



COURSE OUTLINE: CUL0104 - CULINARY FOOD PROD

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

Course Code: Title	CUL0104: CULINARY FOOD PRODUCTION
Program Number: Name	1120: COMMUNITY INTEGRATN
Department:	C.I.C.E.
Semesters/Terms:	19F
Course Description:	Culinary Food Production will introduce students to multi-course menus with emphasis placed on batch cooking as executed in an la carte-style service. This hands-on culinary lab will teach students to work and communicate effectively in a team setting. Students will have three hours to complete mise en place, create and package current culinary meals, to be featured in our program store Gourmet 2 Go. This course provides an excellent opportunity to practice and further develop the culinary skill set. Students will hone critical thinking and problem solving skills by executing individual work plans that exercise proper time management, demonstrate the ability to multi-task and collaborate with classmates for a successful restaurant service.
Total Credits:	4
Hours/Week:	4
Total Hours:	60
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:	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. EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication. EES 3 Execute mathematical operations accurately. EES 4 Apply a systematic approach to solve problems. EES 5 Use a variety of thinking skills to anticipate and solve problems. EES 6 Locate, select, organize, and document information using appropriate technology and information systems. EES 7 Analyze, evaluate, and apply relevant information from a variety of sources. EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others. EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals. EES 10 Manage the use of time and other resources to complete projects. EES 11 Take responsibility for ones own actions, decisions, and consequences.
Course Evaluation:	
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. Demonstrate the ability to perform tasks in a professional, safe, efficient & ecofriendly manner.	1.1 Employ proper professional uniform, personal hygiene & grooming that meet industry standards. 1.2 Produce product quickly & efficiently while maintaining a clean & orderly work station. 1.3 Demonstrate the safe & proper use of contemporary kitchen equipment & tools. 1.4 Implement learned sanitary work habits, systems and strategies in accordance with the Safe Food Handler's program guidelines. 1.5 Select appropriate cleaning supplies and adhere to established cleaning procedures. 1.6 Show the ability to properly compost organic food waste and practice disposal opportunities that are ecofriendly.
Course Outcome 2	Learning Objectives for Course Outcome 2
2. Use interpersonal skills & effective time management while working in groups.	2.1 Demonstrate the ability to work collaboratively with professionalism under minimal supervision. 2.2 Implement effective time management strategies to achieve established goals. 2.3 Adhere to a daily work plan to meet specified service timelines. 2.4 Recognize personal stress & manage appropriately to remain productive. 2.5 Practice restraint & good judgement when confronted with interpersonal conflict. 2.6 Discuss & reflect on constructive feedback for personal growth & professional learning.
Course Outcome 3	Learning Objectives for Course Outcome 3
3. Demonstrate basic culinary skills using a variety of classical & contemporary techniques.	3.1 Practice techniques of basic food preparation for large quantity cooking. 3.2 Demonstrate the ability to adapt & work within all roles of the contemporary kitchen. 3.3 Trim, de-bone & portion meat, fish & poultry. 3.4 Use knowledge of weights & measures to prepare recipes with appropriate garnishes to meet quantity & quality standards.
Course Outcome 4	Learning Objectives for Course Outcome 4
4. Use basic food theory to prepare and create a quality end product.	4.1 Use appropriate cooking methods in a variety of hot and cold applications. 4.2 Present food on time, with appropriate temperature and in a clean balanced manner. 4.3 Use culinary knowledge to select ingredients to prepare and present a variety of national and international dishes.

Evaluation Process and

Evaluation Type

Evaluation Weight



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Grading System:

Labs - Skill Assessment	100%
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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:

July 14, 2019

Addendum:

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

