

I. COURSE DESCRIPTION:

This course will build on the basic knowledge from FDS144 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 soupsPotential Elements of the Performance:

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

Prepare soupsPotential Elements of the Performance:

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

2. Prepare saucesPotential Elements of the Performance:

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

3. Prepare saladsPotential Elements of the Performance:

- Compound:
 - Fish
 - Shellfish
 - Meat
 - Vegetable
 - Warm salads
 - Warm vegetable salads

4. Prepare garde-manger dishesPotential Elements of the Performance:

- Terrine
- Mousse
- Seafood appetizer
- Graved lax
- Aspic

5. Prepare poultry dishesPotential Elements of the Performance:

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

6. Prepare pork dishesPotential Elements of the Performance:

- Prepare / butcher for
 - Escalopes
 - Chops
 - Tenderloin
 - Emince
 - Medallion
- Utilizing appropriate cooking methods:
 - Roast (stuffed)
 - Grill
 - Pan fry
 - Sauté
 - Braised

7. Prepare veal dishesPotential Elements of the Performance:

- Prepare / butcher for:
 - Osso bucco
 - Stuffed breast
 - Escalope (stuffed)

- Cutlet
- Chop
- Utilizing appropriate cooking methods:
 - Pan fry
 - 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
 - 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
- Utilizing appropriate cooking methods:
 - Roast
 - Sauté
 - Pan fry
 - Stew
 - Braise
 - Grill/broil

10. Prepare fish dishesPotential Elements of the Performance:

- Prepare / butcher for:
 - Paupiette / Trancon
 - Quenelle

- Utilizing appropriate cooking methods:
 - Poach (court bouillon)
 - Pan fry / Deep fat fry
 - Grill/broil
 - Bake
 - En papillote

11. Prepare shellfish dishesPotential Elements of the Performance:

- Prepare / butcher for:
 - Lobster
 - Crab
 - Squid
 - Octopus
 - Salted and dry fish
 - Fish cakes
 - Coulibiac

- Utilizing appropriate cooking methods:
 - Poach
 - Pan fry / Deep fry
 - Grill/broil
 - En papillote

III. TOPICS:

1. Soup
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, 8th edition, W. Gisslen
Digital Thermometer
Digital Scale
Zester
Vegetable Peeler
Paring Knife
Chanel Knife
Boning Knife
Bread Knife
Steel
Chef Knife 6"-10"
Piping Bag with appropriate tips
Sturdy Non-slip Shoes
White Chef Jacket with name
Checkered Chef's Pants
Chef's Hat
Apron
Clean Hand Towels
Neck Tie
Hair Net

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% |
| - Arrival | |
| - Uniform | |
| - Grooming | |
| - Professional Etiquette | |
| - Deportment | |
| Sanitation & Safety | 25% |
| - Personal | |
| - Organization of work area | |
| - Work environment | |
| - Product management | |
| - Safe handling, operation, cleaning & sanitizing of tools | |
| Method of Work | 40% |
| - Application of theory | |
| - Application of culinary methods & techniques | |
| - Work rhythm (pace) | |
| - Ability to correct errors | |
| - Product organization | |
| - Operation & care of equipment | |
| - Attention to duties | |
| - Decision making | |
| - Job flexibility | |
| - Accepts direction from others | |
| - Attitude toward others | |
| - Amount of supervision required | |
| - Reaction to frustration | |
| - Effectiveness under stress / adjust to and accepts changes | |
| - Knowledge of work | |
| - Quality | |
| - Quantity of work | |
| - Interaction with supervisor | |
| - Ability to learn required tasks | |
| - Takes initiative | |
| Quality of Finished Product | 20% |
| - appearance, taste, texture, temperature | |

FINAL GRADE WILL CONSIST OF:

| | |
|----------------------|------------|
| Labs | 67% |
| Final Practical Exam | <u>33%</u> |
| Total | 100% |

| <u>Grade</u> | <u>Definition</u> | <u>Grade Point Equivalent</u> |
|---------------------|--|--------------------------------------|
| A+ | 90 – 100% | 4.00 |
| A | 80 – 89% | 3.00 |
| B | 70 - 79% | 2.00 |
| C | 60 - 69% | 1.00 |
| D | 50 – 59% | 0.00 |
| F (Fail) | 49% and below | |
| 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. | |

If a faculty member determines that a student is at risk of not being academically successful, the faculty member may confidentially provide that student's name to Student Services in an effort to help with the student's success. Students wishing to restrict the sharing of such information should make their wishes known to the coordinator or faculty member.

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. It is the departmental policy that once the classroom door has been closed, the learning process has begun. Late arrivers will not be granted admission to the room.

Attendance is one of the most important components of the Lab. Therefore, **ANY student who misses more than 3 labs in one semester will be issued an "F" grade** unless extenuating circumstances occur – it is at the professor's discretion.

LAB Absence:

If a student is unable to attend class for medical reasons on the date assigned, the following procedure is required:

- In the event of an emergency on the day of class, the student may require documentation to support the absence and must telephone the College to identify the absence. The college has a 24 hour electronic voice mail system (759-2554) Ext. 2588.
- The student shall provide the Professor with advance notice preferably in writing or e-mail of his/her need to miss the class with an explanation which is acceptable to the professor.
- The student may be required to document the absence at the discretion of the Professor.
- With satisfactory documentation the student is responsible to make arrangements, immediately upon their return to the College to make-up the missed lab.

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 in D2L and on the portal form part of this course outline.