

# SAULT COLLEGE OF APPLIED ARTS AND TECHNOLOGY

SAULT STE. MARIE, ONTARIO



SAULT  
COLLEGE

## COURSE OUTLINE

<b>COURSE TITLE:</b>	Food Theory - Advanced		
<b>CODE NO. :</b>	FDS164	<b>SEMESTER:</b>	2
<b>PROGRAM:</b>	CULINARY SKILLS – CHEF TRAINING CULINARY MANAGEMENT COOK APPRENTICE		
<b>AUTHOR:</b>	Sarah Birkenhauer B.Sc. Professor of Culinary & Hospitality (705) 759-2554 Ext.2588 <a href="mailto:sarah.birkenhauer@saultcollege.ca">sarah.birkenhauer@saultcollege.ca</a>		
<b>DATE:</b>	May 2016	<b>PREVIOUS OUTLINE DATED:</b>	May 2015
<b>APPROVED:</b>	“Angelique Lemay”		June/16
	_____		_____
	<b>DEAN</b>		<b>DATE</b>
<b>TOTAL CREDITS:</b>	1		
<b>PREREQUISITE(S):</b>	FDS145		
<b>HOURS/WEEK:</b>	1		

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School of Community Services, Interdisciplinary Studies, Curriculum & Faculty  
Enrichment  
(705) 759-2554, Ext. 2737*

**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,
  - 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", 8<sup>th</sup> edition, Wayne Gisslen

"Professional Cooking Study Guide", 8<sup>th</sup> edition, Wayne Gisslen

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

Students will be graded in Theory Component as follows:

Theory test # 1	25%
Theory test # 2	25%
Final Assessment	<u>50%</u> (homework 20%, attendance 5% & final test 25%)
Total:	100%

The following semester grades will be assigned to students:

<b>Grade</b>	<b><u>Definition</u></b>	<b><u>Grade Point Equivalent</u></b>
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.

**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)**

**Testing Absence:**

If a student is unable to write a test 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 test with an explanation which is acceptable to the professor.
- The student may be required to document the absence at the discretion of the Professor.
- All decisions regarding whether tests shall be re-scheduled will be at the discretion of the Professor. In cases where the student has contacted the professor and where the reason is not classified as an emergency, i.e. slept in, forgot, etc., the highest achievable grade is a "C". In cases where the student has not contacted the professor, the student will receive a mark of "0" on that test.
- With satisfactory documentation the student is responsible to make arrangements, immediately upon their return to the College to make-up the missed lab.

**VII. COURSE OUTLINE ADDENDUM:**

The provisions contained in the addendum located in D2L and on the portal form part of this course outline.