



COURSE OUTLINE: KAP111 - KITCHEN OPERATION II

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Approved: Sherri Smith, Chair, Natural Environment, Business, Design and Culinary

Course Code: Title	KAP111: KITCHEN OPERATION II	
Program Number: Name	1075: GAS-KITCHEN ASSNT	
Department:	CULINARY/HOSPITALITY	
Semesters/Terms:	19W	
Course Description:	The subject content of this course will give the student a basic knowledge of small quantity cooking. This course is in a lab setting and will provide hands-on, practical training.	
Total Credits:	7	
Hours/Week:	8	
Total Hours:	120	
Prerequisites:	There are no pre-requisites for this course.	
Corequisites:	There are no co-requisites for this course.	
Essential Employability Skills (EES) addressed in this course:	<p>EES 1 Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.</p> <p>EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication.</p> <p>EES 3 Execute mathematical operations accurately.</p> <p>EES 4 Apply a systematic approach to solve problems.</p> <p>EES 5 Use a variety of thinking skills to anticipate and solve problems.</p> <p>EES 6 Locate, select, organize, and document information using appropriate technology and information systems.</p> <p>EES 7 Analyze, evaluate, and apply relevant information from a variety of sources.</p> <p>EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.</p> <p>EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.</p> <p>EES 10 Manage the use of time and other resources to complete projects.</p> <p>EES 11 Take responsibility for ones own actions, decisions, and consequences.</p>	
Course Evaluation:	Passing Grade: 50%, D	
Books and Required Resources:	Professional Cooking for Canadian Chefs by Wayne Gisslen Publisher: Wiley Edition: 8 ISBN: 9781118636602	
Course Outcomes and Learning Objectives:	Course Outcome 1	Learning Objectives for Course Outcome 1
	1. Identify & use various kitchen equipment & tools.	1.1 Select & use hand tools. 1.2 Select & use cooking utensils.



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		1.3 Select & use kitchen equipment in a practical setting.
	Course Outcome 2	Learning Objectives for Course Outcome 2
	2. Perform work individually in a professional, safe, efficient & ecofriendly manner.	2.1 Employ proper professional uniform, person hygiene & grooming that meet industry standard. 2.2 Demonstrate the ability to work with professionalism under minimal supervision. 2.3 Perform tasks efficiently while maintaining a clean & orderly work environment. 2.4 Use safe & proper food handling protocol. 2.5 Use appropriate cleaning supplies to follow established cleaning procedures. 2.6 Properly compost organic food waste. 2.7 Practice proper & ecofriendly disposal of food packaging.
	Course Outcome 3	Learning Objectives for Course Outcome 3
	3. Demonstrate basic culinary techniques.	3.1 Reproduce recipes as instructed in demonstrations. 3.2 Use appropriate cooking methods to produce a desired end product. 3.3 Apply techniques of basic food preparation for small quantity cooking. 3.4 Present food that meet quantity & quality standards.

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight	Course Outcome Assessed
Labs - Skill Assessment	100%	All

Date:

June 25, 2018

Please refer to the course outline addendum on the Learning Management System for further information.

