

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:

All students are required to wear their uniforms while in the Hospitality and Tourism Institute, both in and out of the classroom.

Without proper uniform, classroom access will be denied

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.

Testing Absence:

If a student is unable to write a test for medical reasons on the date assigned, the following procedure is required:

- In the event of an emergency on the day of the test, the student may require documentation to support the absence and must telephone the College to identify the absence. The college has a 24 hour electronic voice mail system (759-2554) Ext. 2580.
 - The student shall provide the Professor with advance notice preferably in writing or e-mail of his/her need to miss the test with an explanation which is acceptable to the professor.
 - The student may be required to document the absence at the discretion of the Professor.
 - All decisions regarding whether tests shall be re-scheduled will be at the discretion of the Professor. In cases where the student has contacted the professor and where the reason is not classified as an emergency, i.e. slept in, forgot, etc., the highest achievable grade is a "C". In cases where the student has not contacted the professor, the student will receive a mark of "0" on that test.
 - The student is responsible to make arrangements, immediately upon their return to the College with their course Professor in order to make-up the missed test.
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.

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.

VII. COURSE OUTLINE ADDENDUM:

The provisions contained in the addendum are located on the portal form part of this course outline.