SAULT COLLEGE OF APPLIED ARTS AND TECHNOLOGY

SAULT STE. MARIE, ONTARIO

Sault College

COURSE OUTLINE

COURSE TITLE:	**Culinary Techniques Advanced**

CODE NO. :	**FDS163**	**SEMESTER:**	**2**

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

DATE:	**Dec 2008**	**PREVIOUS OUTLINE DATED:**	**Dec 2006**
APPROVED:		"Penny Perrier"	
		_____ **Chair**	_____ **DATE**

TOTAL CREDITS:	**8**

PREREQUISITE(S):	**FDS144**

HOURS/WEEK:	**8**

Culinary Techniques Advanced   FDS163

I.   COURSE DESCRIPTION:
This course will build on the basic knowledge from FDS140 to demonstrate advanced culinary techniques for a la carte and banquet settings (small and large quantity) including contemporary presentation.

II.   LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:

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

1. **Prepare soups**
    Potential Elements of the Performance:

    - Prepare bisque
    - Prepare Specialty / International
    - Prepare cold soups

2. **Prepare sauces**
    Potential Elements of the Performance:

    - Hot emulsified: Hollandaise
    - Hot emulsified: Béarnaise
    -     And derivatives
    - Beurre blanc
    - Compound butters (3 types)

3. **Prepare salads**
    Potential Elements of the Performance:
    - Compound:
        - Fish
        - Shellfish
        - Meat
        - Vegetable
        - Warm salads
        - Warm vegetable salads

4. **Prepare garde-manger dishes**
    Potential Elements of the Performance:
    - Terrine
    - Mousse de foie
    - Seafood appetizer
    - Vegetable terrine
    - Graved lax
    - Aspic

5. **Prepare poultry dishes**
    Potential Elements of the Performance:

- Prepare / butcher for:
    - Ballontine
    - Galantine
    - Stuffed supreme
- Utilizing appropriate cooking methods:
    - Roast
    - Sauté
    - Poach
    - Grill
    - Pan fry
    - Fricassee
    - Pies

6. **Prepare pork dishes**
   Potential Elements of the Performance:
   - Prepare / butcher for
       - Escalopes
       - Chops
       - Tenderloin
       - Emince
       - Medallion
   - Utilizing appropriate cooking methods:
       - Roast (stuffed)
       - Grill
       - Pan fry
       - Sauté
       - Braised
       - Pork pie
       - Fricassee

7. **Prepare veal dishes**
   Potential Elements of the Performance:
   - Prepare / butcher for:
       - Osso bucco
       - Sweet breads
       - Stuffed breast
       - Liver, kidney
       - Escalope (stuffed)
       - Cutlet
       - Chop
       - Leg (break down demonstration)
   - Utilizing appropriate cooking methods:
       - Fricassee
       - Blanquette
       - Pan fry
       - Toast

- Braised
- Grill
- Sauté

8. **Prepare beef dishes**
   Potential Elements of the Performance:
   - Prepare / butcher for:
     - Short loin (porterhouse steaks, t-bone, wing)
     - Strip loin (whole, steaks)
     - Tenderloin (whole, tournedos, chateaubriand, filet steaks, filet mignon)
     - Medallion
     - Flank
     - Tongue
     - Oxtail
   - Utilizing appropriate cooking methods:
     - Roast
     - Pot roast
     - Stew
     - Braised
     - Grill/broil
     - Pan fry
     - Sauté

9. **Prepare lamb dishes**
   Potential Elements of the Performance:
   - Prepare / butcher for:
     - Carcass (break down leg demonstration)
     - Rack – cutlet
     - Loin – chops – noisettes
     - Kidney
     - Liver
   - Utilizing appropriate cooking methods:
     - Roast
     - Sauté
     - Pan fry
     - Stew
     - Braise
     - Grill/broil

10. **Prepare fish dishes**
    Potential Elements of the Performance:
    - Prepare / butcher for:
      - Paupiette
      - Trancon
      - Quenelle
      - Colbert

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- Utilizing appropriate cooking methods:
  - Poach (court bouillon)
  - Steaming
  - Pan fry
  - Deep fat fry
  - Grill/broil
  - Bake
  - En papillote
11. **Prepare shellfish dishes**
   Potential Elements of the Performance:
   - Prepare / butcher for:
     - Lobster
     - Crawfish
     - Crayfish
     - Crab
     - Squid
     - Octopus
     - Salted and dry fish
     - Fish cakes
     - cubliac
   - Utilizing appropriate cooking methods:
     - Steam
     - Poach
     - Pan fry
     - Deep fry
     - Grill/broil
     - En papillote
   Potential Elements of the Performance:

III.   TOPICS:

1.   Soups

2.   Sauces

3.   Salads

4.   Garde manger

5.   Poultry

6.   Pork

7.   Veal

8.   Beef

9.   Lamb

10. Fish

11. Shellfish

IV.   REQUIRED RESOURCES/TEXTS/MATERIALS:

"Professional Cooking", 6th edition, Wayne Gisslen

V.   EVALUATION PROCESS/GRADING SYSTEM:

The lab assignment includes the following:

1. Gathering of utensils and raw materials
2. Pre-preparation of the assigned items
3. Preparation (cooking, baking) of the items
4. Proper storage of the ready items including packaging, refrigeration, and freezing
5. Cleaning of utensils, equipment, work areas, and cooking surfaces. No mark will be assigned until work areas are clean
6. Putting all utensils and small wares into their allocated places
7. No student is to leave the lab area until the end of the period

With the help of the above, students will be **graded in the labs** as follows:

Professionalism & Appearance   15%
- uniform, grooming, deportment

Sanitation & Safety   25%
- personal, work environmental, product management
- safe handling, operation, cleaning & sanitizing of tools and equipment
- organization of work area

Method of Work   40%
- application of theory
- application of culinary methods & techniques

Quality of Finished Product   20%
- appearance, taste, texture

Note:
End of semester practical exam has a weight of 33% of lab mark.

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 advance credit transfer (advanced standing) should obtain an Application for Advance Credit Form from the program coordinator (for course-specific courses), or the course coordinator (for general education courses), or the program's academic assistant. Students will be required to provide an unofficial transcript and course outline related to the course in question.

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