



## COURSE OUTLINE: KAP404 - CONTEMP. FOOD PROD.

Prepared: Sarah Birkenhauer

Approved: Sherri Smith, Chair, Natural Environment, Business, Design and Culinary

<b>Course Code: Title</b>	KAP404: CONTEMPORARY FOOD PRODUCTION
<b>Program Number: Name</b>	
<b>Department:</b>	CULINARY/HOSPITALITY
<b>Academic Year:</b>	2022-2023
<b>Course Description:</b>	Contemporary food production will further develop the skills, techniques and kitchen practices learned within Culinary Food Production. This hands-on culinary lab will expose students to the advanced styles of cooking and cooking techniques found in a variety of cuisines. Students will further develop their ability to organize an assigned station based on preparation methods while focusing on the production of advanced menu items, plate presentations and cooking techniques. Second year students will assist in the supervision of production and food presentation for the supply of food in our program store Gourmet 2 Go.
<b>Total Credits:</b>	8
<b>Hours/Week:</b>	8
<b>Total Hours:</b>	96
<b>Prerequisites:</b>	KAP204
<b>Corequisites:</b>	There are no co-requisites for this course.
<b>Substitutes:</b>	FDS161
<b>Essential Employability Skills (EES) addressed in this course:</b>	<p>EES 1 Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.</p> <p>EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication.</p> <p>EES 3 Execute mathematical operations accurately.</p> <p>EES 4 Apply a systematic approach to solve problems.</p> <p>EES 5 Use a variety of thinking skills to anticipate and solve problems.</p> <p>EES 6 Locate, select, organize, and document information using appropriate technology and information systems.</p> <p>EES 7 Analyze, evaluate, and apply relevant information from a variety of sources.</p> <p>EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.</p> <p>EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.</p> <p>EES 10 Manage the use of time and other resources to complete projects.</p> <p>EES 11 Take responsibility for ones own actions, decisions, and consequences.</p>
<b>Course Evaluation:</b>	Passing Grade: 50%, D



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A minimum program GPA of 2.0 or higher where program specific standards exist is required for graduation.

**Books and Required Resources:**

Professional Cooking for Canadian Chefs by Wayne Gisslen  
 Publisher: Wiley Edition: 9th  
 ISBN: 9781119424727

**Course Outcomes and Learning Objectives:**

<b>Course Outcome 1</b>	<b>Learning Objectives for Course Outcome 1</b>
1. Employ professionalism when performing tasks in a safe, efficient, sustainable and ecofriendly manner.	1.1 Employ proper professional uniform, personal hygiene and grooming that meet industry standards. 1.2 Implement safe food handling protocol. 1.3 Identify potentially hazardous foods, predict critical control points and determine what preventative measures need to be implemented. 1.4 Apply sustainable principles and practices in a contemporary kitchen. 1.5 Prepare product quickly and efficiently while maintaining a clean and orderly kitchen.
<b>Course Outcome 2</b>	<b>Learning Objectives for Course Outcome 2</b>
2. Apply knowledge of kitchen management techniques to support responsible use of resources.	2.1 Apply knowledge of weights and measures to perform specialized calculations. 2.2 Select, safely operate and clean contemporary kitchen equipment and tools. 2.3 Implement food production control standards and procedures. 2.4 Cooperate with all departments.
<b>Course Outcome 3</b>	<b>Learning Objectives for Course Outcome 3</b>
3. Utilize team performance strategies and a systematic approach to produce food in a contemporary kitchen.	3.1 Devise a daily work plan to meet specified timelines. 3.2 Practice effective time management to achieve team goals. 3.3 Use constructive feedback to adapt personal performance to meet managers and team expectations. 3.4 Comply with established human resource policies, human rights codes, relevant industry related law and regulations.
<b>Course Outcome 4</b>	<b>Learning Objectives for Course Outcome 4</b>
4. Adapt classical techniques and recipes to prepare and present contemporary cuisine.	4.1 Demonstrate advanced culinary skills in all roles of the contemporary kitchen. 4.2 Practice techniques of advanced food preparation, for small and large quantity cooking, while adhering to quantity and quality standards. 4.3 Modify culinary techniques to prepare and present a variety of national and international cuisines.
<b>Course Outcome 5</b>	<b>Learning Objectives for Course Outcome 5</b>
5. Implement advanced food theory to create a quality end product.	5.1 Choose appropriate cooking methods for a variety of hot and cold applications. 5.2 Present food on time with appropriate temperature in a clean, balanced contemporary manner.



	5.3 Apply knowledge of the use of alcoholic and non-alcoholic beverages as ingredients in food preparation.	
<b>Evaluation Process and Grading System:</b>	<b>Evaluation Type</b>	<b>Evaluation Weight</b>
	Labs - Skill Assessment	100%
<b>Date:</b>	June 30, 2022	
<b>Addendum:</b>	Please refer to the course outline addendum on the Learning Management System for further information.	