SAULT COLLEGE OF APPLIED ARTS AND TECHNOLOGY

SAULT STE. MARIE, ONTARIO

Sault College

COURSE OUTLINE

COURSE TITLE:	**Food Theory Advanced**

CODE NO. :	**FDS164**	**SEMESTER:**	**2**

PROGRAM:	**CULINARY SKILLS - CHEF TRAINING PROGRAM**
	COOK APPRENTICES
	CULINARY MANAGEMENT PROGRAM
AUTHOR:	

DATE:	Dec 2007	**PREVIOUS OUTLINE DATED:**	**Dec 2006**

APPROVED:

_____   _____

                        Chair   **DATE**

TOTAL CREDITS:	**1**

PREREQUISITE(S):	**FDS145**

HOURS/WEEK:	**2**

I.   COURSE DESCRIPTION:
This course will build on the basic knowledge from FDS140 to prepare food items.
Upon successful completion of the reportable subject, the student is able to demonstrate a working knowledge of advanced food theory in preparation of the practical application of culinary techniques.

II.   LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE

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

1. **Demonstrate a working knowledge of advanced sauces**
    <u>Potential Elements of the Performance:</u>
    *   Describe various advanced cooking techniques using classical garnitures and advanced sauce derivatives as points of departure to explore:
        *   Fish,
        *   Meats,
        *   Poultry,
        *   And vegetables as media of advanced preparation.
        *   Describe various contemporary dishes using sauce and garnish applications.
2. **Demonstrate a working knowledge of wines, spirits, beers, and cheese cooking.**
    <u>Potential Elements of the Performance:</u>
    *   Differentiate between the types of wines:
        *   Red, white, sparkling
    *   Explain the culinary use of wines, spirits and beers as they relate to
        *   soups and sauces
        *   hors-d'hoeuvres
        *   fish cookery
        *   meat cookery
        *   salads and
        *   desserts
    *   Discuss the marriage of food and wine
    *   Describe the process of making various cheeses
    *   Identify cheese classifications:
        *   Fresh
        *   Soft
        *   Medium-hard
        *   Blue

- Describe the use of cheese in the kitchen
  - Ingredient
  - Menu item
3. **Demonstrate a working knowledge of garde manger applications and principles**
   Potential Elements of the Performance:
   - Define garde manger and explain the various techniques of buffet presentation
     - Identify simple and compound salads, and salad dressings
     - Describe the preparation of major types of salad dressings and their storage
     - Describe hors-d'hoeuvres and uses on the menu
   - Discuss the evolution of the buffet table
   - Describe charcuterie
     - Cold smoke
     - Hot smoke
     - Brine
   - Prepare cold sandwiches:
     - Basic filled
     - Fancy (pinwheel, checkerboard)
     - Open faced
   - Describe chaud-froid.

III. **TOPICS:**

1. Advanced sauces

2. Wines, beers, spirits, and cheese in cooking

3. Garde manger

IV. **REQUIRED RESOURCES/TEXTS/MATERIALS:**

"Professional Cooking", 6th edition, Wayne Gisslen

Food Theory Advanced   FDS164

V. EVALUATION PROCESS/GRADING SYSTEM:

Theory - Test # 1   25%
Theory - Test # 2   25%
Final Assessment   50%
Total: 100%

The following semester grades will be assigned to students:

Grade	Definition	Grade Point Equivalent
A+	90 – 100%	4.00
A	80 – 89%	
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 /clinical placement or non-graded subject area.
U	Unsatisfactory achievement in field/clinical placement or non-graded subject area.
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:

Special Needs:
If you are a student with special needs (e.g. physical limitations, visual impairments, hearing impairments, or learning disabilities), you are encouraged to discuss required accommodations with your professor and/or the Special Needs office. Visit Room E1101 or call Extension 2703 so that support services can be arranged for you.

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.

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*. Students who engage in academic dishonesty will receive an automatic failure for that submission and/or such other penalty, up to and including expulsion from the course/program, as may be decided by the professor/dean. 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.

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.

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

VII. PRIOR LEARNING ASSESSMENT:

Students who wish to apply for advanced credit in the course should consult the professor. Credit for prior learning will be given upon successful completion of a challenge exam or portfolio.

VIII. DIRECT CREDIT TRANSFERS:

Students who wish to apply for direct credit transfer (advanced standing) should obtain a direct credit transfer form from the Dean's secretary. Students will be required to provide a transcript and course outline related to the course in question.