



## COURSE OUTLINE: KAP405 - FOOD COMP AND PLAT

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

<b>Course Code: Title</b>	KAP405: FOOD COMPOSITION AND PLATING TECHNIQUES
<b>Program Number: Name</b>	
<b>Department:</b>	CULINARY/HOSPITALITY
<b>Academic Year:</b>	2022-2023
<b>Course Description:</b>	The ability to quickly and accurately assess resources, plan and create contemporary cuisine is a crucial skill. Employees working within the culinary industry typically have the opportunity to develop daily feature menu items. This advanced level course will work off the premise of a black box challenge. Students will work with minimal supervision to showcase their developed culinary skill sets by preparing, plating and presenting modern dishes that demonstrate sound culinary knowledge, judgement and technique.
<b>Total Credits:</b>	3
<b>Hours/Week:</b>	3
<b>Total Hours:</b>	36
<b>Prerequisites:</b>	KAP203
<b>Corequisites:</b>	There are no co-requisites for this course.
<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>	<p>Passing Grade: 50%, D</p> <p>A minimum program GPA of 2.0 or higher where program specific standards exist is required for graduation.</p>



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**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. Develop strategies that promote professional and skillful performance appropriate to diverse industry sectors.	1.1 Identify, set and achieve realistic goals. 1.2 Model provincial standards of sanitation, hygiene, and safety while preparing food. 1.3 Design effective time management strategies. 1.4 Implement strategies to facilitate speed and efficiency required to complete tasks. 1.5 Recommend approaches to improve ongoing growth in efficiency, self-management and interpersonal skills.
<b>Course Outcome 2</b>	<b>Learning Objectives for Course Outcome 2</b>
2. Demonstrate advanced culinary techniques, to prepare and present contemporary cuisine.	2.1 Use acquired theoretical knowledge to execute recipes. 2.2 Show the ability to use the correct amount of ingredients by following recipes, and practices of weights and measures, to achieve the desired end product. 2.3 Apply butchery skills and a variety of cooking techniques to meat, poultry, fish and seafood products. 2.4 Recognize and use a variety of ingredients and cooking techniques, keeping with both traditional and current trends. 2.5 Demonstrate appropriate cooking and presentation techniques as to shape, texture, taste and colour of food. 2.6 Implement strategies to meet time and temperature requirements for food presentation.
<b>Course Outcome 3</b>	<b>Learning Objectives for Course Outcome 3</b>
3. Arrange food in a contemporary fashion, utilizing proper balance of colour, shapes and textures.	3.1 Exhibit how colour, texture, shape and arrangement can be used to create a clean and well-balanced plate design. 3.2 Choose appropriate serving dishes to positively affect the visual appeal of food. 3.3 Present hot and cold food on a plate or platter in a clean and balanced manner. 3.4 Demonstrate techniques for garnishing plates and platters. 3.5 Reconstruct demonstrated plate designs, and practice constructing a contrasting example of a current plating style.
<b>Course Outcome 4</b>	<b>Learning Objectives for Course Outcome 4</b>
4. Adapt culinary techniques and recipes, to prepare and present contemporary cuisine.	4.1 Compare and contrast hot and cold food ingredients unique to various food sectors. 4.2 Select, analyze and modify recipes for an identified food sector. 4.3 Prepare a range of modified recipes that relate to unique food sectors. 4.4 Prepare texturized foods and thickened liquids to meet IDDSI. 4.5 Adapt recipes to create new presentations. 4.6 Create unique dishes based on the parameter of a Black Box.



	<b>Course Outcome 5</b>	<b>Learning Objectives for Course Outcome 5</b>
	5. Design a contemporary cuisine menu.	5.1 Review and research contemporary culinary concepts and recommend use as appropriate. 5.2 Create original recipes and detailed work plans. 5.3 Plan, prepare and execute a Black Box menu. 5.4 Evaluate and adjust taste, texture and plating of final dish to achieve prescribed results.
<b>Evaluation Process and Grading System:</b>	<b>Evaluation Type</b>	<b>Evaluation Weight</b>
	Final Assessment - Practical Exam	15%
	Labs - Skill Assessment	75%
	Project	10%
<b>Date:</b>	June 30, 2022	
<b>Addendum:</b>	Please refer to the course outline addendum on the Learning Management System for further information.	