

I. COURSE DESCRIPTION:

This course will give the student the knowledge required to effectively scale measure, convert, calculate food costs and menu prices. Have a basic understanding of how a A la carte and table d'hote kitchen would run in the industry.

II. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:

Upon successful completion of this course, the student will demonstrate the ability to:

1. ***Identify and understand the different means of measuring and weighing food items.***

Potential Elements of the Performance:

- Distinguish between imperial and metric measurement
- Calculate conversions with help from conversion sheet

2. ***Operate various kitchen equipment.***

Potential Elements of the Performance:

- Identify and use the equipment used in the kitchen in a safe and sanitary manner

3. ***Distinguish the difference between imperial and metric measurement.***

Potential Elements of the Performance:

- Make conversions from Fahrenheit to Celsius temperatures as it applies to recipes.

4. ***Identify the importance of accuracy in food costing***

Potential Elements of the Performance:

- Relate food costs to sale prices
- Use related food cost % and Markups depending on the menu item

5. ***Calculate menu prices***

Potential Elements of the Performance:

- Determine yields and finished product costs in relation to the menu price

6. ***Lab Settings and assignments***

- Gathering of utensils and raw materials
- Pre-preparation of the assigned items
- Preparation (example: cooking, boiling, baking) of items
- Proper storage of the ready items including packaging, refrigeration, freezing and labeling in accordance with the sanitation code
- Cleaning of utensils, equipment, work areas, cooking surfaces, and any or all items that need cleaning. No mark will be given until all cleanup is complete to the satisfaction of your professor
- Handing in assignments when requested
- No student is to leave the lab area until the end of the period unless you notify your professor

III. TOPICS:

1. Weights and Measures
2. Kitchen Equipment
3. Imperial/Metric Measurement
4. Food/Portion Costing
5. Determining Menu Prices

IV. REQUIRED RESOURCES/TEXTS/MATERIALS:

Professional Cooking, 6th edition, by W. Gisslen

V. EVALUATION PROCESS/GRADING SYSTEM:

Labs will be graded as follows:

- Attendance
- Mise en place
- Professionalism
- Organization
- Cleanup & storage
- Finished product
- Teamwork

Classroom Assignments 50%

Attendance & Participation 50%

The following semester grades will be assigned to students in postsecondary courses:

<u>Grade</u>	<u>Definition</u>	<u>Grade Point Equivalent</u>
A+	90 - 100%	4.00
A	80 - 89%	4.00
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 placement or non-graded subject areas.	
U	Unsatisfactory achievement in field placement or non-graded subject areas.	
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: Dress code is in affect.**

1. In order to pass this course the student must obtain an overall test/quiz average of 60% or better. Attendance is one of the most important components of the lab; therefore any student who misses more than 3 labs in one semester may be issued an "R" grade or repeat this lab over unless extenuating circumstances occur.
2. Assignments must be submitted by the due date according to specification of the professor. Late assignments will normally be given a mark of zero. Late assignments will only be marked at the discretion of the professor in cases where there were extenuating circumstances.
3. The professor reserves the right to modify the assessment process to meet any changing needs of the class. Consultation with the class will be done prior to any changes.
4. The method of upgrading an incomplete grade is at the discretion of the professor and may consist of such things as make up work, rewriting tests, and comprehensive examinations.

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.

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.

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. Please refer to the Student Academic Calendar of Events for the deadline date by which application must be made for advance standing.

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

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

Disability Services:

If you are a student with a disability (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.

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*. A professor/instructor may assign a sanction as defined below, or make recommendations to the Academic Chair for disposition of the matter. The professor/instructor may (i) issue a verbal reprimand, (ii) make an assignment of a lower grade with explanation, (iii) require additional academic assignments and issue a lower grade upon completion to the maximum grade “C”, (iv) make an automatic assignment of a failing grade, (v) recommend to the Chair dismissal from the course with the assignment of a failing grade. 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.

Student Portal:

The Sault College portal allows you to view all your student information in one place. **mysaultcollege** gives you personalized access to online resources seven days a week from your home or school computer. Single log-in access allows you to see your personal and financial information, timetable, grades, records of achievement, unofficial transcript, and outstanding obligations. Announcements, news, the academic calendar of events, class cancellations, your learning management system (LMS), and much more are also accessible through the student portal. Go to <https://my.saultcollege.ca>.

Electronic Devices in the Classroom:

Students who wish to use electronic devices in the classroom will seek permission of the faculty member before proceeding to record instruction. With the exception of issues related to accommodations of disability, the decision to approve or refuse the request is the responsibility of the faculty member. Recorded classroom instruction will be used only for personal use and will not be used for any other purpose. Recorded classroom instruction will be destroyed at the end of the course. To ensure this, the student is required to return all copies of recorded material to the faculty member by the last day of class in the semester. Where the use of an electronic device has been approved, the student agrees that materials recorded are for his/her use only, are not for distribution, and are the sole property of the College.

Attendance:

Sault College is committed to student success. There is a direct correlation between academic performance and class attendance; therefore, for the benefit of all its constituents, all students are encouraged to attend all of their scheduled learning and evaluation sessions. This implies arriving on time and remaining for the duration of the scheduled session.

Tuition Default:

Students who have defaulted on the payment of tuition (tuition has not been paid in full, payments were not deferred or payment plan not honoured) as of the first week of November will be removed from placement and clinical activities. This may result in loss of mandatory hours or incomplete course work. Sault College will not be responsible for incomplete hours or outcomes that are not achieved or any other academic requirement not met as of the result of tuition default. Students are encouraged to communicate with Financial Services with regard to the status of their tuition prior to this deadline to ensure that their financial status does not interfere with academic progress.