



# COURSE OUTLINE

## FDS0141

Prepared: Sarah Birkenhauer    Approved: Sherri Smith

<b>Course Code: Title</b>	FDS0141: CUISINE A LA CARTE 1				
<b>Program Number: Name</b>	1120: COMMUNITY INTEGRATN				
<b>Department:</b>	C.I.C.E.				
<b>Semester/Term:</b>	17F				
<b>Course Description:</b>	Practical hands-on experience will give students the necessary skills and knowledge needed to complete classical and contemporary recipes. `A la Carte` and `table d`hote` cookery is an integral part of any kitchen operation. This course will provide the student with the opportunity to organize, prepare, assemble and present food to order in a team environment with an emphasis on customer service and satisfaction.				
<b>Total Credits:</b>	4				
<b>Hours/Week:</b>	4				
<b>Total Hours:</b>	60				
<b>Essential Employability Skills (EES):</b>	<p>#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>#2. Respond to written, spoken, or visual messages in a manner that ensures effective communication.</p> <p>#3. Execute mathematical operations accurately.</p> <p>#5. Use a variety of thinking skills to anticipate and solve problems.</p> <p>#6. Locate, select, organize, and document information using appropriate technology and information systems.</p> <p>#7. Analyze, evaluate, and apply relevant information from a variety of sources.</p> <p>#9. Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.</p> <p>#10. Manage the use of time and other resources to complete projects.</p> <p>#11. Take responsibility for ones own actions, decisions, and consequences.</p>				
<b>Course Evaluation:</b>	Passing Grade: 50%, D				
<b>Evaluation Process and Grading System:</b>	<table border="1"> <thead> <tr> <th>Evaluation Type</th> <th>Evaluation Weight</th> </tr> </thead> <tbody> <tr> <td>Labs - Skill Assessment</td> <td>100%</td> </tr> </tbody> </table>	Evaluation Type	Evaluation Weight	Labs - Skill Assessment	100%
Evaluation Type	Evaluation Weight				
Labs - Skill Assessment	100%				
<b>Books and Required</b>	Professional Cooking for Canadian Chefs by Wayne Gisslen				



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### Resources:

Publisher: Wiley Edition: 8th  
ISBN: 9781118636602

### Course Outcomes and Learning Objectives:

Upon successful completion of this course, the CICE student, with the assistance of a Learning Specialist will acquire varying levels of skill development relevant to the following learning outcomes:

#### Course Outcome 1.

Demonstrate the ability to perform tasks in a professional, safe, efficient & ecofriendly manner

#### Learning Objectives 1.

1. Employ proper professional uniform, personal hygiene & grooming that meet industry standards
2. Produce product quickly & efficiently while maintaining a clean & orderly work station
3. Use safe & proper food handling protocol
4. Properly compost organic food waste
5. Identify & practice disposal opportunities that are ecofriendly

#### Course Outcome 2.

Use interpersonal skills & effective time management while working in groups

#### Learning Objectives 2.

1. Demonstrate the ability to work collaboratively with professionalism under minimal supervision
2. Implement effective time management strategies to achieve established goals
3. Adhere to a daily work plan to meet specified service timelines
4. Recognize personal stress & manage appropriately to remain productive
5. Practice restraint & good judgement when confronted with interpersonal conflict
6. Discuss & reflect on constructive feedback for personal growth & professional learning

#### Course Outcome 3.



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Select & use appropriate kitchen equipment & tools to achieve a desired culinary technique

### **Learning Objectives 3.**

1. Demonstrate the safe & proper use of contemporary kitchen equipment & tools
2. Select appropriate cleaning supplies and adhere to established cleaning procedures

### **Course Outcome 4.**

Demonstrate basic culinary skills using a variety of classical & contemporary techniques

### **Learning Objectives 4.**

1. Practice techniques of basic food preparation for large quantity cooking
2. Demonstrate the ability to adapt & work within all roles of the contemporary kitchen
3. Trim, de-bone & portion meat, fish & poultry
4. Use knowledge of weights & measures to prepare recipes with appropriate garnishes to meet quantity & quality standards

### **Course Outcome 5.**

Use basic food theory to prepare & create a quality end product

### **Learning Objectives 5.**

1. Use appropriate cooking methods in a variety of hot & cold applications
2. Present food on time, with appropriate temperature & in a clean balanced manner
3. Use culinary knowledge to select ingredients to prepare & present a variety of national & international dishes

#### **CICE Modifications:**

#### **Preparation and Participation**

1. A Learning Specialist will attend class with the student(s) to assist with inclusion in the class and to take notes.
2. Students will receive support in and outside of the classroom (i.e. tutoring, assistance with



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homework and assignments, preparation for exams, tests and quizzes.)

3. Study notes will be geared to test content and style which will match with modified learning outcomes.

4. Although the Learning Specialist may not attend all classes with the student(s), support will always be available. When the Learning Specialist does attend classes he/she will remain as inconspicuous as possible.

**A.** Further modifications may be required as needed as the semester progresses based on individual student(s) abilities and must be discussed with and agreed upon by the instructor.

**B. Tests may be modified in the following ways:**

1. Tests, which require essay answers, may be modified to short answers.

2. Short answer questions may be changed to multiple choice or the question may be simplified so the answer will reflect a basic understanding.

3. Tests, which use fill in the blank format, may be modified to include a few choices for each question, or a list of choices for all questions. This will allow the student to match or use visual clues.

4. Tests in the T/F or multiple choice format may be modified by rewording or clarifying statements into layman's or simplified terms. Multiple choice questions may have a reduced number of choices.

**C. Tests will be written in CICE office with assistance from a Learning Specialist.**

***The Learning Specialist may:***

1. Read the test question to the student.

2. Paraphrase the test question without revealing any key words or definitions.

3. Transcribe the student's verbal answer.

4. Test length may be reduced and time allowed to complete test may be increased.

**D. Assignments may be modified in the following ways:**

1. Assignments may be modified by reducing the amount of information required while maintaining general concepts.

2. Some assignments may be eliminated depending on the number of assignments required in the particular course.

***The Learning Specialist may:***



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1. Use a question/answer format instead of essay/research format
2. Propose a reduction in the number of references required for an assignment
3. Assist with groups to ensure that student comprehends his/her role within the group
4. Require an extension on due dates due to the fact that some students may require additional time to process information
5. Formally summarize articles and assigned readings to isolate main points for the student
6. Use questioning techniques and paraphrasing to assist in student comprehension of an assignment

### **E. Evaluation:**

Is reflective of modified learning outcomes.

**NOTE:** Due to the possibility of documented medical issues, CICE students may require alternate methods of evaluation to be able to acquire and demonstrate the modified learning outcomes

**Date:**

Wednesday, September 6, 2017

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