

I. COURSE DESCRIPTION:

This course will build on the basic knowledge from FDS0140 and expand culinary techniques for a la carte and banquet settings (small and large quantity) including contemporary presentation.

II. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:

Upon successful completion of this course, the CICE student with the assistance of a Learning Specialist will demonstrate a basic ability to:

1. Prepare soupsPotential Elements of the Performance:

- Prepare bisque
- Prepare Specialty / International
- Prepare cold soups

2. Prepare saucesPotential Elements of the Performance:

- Hot emulsified: Hollandaise
- Hot emulsified: Béarnaise
- And derivatives
- Beurre blanc
- Compound butters (3 types)

3. Prepare saladsPotential Elements of the Performance:

- Compound:
 - Fish
 - Shellfish
 - Meat
 - Vegetable
 - Warm salads
 - Warm vegetable salads

4. Prepare garde-manger dishesPotential Elements of the Performance:

- Terrine
- Mousse de foie
- Seafood appetizer
- Vegetable terrine
- Graved lax
- Aspic

5. Prepare poultry dishesPotential Elements of the Performance:

- Prepare / butcher for:
 - Ballontine
 - Galantine
 - Stuffed supreme
- Utilizing appropriate cooking methods:
 - Roast
 - Sauté
 - Poach
 - Grill
 - Pan fry
 - Fricassee
 - Pies

6. Prepare pork dishesPotential Elements of the Performance:

- Prepare / butcher for
 - Escalopes
 - Chops
 - Tenderloin
 - Emince
 - Medallion
- Utilizing appropriate cooking methods:
 - Roast (stuffed)
 - Grill
 - Pan fry
 - Sauté
 - Braised
 - Pork pie
 - Fricassee

7. Prepare veal dishesPotential Elements of the Performance:

- Prepare / butcher for:
 - Osso bucco
 - Sweet breads
 - Stuffed breast
 - Liver, kidney
 - Escalope (stuffed)
 - Cutlet
 - Chop
 - Leg (break down demonstration)
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- Utilizing appropriate cooking methods:
 - Fricassee
 - Blanquette
 - Pan fry
 - Toast
 - Braised
 - Grill
 - Sauté

8. **Prepare beef dishes**

Potential Elements of the Performance:

- Prepare / butcher for:
 - Short loin (porterhouse steaks, t-bone, wing)
 - Strip loin (whole, steaks)
 - Tenderloin (whole, tournedos, chateaubriand, filet steaks, filet mignon)
 - Medallion
 - Flank
 - Tongue
 - Oxtail
- Utilizing appropriate cooking methods:
 - Roast
 - Pot roast
 - Stew
 - Braised
 - Grill/broil
 - Pan fry
 - Sauté

9. **Prepare lamb dishes**

Potential Elements of the Performance:

- Prepare / butcher for:
 - Carcass (break down leg demonstration)
 - Rack – cutlet
 - Loin – chops – noisettes
 - Kidney
 - Liver
- Utilizing appropriate cooking methods:
 - Roast
 - Sauté
 - Pan fry
 - Stew
 - Braise
 - Grill/broil

10. Prepare fish dishesPotential Elements of the Performance:

- Prepare / butcher for:
 - Paupiette
 - Trancon
 - Quenelle
 - Colbert
- Utilizing appropriate cooking methods:
 - Poach (court bouillon)
 - Steaming
 - Pan fry
 - Deep fat fry
 - Grill/broil
 - Bake
 - En papillote
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11. Prepare shellfish dishesPotential Elements of the Performance:

- Prepare / butcher for:
 - Lobster
 - Crawfish
 - Crayfish
 - Crab
 - Squid
 - Octopus
 - Salted and dry fish
 - Fish cakes
 - cubliac
- Utilizing appropriate cooking methods:
 - Steam
 - Poach
 - Pan fry
 - Deep fry
 - Grill/broil
 - En papillote

III. TOPICS:

1. Soups
2. Sauces
3. Salads
4. Garde manger
5. Poultry
6. Pork
7. Veal
8. Beef
9. Lamb
10. Fish
11. Shellfish

IV. REQUIRED RESOURCES/TEXTS/MATERIALS:

"Professional Cooking", 6th edition, Wayne Gisslen

V. EVALUATION PROCESS/GRADING SYSTEM:

The lab assignment includes the following:

1. Gathering of utensils and raw materials
2. Pre-preparation of the assigned items
3. Preparation (cooking, baking) of the items
4. Proper storage of the ready items including packaging, refrigeration, and freezing
5. Cleaning of utensils, equipment, work areas, and cooking surfaces. No mark will be assigned until work areas are clean
6. Putting all utensils and small wares into their allocated places
7. No student is to leave the lab area until the end of the period

With the help of the above, students will be **graded in the labs** as follows:

Professionalism & Appearance	15%
- uniform, grooming, deportment	
Sanitation & Safety	25%
- personal, work environmental, product management	
- safe handling, operation, cleaning & sanitizing of tools and equipment	
- organization of work area	
Method of Work	40%
- application of theory	
- application of culinary methods & techniques	
Quality of Finished Product	20%
- appearance, taste, texture	

The following semester grades will be assigned to students:

<u>Grade</u>	<u>Definition</u>	<u>Grade Point Equivalent</u>
A+	90 – 100%	4.00
A	80 – 89%	
B	70 - 79%	3.00
C	60 - 69%	2.00
D	50 – 59%	1.00
F (Fail)	49% and below	0.00
CR (Credit)	Credit for diploma requirements has been awarded.	
S	Satisfactory achievement in field /clinical placement or non-graded subject area.	
U	Unsatisfactory achievement in field/clinical placement or non-graded subject area.	
X	A temporary grade limited to situations with extenuating circumstances giving a student additional time to complete the requirements for a course.	
NR	Grade not reported to Registrar's office.	
W	Student has withdrawn from the course without academic penalty.	

VI. SPECIAL NOTES:

Disability Services:

If you are a student with special needs (e.g. physical limitations, visual impairments, hearing impairments, or learning disabilities), you are encouraged to discuss required accommodations with your professor and/or the Disability Services office. Visit Room E1101 or call Extension 2703 so that support services can be arranged for you.

Retention of Course Outlines:

It is the responsibility of the student to retain all course outlines for possible future use in acquiring advanced standing at other postsecondary institutions.

Communication:

The College considers **WebCT/LMS** as the primary channel of communication for each course. Regularly checking this software platform is critical as it will keep you directly connected with faculty and current course information. Success in this course may be directly related to your willingness to take advantage of the **Learning Management System** communication tool.

Plagiarism:

Students should refer to the definition of "academic dishonesty" in *Student Code of Conduct*. Students who engage in academic dishonesty will receive an automatic failure for that submission and/or such other penalty, up to and including expulsion from the course/program, as may be decided by the professor/dean. In order to protect students from inadvertent plagiarism, to protect the copyright of the material referenced, and to credit the author of the material, it is the policy of the department to employ a documentation format for referencing source material.

Course Outline Amendments:

The professor reserves the right to change the information contained in this course outline depending on the needs of the learner and the availability of resources.

Substitute course information is available in the Registrar's office.

VII. PRIOR LEARNING ASSESSMENT:

Students who wish to apply for advance credit transfer (advanced standing) should obtain an Application for Advance Credit from the program coordinator (or the course coordinator regarding a general education transfer request) or academic assistant. Students will be required to provide an unofficial transcript and course outline related to the course in question.

Credit for prior learning will also be given upon successful completion of a challenge exam or portfolio.

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. 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.

B. 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.

C. 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

D. Evaluation:

Is reflective of modified learning outcomes.