



COURSE OUTLINE: CUL0154 - CONTEMP FOOD PROD

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Approved: Martha Irwin, Chair, Community Services and Interdisciplinary Studies

Course Code: Title	CUL0154: CONTEMPORARY FOOD PRODUCTION
Program Number: Name	1120: COMMUNITY INTEGRATN
Department:	C.I.C.E.
Semesters/Terms:	19W
Course Description:	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.
Total Credits:	3
Hours/Week:	3
Total Hours:	45
Prerequisites:	There are no pre-requisites for this course.
Corequisites:	There are no co-requisites for this course.
Essential Employability Skills (EES) addressed in this course:	<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>
Course Evaluation:	Passing Grade: 50%, D
Books and Required Resources:	Professional Cooking for Canadian Chefs by Wayne Gisslen Publisher: Wiley Edition: 9th ISBN: 9781119424727



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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 Outcome 1	Learning Objectives for Course Outcome 1
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.
Course Outcome 2	Learning Objectives for Course Outcome 2
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.
Course Outcome 3	Learning Objectives for Course Outcome 3
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 manager and team expectations. 3.4 Comply with established human resource policy, human rights codes, relevant industry related law and regulations.
Course Outcome 4	Learning Objectives for Course Outcome 4
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 while adhering to quantity and quality standards. 4.3 Modify culinary techniques to prepare and present a variety of national and international cuisines.
Course Outcome 5	Learning Objectives for Course Outcome 5
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.

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight	Course Outcome Assessed
Labs - Skill Assessment	100%	All



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.

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
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:

December 14, 2018

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

