



COURSE OUTLINE: FDS164 - FOOD THEORY - ADVANC

Prepared: Sarah Birkenhauer

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

Course Code: Title	FDS164: FOOD THEORY - ADVANCED
Program Number: Name	1071: CULINARY SKILLS 2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Semesters/Terms:	20W
Course Description:	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.
Total Credits:	1
Hours/Week:	4
Total Hours:	48
Prerequisites:	FDS145
Corequisites:	There are no co-requisites for this course.
Vocational Learning Outcomes (VLO's) addressed in this course:	<p>1071 - CULINARY SKILLS</p> <p>VLO 1 provide fundamental culinary preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.</p> <p>VLO 2 apply basic food and bake science to food preparation to create a desired end product.</p> <p>VLO 7 apply basic knowledge of sustainability, ethical and local food sourcing, and food security to food preparation and kitchen management, recognizing the potential impacts on food production, consumer choice and operations within the food service industry.</p> <p>VLO 8 use technology, including contemporary kitchen equipment, for food production and promotion.</p> <p>VLO 10 develop strategies for continuous personal and professional learning to ensure currency with and responsiveness to emerging culinary techniques, regulations, and practices in the food service industry.</p> <p>2078 - CULINARY MANAGEMENT</p> <p>VLO 1 provide advanced culinary planning, preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.</p> <p>VLO 2 apply basic and advanced food and bake science to food preparation to create a desired end product.</p> <p>VLO 7 apply knowledge of sustainability*, ethical and local food sourcing, and food security to food preparation and kitchen management, recognizing the potential impacts on food production, consumer choice and operations within the food service industry.</p> <p>VLO 8 select and use technology, including contemporary kitchen equipment, for food production and promotion.</p>

Please refer to program web page for a complete listing of program outcomes where applicable.



	VLO 10 develop strategies for continuous personal and professional learning to ensure currency with and responsiveness to emerging culinary techniques, regulations, and practices in the food service industry.
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 7 Analyze, evaluate, and apply relevant information from a variety of sources.</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>

Course Evaluation: Passing Grade: 50%, D

Books and Required Resources:

Professional Cooking for Canadian Chefs by Wayne Gisslen
 Publisher: Wiley Edition: 9th
 ISBN: 9781119424727

Professional Cooking Study Guide by Wayne Gisslen
 Publisher: Wiley Edition: 9th
 ISBN: 9781119506379

Course Outcomes and Learning Objectives:

Course Outcome 1	Learning Objectives for Course Outcome 1
1. Describe the role and influence of various cultures, religions and ethnicities on current culinary preparation practices.	1.1 Identify the food contributions of various cultures. 1.2 Contrast ingredients/cuisines from different cultures and regions. 1.3 Identify the role and culinary contributions of North America's Indigenous people. 1.4 Identify the significance religions and ethnicities have on the preparation of food. 1.5 Discover local, indigenous, regional and national culinary styles.
Course Outcome 2	Learning Objectives for Course Outcome 2
2. Recommend sustainable practices suitable for the food service industry.	2.1 Identify the positives and negatives of sourcing foods using the following criteria: ethical standards, organic production methods, locally sourced and non-GMO. 2.2 Assess and select food and other supplies based on environmentally sustainable production and transportation methods.
Course Outcome 3	Learning Objectives for Course Outcome 3
3. Apply advanced knowledge of how various ingredients interact.	3.1 Describe the procedures for preparing specialty soups. 3.2 Explain advanced techniques for sauce cookery. 3.3 Explain the application of wines, spirits and beer in cooking. 3.4 Explain cheese production, handling, applications and storage. 3.5 Explain the production of garde manger items. 3.6 Describe the sourcing, preparation and presentation of a variety of meats.
Course Outcome 4	Learning Objectives for Course Outcome 4

	4. Plan, execute and calculate the selling costs for menu items.	4.1 Explain the factors to consider when planning menus. 4.2 Prepare standardized recipe cost cards 4.3 Calculate food cost and selling price for menu items. 4.3 Prepare and execute menus.								
Evaluation Process and Grading System:	<table border="1"> <thead> <tr> <th data-bbox="492 256 695 309">Evaluation Type</th> <th data-bbox="695 256 1451 309">Evaluation Weight</th> </tr> </thead> <tbody> <tr> <td data-bbox="492 309 695 352">Assignments</td> <td data-bbox="695 309 1451 352">50%</td> </tr> <tr> <td data-bbox="492 352 695 395">Final Assessment</td> <td data-bbox="695 352 1451 395">25%</td> </tr> <tr> <td data-bbox="492 395 695 439">Tests</td> <td data-bbox="695 395 1451 439">25%</td> </tr> </tbody> </table>		Evaluation Type	Evaluation Weight	Assignments	50%	Final Assessment	25%	Tests	25%
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Date:	July 26, 2019									
Addendum:	Please refer to the course outline addendum on the Learning Management System for further information.									