanitizer over bleach as it’s too hard on stainless steel. Bleach is more effective, instant, but frowned on by health dept, it eats at people’s skin, and if harmful to use, people won’t use it.** |  | | 1. **Immersion Circulator** | **Demo of unit** | **Water level and temp** | **Small demo of each unit** | | 1. **Meat Slicer Orientation** | **Demo of unit** | **Safety procedures** | **As above** | | 1. **Pacojet** | **Demo of unit** | **Chef supervision** | **Spins ice cream, gelatos, etc. A swiss machine, not a lot of English supervision. An unusual and expensive piece when you’re ready to use it, find a chef to supervise you. See the chef, don’t go any further. Most of the time that works.** | | 1. **Robo Coupe** | **Demo of unit** | **Safety procedures** | **Sharp blades** | | 1. **Vita Mix Vita Prep Blender** | **Demo of unit** | **Fill level** | **Fill level important as easy to burn the motor out** | | 1. **Entremetier** | **Stovetop controls/fridge** | **communication/timing** | **Stations – exciting stuff for students, what gets cooked at each station. Communication and timing we are showing them their stovetop or deepfryer, how to turn on and light the gas and examples of what they might be cooking, but the stations around them, they will be communicating constantly with this guy, you might be cooking the risotto but he’s cooking the Cornish hen that goes with it. Timing and communication is a big part of the orientation, so they can see who they’re talking with from the spot they are standing at.** | | 1. **Expo** | **Pass & well – section of the kitchen where the food is put up where the heat lamps are – acting as Chef they are the Expo (the Gordon Ramsey at the kitchen, controlling the flow, here’s the food for table 12, how long do you guys need? Well: A cutout in the countertop we can fill with hot water and it is a hot well or with ice and It’s a cold well. 99% of the time filled with ice, cold food, garnishes there, things that go on the last second** | **Control of information and communication** | **Demonstration of what that looks like. In live orientation we do a sample of how to call a chit. We do it many times because there is a way we like to have it done. The entire section is the expo station. The well is in the island of the cooking, grill on one side, burners on the other, perimeter is the pass, and the big marble table – Expo has a lot of ground to cover for sure.** | | 1. **GM** | **Fridges & fryer** | **Chits & communication** | **Chits – the orders, expo controls those chits they have a rail on the front on their pass, with exception of GM which has own chit machine and own rail because they get so busy they have to have their own paperwork. They have to know how to communicate and organize those chits.** | | 1. **Grill** | **Grill, fridge, seasoning tray** | **Timing, communication, meat cookery** | **Show the grill, fridge, their seasoning tray is a big part of what they do, they set it up every day. Timing communication meat cookery really want to stress that a lot of the cues are coming from grill cook. Most of the tme the most expensive item on plate and the most delicate amount of cooking time, say pasta can be really fast, look to grill cook for the direction of when the steak will be done. Grill cook needs to be a leader in communication that day. When expo follows up with question when thing is ready, then grill cook can lead and say the proteins are ready etc.** | | 1. **Kitchen Stewarding** | **Dishmachine assembly and operation, area set up, pre rinse, tri sinks, floor mats, garbage, green bin** | **Importance of the entire area being set correctly** | **Dishmachine assembly is a big one. This whole module is huge. The importance of entire area set correctly. The setup of being kitchen steward has huge impact on how the day will go, garbage in right place, floor mats so nobody slips, prerinse ready for cutlery, breakdown and assembly for conveyer used.** | | 1. **Pastry** | **Wooden table** | **Sharing the space, working clean – common misunderstanding, they think they have all the room in the world, they still have to keep clean and share with others in the kitchen.** | **Large wooden table in back, another section pastry and baking section. We have two large mixers, but probably better off demoed in person, they are so unique. We should get a shot of them in this section.** | |