



COURSE OUTLINE

FDS0161

Prepared: Sarah Birkenhauer Approved: Sherri Smith

Course Code: Title	FDS0161: CUISINE A LA CARTE II				
Program Number: Name	1120: COMMUNITY INTEGRATN				
Department:	C.I.C.E.				
Semester/Term:	17F				
Course Description:	This course will provide the student with the opportunity to work in a team environment to organize, prepare, assemble and present food. Students will work at an advanced level to develop advanced knowledge & technical skills sets.				
Total Credits:	4				
Hours/Week:	8				
Total Hours:	120				
Essential Employability Skills (EES):	<p>#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>#2. Respond to written, spoken, or visual messages in a manner that ensures effective communication.</p> <p>#3. Execute mathematical operations accurately.</p> <p>#4. Apply a systematic approach to solve problems.</p> <p>#5. Use a variety of thinking skills to anticipate and solve problems.</p> <p>#7. Analyze, evaluate, and apply relevant information from a variety of sources.</p> <p>#8. Show respect for the diverse opinions, values, belief systems, and contributions of others.</p> <p>#9. Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.</p> <p>#10. Manage the use of time and other resources to complete projects.</p> <p>#11. Take responsibility for ones own actions, decisions, and consequences.</p>				
Course Evaluation:	Passing Grade: 50%, D				
Evaluation Process and Grading System:	<table border="1"> <thead> <tr> <th>Evaluation Type</th> <th>Evaluation Weight</th> </tr> </thead> <tbody> <tr> <td>Labs - Skill Assessment</td> <td>100%</td> </tr> </tbody> </table>	Evaluation Type	Evaluation Weight	Labs - Skill Assessment	100%
Evaluation Type	Evaluation Weight				
Labs - Skill Assessment	100%				
Course Outcomes and Learning Objectives:	Upon successful completion of this course, the CICE student, with the assistance of a Learning Specialist will acquire varying levels of skill development relevant to the following learning outcomes:				



COURSE OUTLINE

FDS0161

2

Prepared: Sarah Birkenhauer Approved: Sherri Smith

Course Outcome 1.

Employ professionalism when performing tasks in a safe, efficient, sustainable & ecofriendly manner

Learning Objectives 1.

1. Apply sustainable principles & practices in a contemporary kitchen
2. Prepare product quickly & efficiently while maintaining a clean & and orderly kitchen environment
3. Identify potentially hazardous foods, predict critical control points & determine what preventative measures need to be implemented

Course Outcome 2.

Apply knowledge of kitchen management techniques to support responsible use of resources

Learning Objectives 2.

1. Apply knowledge of weights & measures to perform specialized calculations
2. Select & safely operate contemporary kitchen appliances
3. Cooperate with all departments

Course Outcome 3.

Utilize team performance strategies & a systematic approach to produce food in a contemporary kitchen

Learning Objectives 3.

1. Devise a daily work plan to meet specified timelines
2. Practice effective time management to achieve team goals
3. Use constructive feedback to adapt personal performance to meet managers & team expectations



COURSE OUTLINE

FDS0161

3

Prepared: Sarah Birkenhauer Approved: Sherri Smith

4. Comply with established human resource policies, human rights codes, relevant industry related law & regulations

Course Outcome 4.

Adapt classical techniques & recipes to prepare & present contemporary cuisine

Learning Objectives 4.

1. Demonstrate advanced culinary skills in all roles of the contemporary kitchen
2. Practice techniques of advanced food preparation while adhering to quantity & quality standards
3. Modify culinary techniques to prepare & present a variety of national & international cuisines

Course Outcome 5.

Implement advanced food theory to create a quality end product

Learning Objectives 5.

1. Choose appropriate cooking methods for a variety of hot & cold applications
2. Present food on time with appropriate temperature in a clean, balanced contemporary manner
3. Apply knowledge of the use of alcoholic & non-alcoholic beverages as ingredients in food preparation

CICE Modifications:

Preparation and Participation

1. A Learning Specialist will attend class with the student(s) to assist with inclusion in the class and to take notes.
2. Students will receive support in and outside of the classroom (i.e. tutoring, assistance with homework and assignments, preparation for exams, tests and quizzes.)
3. Study notes will be geared to test content and style which will match with modified learning outcomes.
4. Although the Learning Specialist may not attend all classes with the student(s), support will always be available. When the Learning Specialist does attend classes he/she will remain as inconspicuous as possible.



COURSE OUTLINE

FDS0161

4

Prepared: Sarah Birkenhauer Approved: Sherri Smith

A. Further modifications may be required as needed as the semester progresses based on individual student(s) abilities and must be discussed with and agreed upon by the instructor.

B. Tests may be modified in the following ways:

1. Tests, which require essay answers, may be modified to short answers.
2. Short answer questions may be changed to multiple choice or the question may be simplified so the answer will reflect a basic understanding.
3. Tests, which use fill in the blank format, may be modified to include a few choices for each question, or a list of choices for all questions. This will allow the student to match or use visual clues.
4. Tests in the T/F or multiple choice format may be modified by rewording or clarifying statements into layman's or simplified terms. Multiple choice questions may have a reduced number of choices.

C. Tests will be written in CICE office with assistance from a Learning Specialist.

The Learning Specialist may:

1. Read the test question to the student.
2. Paraphrase the test question without revealing any key words or definitions.
3. Transcribe the student's verbal answer.
4. Test length may be reduced and time allowed to complete test may be increased.

D. Assignments may be modified in the following ways:

1. Assignments may be modified by reducing the amount of information required while maintaining general concepts.
2. Some assignments may be eliminated depending on the number of assignments required in the particular course.

The Learning Specialist may:

1. Use a question/answer format instead of essay/research format
2. Propose a reduction in the number of references required for an assignment
3. Assist with groups to ensure that student comprehends his/her role within the group
4. Require an extension on due dates due to the fact that some students may require additional time to process information
5. Formally summarize articles and assigned readings to isolate main points for the student



COURSE OUTLINE

FDS0161

5

Prepared: Sarah Birkenhauer Approved: Sherri Smith

6. Use questioning techniques and paraphrasing to assist in student comprehension of an assignment

E. Evaluation:

Is reflective of modified learning outcomes.

NOTE: Due to the possibility of documented medical issues, CICE students may require alternate methods of evaluation to be able to acquire and demonstrate the modified learning outcomes

Date:

Wednesday, September 6, 2017

Please refer to the course outline addendum on the Learning Management System for further information.