

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY
SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

Course Outline: BASIC FOOD THEORY

Code No.: FDS 121

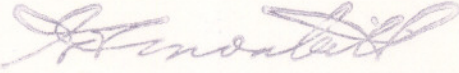
Program: COOK'S ASSISTANT TRAINEE PROGRAM (G.A.S.)

Semester: ONE

Date: SEPTEMBER, 1987

Author: G.W. DAHL

New: X Revision:

APPROVED: 
Chairperson

Sept. 87
Date

Course Name

Course Number

COURSE LENGTH: 30 Hours

The objective of this course is to provide the student with a basic knowledge of the Theory of Food.

TOPICS TO BE COVERED:

- 1) Metric Measurements
- 2) Basic Stocks - Beef, Chicken, Vegetable
- 3) Basic Soups - Clear, Purees, Thick and Chowders
- 4) Basic Sauces - Tomato, Espagnole, Bechamel, Veloute
- 5) Vegetable Preparations and Storage
- 6) Sandwich Preparations
- 7) Salads and Dressings

EVALUATIONS:

Test #1 - 30%
Test #2 - 30%
Test #3 - 40%

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

Passing Mark - 55%