

COURSE OUTLINE: FDS145 - FOOD THEORY - BASIC

Prepared: Sarah Birkenhauer

Approved: Sherri Smith, Chair, Natural Environment, Business, Design and Culinary

Course Code: Title	FDS145: FOOD THEORY - BASIC					
Program Number: Name	1071: CULINARY SKILLS 2078: CULINARY MANAGEMENT					
Department:	CULINARY/HOSPITALITY					
Semesters/Terms:	18F					
Course Description:	Upon successful completion of the reportable subject, the student is able to demonstrate a working knowledge of basic food theory in preparation of the practical application of culinary techniques.					
Total Credits:	1					
Hours/Week:	3					
Total Hours:	45					
Prerequisites:	There are no pre-requisites for this course.					
Corequisites:	There are no co-requisites for this course.					
This course is a pre-requisite for:	FDS164					
Vocational Learning Outcomes (VLO's) addressed in this course:	1071 - CULINARY SKILLS					
	VLO 2 apply basic food and bake science to food preparation to create a desired end product.					
Please refer to program web page for a complete listing of program outcomes where applicable.	VLO 3 contribute to and monitor adherence of others to the provision of a well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations.					
	VLO 4 ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces and the responsible, efficient use of resources.					
	2078 - CULINARY MANAGEMENT					
	VLO 2 apply basic and advanced food and bake science to food preparation to create a desired end product.					
	3 contribute to and monitor adherence of others to the provision of a well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations.					
	VLO 4 ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces, responsible kitchen management and efficient use of resources.					
Essential Employability Skills (EES) addressed in	EES 1 Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.					

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this course: EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication. EES 5 Locate, select, organize, and document information using appropriate technology and information systems. EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others. EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals. EES 11 Take responsibility for ones own actions, decisions, and consequences. Course Evaluation: Passing Grade: 50%, D Professional Cooking for Canadian Chefs by Wayne Gisslen Publisher: Wiley Edition: 9th ISBN: 9781119424727 Professional Cooking Study Guide by Wayne Gisslen Publisher: Wiley Edition: 9th ISBN: 9781119506379 Course Outcomes and Learning Objectives for Course Outcome 1 1. Recognize the importance of professional behaviour in the kitchen. 1. Define and explain the importance of planning mise en place. 1. 2 Identify classical stations in the kitchen. 1. 3 Discuss the behavioural characteristics that should be adhered to in order to achieve high standards of professionalism. Course Outcome 2 2. Explain the specific uses for various pieces of kitchen equipment and hand tools within the kitchen. Course Outcome 3 3. Classify ingredients and identify different methods of preparation. Pourse Outcome 4 Learning Objectives for Course Outcome 3 3. I Identify various food products and distinguish them by their composition. preparation. Course Outcome 4 Learning Objectives for Course Outcome 3 3. I Identify various food products and distinguish them by their composition. preparation. Course Outcome 4 Learning Objectives for Course Outcome 4 4. Define the principles of cooking. 4. Explain the effects of heat 8 cold on foods. 4. 3 Discuss a variety of gamishing techniques for hot and cold food applications.									
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Learning Objectives for Course Outcome 5

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Course Outcome 5

	5. Recognize the value or practicing sustainable cooking.	opportunities. 5.2 Investigate f	5.2 Investigate food`s carbon footprint.5.3 Give examples of nose to tail and root to leaf cooking	
Evaluation Process and Grading System:	Evaluation Type Assignments Final Assessment Presentations & Quizzes Tests	20% 25%	Course Outcome Assessed	
Date:	August 7, 2018 Please refer to the course information.	outline addendum o	n the Learning Management Sy	stem for further

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