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 APPRENTICE
CULINARY MANAGEMENT PROGRAM

AUTHOR: Glen Dahl

DATE: May 2012   **PREVIOUS OUTLINE DATED:** May 2011

APPROVED: "Angelique Lemay"   Nov/12

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                              DEAN   **DATE**

TOTAL CREDITS: 1

PREREQUISITE(S): FDS145

HOURS/WEEK: 2

I.   COURSE DESCRIPTION:

This course will build on the basic knowledge from FDS144 & 145 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'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", 7th edition, Wayne Gisslen

"Professional Cooking Study Guide", 7th edition, Wayne Gisslen

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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%	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 /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:

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.

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<u>Dress Code:</u>
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)**

VII.   COURSE OUTLINE ADDENDUM:

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