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**

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DATE:	**May 2013**	**PREVIOUS OUTLINE DATED:**	**May 2012**

APPROVED:	*"Angelique Lemay"*	*Nov. 2013*
	_____ **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**
     <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", 7th edition, Wayne Gisslen

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

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:

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.
Dress Code:
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.

SAULT COLLEGE

COURSE OUTLINE ADDENDUM

1. 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.

2. 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.

3. 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.

4. Accessibility 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 Accessibility Services office. Visit Room E1101 or call Extension 2703 so that support services can be arranged for you.

5. Communication:
    The College considers *Desire2Learn (D2L)* 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 this Learning Management System (LMS) communication tool.

6.   <u>Plagiarism</u>:
      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.

7*.*   <u>Tuition Default</u>:
      Students who have defaulted on the payment of tuition (tuition has not been paid in full, payments were not deferred or payment plan not honoured) as of the first week of *November (fall courses), March (winter courses) or June (summer courses)* will be removed from placement and clinical activities due to liability issues. This may result in loss of mandatory hours or incomplete course work. Sault College will not be responsible for incomplete hours or outcomes that are not achieved or any other academic requirement not met as of the result of tuition default. Students are encouraged to communicate with Financial Services with regard to the status of their tuition prior to this deadline to ensure that their financial status does not interfere with academic progress.

8.   <u>Student Portal</u>:
      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.

9.   <u>Electronic Devices in the Classroom</u>:
      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.