Welcome to Bloom

The following information will help Instructors support their learners through the VARLab’s Digital Learning Experience for the **Bloom Kitchen** at the Waterloo campus and its operations.

This tipsheet includes:

An overview of the Bloom series of modules

Advice on what instructors need to know

Advice on what students will need to do to proceed through the modules

A list of vocabulary terms that are used in the Bloom series modules

What do **Instructors** need to know and do:

• Prepare the students for the virtual learning experience by making sure they have background knowledge about a commercial kitchen and its equipment.

The Bloom Digital Experience consists of 12 Modules:

Module 1 - Bloom Orientation

Module 2 - Personal Equipment

Module 3 - Food Safety and Labelling

Module 4 - Basics of Sanitation

Module 5 - Small Appliances Part 1

Module 6 - Small Appliances Part 2

Module 7 - Small Appliances Part 3

Module 8 - Garde Manger

Module 9 - Entremetier

Module 10 - Grill

Module 11 - Pastry

Module 12 - Expo

Module 13 - Kitchen Stewardship

* Consider vocabulary that may be unknown. If there are vocabulary words the students need to know, have they learned them already? Should they learn it before they complete the simulation? For example, this simulation uses the **List of Terms** (Attached) as students proceed through the learning experience. If students aren’t familiar with these words, they can look them up beforehand.

What do **Students** need to know and do:

Overview:

• Students are expected to have an understanding of the kitchen and its equipment before beginning the digital learning experience. They will become familiar with kitchen:

Equipment

Stations

Operations

Safety procedures

Proceeding through the Modules

* When students begin the digital learning experience, they will be greeted by a digital teaching assistant avatar. This assistant will provide an overview, give tips on navigation, discuss various kitchen stations, its tools and operations as needed.
* The avatar cannot be removed, but students can use their mouse to maneuver around to see different views of the area they’re learning about.
* On screen, some questions and/or menus will come up, and students will need to make a selection in order to move forward with the digital learning experience.
* At the end of some modules, students will complete a quiz. Quizzes may include selecting problems in images, answering questions about topics by choosing the best answer, or choosing true or false.
* This digital learning experience uses the attached List of Terms when proceeding through the kitchen. If students aren’t familiar with these words, they can look them up beforehand.

**Caution:** If any part of the Digital Learning Experience will be **used in an assessment** that counts towards students’ final grades, **students must be notified PRIOR to completing the DLX**, in accordance with [Conestoga Policies](https://www-assets.conestogac.on.ca/documents/www/about/policies/student-affairs/student-rights-and-responsibilities-policy.pdf).

See **Bloom Vocabulary Lists** (attached)

Bloom: Vocabulary Lists

The following are lists of terms that the students will see in the Bloom Digital learning experience (DLX).

Each module’s vocabulary builds on the previous module’s words. If these words are unfamiliar, it may be helpful to look them up beforehand, although many of them may become clear through practice in the DLX. This list does not include everything in the kitchen or operations, just words that may be not obvious or clear.

# List of Vocabulary Terms

## Module 1 - Bloom Orientation Vocabulary

Entremetier

French top range

Garde manger

Expo station

Pastry station

## Module 2 - Personal Equipment Vocabulary

Checked (checkered)

Chef’s toque

Kit

Baker’s kit

Probe thermometer

Sharpie

Thermal

Module 3 - Food Safety and Labelling Vocabulary

Breeding ground

Kitchen utensils

Discard

Bus bin

Hotel pan

Hazardous foods

Blast chiller

Labelling

Crooked

## Module 4 - Basics of Sanitation Vocabulary

Sanitation

Contamination

Dispenser

Food particles

Allergens

J-cloth

## Module 5 - Small Appliances Part 1 Vocabulary

Small appliances

Range

Cooking suite

Globe stand mixer

Pastry station

Robot coupe

Vita-Mix Blender

Convotherm oven (combi)

Grating (grater)

Emulsification (emulsify)

Drizzle

Pulse

Meat slicer

Disassembling

Reassembling

Safety guard

Purée

Variable

Tamper

## Module 6 - Small Appliances Part 2 Vocabulary

Immersion circulator

Sous vide

Submerge

Pathogens

Spore-forming pathogens/bacteria

Vacuum sealer

Convection oven

## Module 7 - Small Appliances Part 3 Vocabulary

Countertop mixer

Spiral mixer

Dough hook

Pacojet

Beaker

Gasket

Portion

## Module 8 - Garde Manger Vocabulary

Pâté

Hors d’oeuvres

Terrines

Aspics

Broiling (broiler)

Mise en place

Smallwares

Chit

## Module 9 - Entremetier Vocabulary

Entremetier (entremet)

Six-burner range

Pan-seared

Line fridge

Ice well/ice bin

Cardinal rules

## Module 10 - Grill Vocabulary

Second course

Wild game

Garnishes

Stock

## Module 11 - Pastry Vocabulary

Plating spoon

Swiss roll

Dietary restrictions

## Module 12 - Expo Vocabulary

Purée

Legible

## Module 13 - Kitchen Stewardship Vocabulary

Kitchen steward

Reassemble

Cutlery

Debris

Residual

Sauté

Parchment