

I. COURSE DESCRIPTION:

The course will give the CICE students an experience in "a la carte" cookery in an operating foodservice establishment environment (The Gallery).

II. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:

Upon successful completion of this course, the CICE student with the assistance of a Learning Specialist will demonstrate a basic ability to:

1. With assistance produce on an a la carte basis, the following items in an operating food establishment:Potential Elements of the Performance:

- Practice food preparation cookery methods with emphasis on quality, sanitation and hygiene standards for large quantities in a 'table service' restaurant
- Will assist in the production of food products to industry standards following the sanitation and hygiene code regulations
- Recall cookery methods and apply those methods to a variety of food products according to selected menus
- Will assist in the production of a menu of various classical, contemporary and ethnic dishes (e.g. French - modern and regional; Italian - regional; Asian - Chinese, Japanese, Thai, Indian; North American - regional) following standard recipes using a variety of contemporary serving styles (including artistic plated presentations) and techniques.

2. With assistance prepare AppetizersPotential Elements of the Performance:

- Will assist in the production of various techniques of appetizer preparation for volume function. This will include neatness, balance, quality, portion size, garnish, time and convenience.
- Will assist in the production of various side dishes that are tempting and smart in appearance with small portions using skill and originality in combination and garnish

3. With assistance prepare SoupsPotential Elements of the Performance:

- Will assist in the production of the different types and classifications of soups
- Will assist in the production of soups of different types
- Will assist in the production of different stocks in preparing the different classifications of soups

- Demonstrate the care and handling of stocks used as a foundation in preparing soups
- Will assist in the production of selected national soups and garnishes

4. **With assistance prepare Salads**

Potential Elements of the Performance:

- Use different salad greens and vegetables and demonstrate their various uses, their quality and their names and signify their best condition for salad preparation
- Will assist in the production of four basic parts of a salad, demonstrating eye appeal, flavour, color and body by combining them into various salads
- Will assist in the production of non-salad items, main course salads, fruit salads, various dressings relating to salads of quality, eye appeal, flavour, texture and a harmonious combination
- Will assist in the production of various dressings, flavoured oils and vinegars to accompany the salads in harmonious combination
- Will assist in the production of 10 portions of salad, dressing and garnish in a safe, sanitary manner in the allotted time frame using contemporary presentation and culinary techniques

5. **With assistance prepare Vegetables**

Potential Elements of the Performance:

- Will assist in the production of a variety of fresh and frozen vegetables following the correct methods, sanitation and safety rules
- Will assist in the following tasks with vegetables: select, handle, clean, cut, blanch, boil, stew, sauté, bake, stuff, roast, deep fry, braise, glaze/gratinate, turn, puree
- Will assist in the production of 10 vegetables from an approved recipe for 10 portions of each vegetable

6. **With assistance prepare Potatoes/Farinaceous**

Potential Elements of the Performance:

- Will assist in the production of fresh potatoes following the correct methods, sanitation and safety rules
- Will assist in the production of rice or pasta

7. **With assistance prepare Entrees: Fish, Meat, and Poultry**

Potential Elements of the Performance:

- Will assist in various techniques for the production of entrees with emphasis on quality, sanitation, and safety standards
- Will assist in various tasks such as: grill, broil, glaze, braise,

sauté, roast, bake, steam, blanch, panfry, puree, stuff, debone, trim and portion

8. **With assistance prepare Desserts**

Potential Elements of the Performance:

- Will assist in the production of a variety of finished desserts following correct sanitation, cookery and safety rules
- Will assist in the production of desserts utilizing the following concepts and/or products: season/spice/flavour; thicken; gratinate; shape/form; decorate/present; portion; purees (and dessert coulis); set; pie dough; sweet short dough; puff pastry; choux paste; sponge batter; steamed pudding; cold pudding; gelatin products; fruit products; chilling/freezing; poaching; deep frying, yeast dough; and proofing

III. TOPICS:

1. A la Carte Introduction and Equipment
2. Appetizers
3. Soups
4. Salads
5. Vegetables
6. Potatoes/Farinaceous
7. Entrees: Fish, Meat & Poultry
8. Desserts

IV. REQUIRED RESOURCES/TEXTS/MATERIALS:

Professional Cooking; 6th edition, by W. Gisslen

V. EVALUATION PROCESS/GRADING SYSTEM:

In order to pass this course, the student must obtain an overall test/quiz/lab average of 60 % or better.

Assignments must be submitted by the due date according to the specifications of the instructor. Late assignments will normally be given a mark of zero. Late assignments will only be marked at the discretion of the instructor in cases where there are extenuating circumstances.

The ability to upgrade an incomplete grade is at the discretion of the professor. It may consist of such things as make up work, rewriting tests, and comprehensive examinations.

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.

The decision rests with the Dean.

The following semester grades will be assigned to students in postsecondary courses:

Grade	<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.	

VI. SPECIAL NOTES:

Dress code in effect. See attached policy on hospitality dress code

Disability Services:

If you are a student with special needs (e.g. physical limitations, visual impairments, hearing impairments, or learning disabilities), you are encouraged to discuss required accommodations with your professor and/or the Disability Services office. Visit Room E1101 or call Extension 2703 so that support services can be arranged for you.

Retention of course outlines:

It is the responsibility of the student to retain all course outlines for possible future use in acquiring advanced standing at other postsecondary institutions.

Communication:

The College considers **WebCT/LMS** as the primary channel of communication for each course. Regularly checking this software platform is critical as it will keep you directly connected with faculty and current course information. Success in this course may be directly related to your willingness to take advantage of the **Learning Management System** communication tool.

Plagiarism:

Students should refer to the definition of "academic dishonesty" in the *Student Code of Conduct*. Students who engage in "academic dishonesty" will receive an automatic failure for that submission and/or such other penalty, up to and including expulsion from the course/program, as may be decided by the professor/dean. In order to protect students from inadvertent plagiarism, to protect the copyright of the material referenced, and to credit the author of the material, it is the policy of the department to employ a documentation format for referencing source material.

Course outline amendments:

The Professor reserves the right to change the information contained in this course outline depending on the needs of the learner and the availability of resources.

Substitute course information is available in the Registrar's office.

VII. PRIOR LEARNING ASSESSMENT:

Students who wish to apply for advance credit transfer (advanced standing) should obtain an Application for Advance Credit from the program coordinator (or the course coordinator regarding a general education transfer request) or academic assistant. Students will be required to provide an unofficial transcript and course outline related to the course in question.

Credit for prior learning will also be given upon successful completion of a challenge exam or portfolio.

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 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. 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.

B. 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.

C. 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:

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

D. Evaluation:

Is reflective of modified learning outcomes.