



COURSE OUTLINE

FDS0A163

Prepared: Sarah Birkenhauer Approved: Sherri Smith

Course Code: Title	FDS0A163: CULINARY TECHNIQUES - ADVANCED					
Program Number: Name	1120: COMMUNITY INTEGRATN					
Department:	C.I.C.E.					
Semester/Term:	17F					
Course Description:	With the assistance of a Learning Specialist, the CICE student(s) will build on the basic knowledge from FDS0163 to prepare food items.					
Total Credits:	8					
Hours/Week:	8					
Total Hours:	120					
Essential Employability Skills (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. #2. Respond to written, spoken, or visual messages in a manner that ensures effective communication. #6. Locate, select, organize, and document information using appropriate technology and information systems. #8. Show respect for the diverse opinions, values, belief systems, and contributions of others. #9. Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals. #10. Manage the use of time and other resources to complete projects. #11. Take responsibility for ones own actions, decisions, and consequences.					
Course Evaluation:	Passing Grade: 50%, D					
Evaluation Process and Grading System:	<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%					
Books and Required Resources:	Professional Cooking for Canadian Chefs by Wayne Gisslen Publisher: Wiley Edition: 8 ISBN: 9781118636602					
Course Outcomes and	Upon successful completion of this course, the CICE student, with the assistance of a Learning					



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Learning Objectives:

Specialist will acquire varying levels of skill development relevant to the following learning outcomes:

Course Outcome 1.

Demonstrate the ability to perform tasks individually 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. Demonstrate the safe & proper use of equipment
4. Properly compost organic food waste
5. Identify & practice disposal opportunities that are ecofriendly

Course Outcome 2.

Identify time management strategies to employ for personal growth & professional learning.

Learning Objectives 2.

1. Select & apply time management strategies to achieve established goals
2. Write a daily prep list & work plan based on demonstration notes
3. Discuss & review constructive feedback for professional growth

Course Outcome 3.

Use self-management & interpersonal skills to strengthen performance as an employee to contribute to the success of a food service operation.

Learning Objectives 3.

1. Demonstrate the ability to work with professionalism under minimal supervision



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2. Recognize the benefits of equality and cultural diversity in the workplace
3. Employ effective interpersonal skills in dealing with co-workers
4. Practice restraint & good judgement when confronted with interpersonal conflict
5. Manage personal stress
6. Adapt performance to meet employer expectations of an entry-level cook

Course Outcome 4.

Apply knowledge of kitchen management techniques to support the responsible use of resources.

Learning Objectives 4.

1. Apply knowledge of weights & measures to perform specialized calculations
2. Select & safely operate kitchen appliances
3. Follow human resource policies and procedures including non-harassment and equity requirements
4. Complete all work in compliance with industry relevant law and regulations

Course Outcome 5.

Demonstrate basic & advanced culinary techniques by selecting appropriate ingredients to prepare & present

Learning Objectives 5.

1. Apply techniques of basic & advanced food preparation for small quantity cooking
2. Use appropriate cooking methods in a variety of applications
3. Trim, de-bone & portion meat, fish & poultry
4. Reproduce recipes as instructed in demonstrations
5. Present food on time with appropriate temperature in a clean and balanced manner

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.