

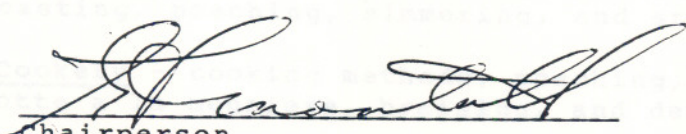
SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY

SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

Course Outline: THEORY OF FOOD  
Code No.: FDS 121  
Program: CHEF TRAINING  
Semester: I  
Date: SEPTEMBER, 1986  
Author: G.W. DAHL

New: \_\_\_\_\_ Revision: X

APPROVED:  86-06-08  
Chairperson Date

12. Basic Kitchen Preparation - Bouquet garni, Mirepoix, faggot, marinade, glaces, mis en place, etc.

EVALUATION:

Test #1 - 30%  
Test #2 - 30%  
Final Exam - 40%

Tests and exams must be written in the specified dates - **NO REWRITES**