

**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:** Glen Dahl

**DATE:** May 2009 **PREVIOUS OUTLINE DATED:** May 2008  
**APPROVED:** "Penny Perrier" May 14/09

	CHAIR	DATE
<b>TOTAL CREDITS:</b>	1	
<b>PREREQUISITE(S):</b>	FDS145	
<b>HOURS/WEEK:</b>	2	

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*For additional information, please contact **Penny Perrier**, Chair,  
School of Hospitality  
(705) 759-2554, Ext. 2754*

**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**Potential Elements of the Performance:

- 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.**Potential Elements of the Performance:

- 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'oeuvres
  - 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'oeuvres 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", 6<sup>th</sup> edition, Wayne Gisslen

**V. EVALUATION PROCESS/GRADING SYSTEM:**

Theory - Test # 1	25%
Theory - Test # 2	25%
Final Assessment	<u>50%</u>
Total:	100%

The following semester grades will be assigned to students:

<b>Grade</b>	<b>Definition</b>	<i>Grade Point Equivalent</i>
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:**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, in addition to announcements, news, academic calendar of events, class cancellations, your learning management system (LMS), and much more. 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.

