

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY
SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

COURSE TITLE: LARGE QUANTITY FOODS

CODE NO.: FDS 229 SEMESTER: TWO

PROGRAM: HOTEL & RESTAURANT MANAGEMENT

AUTHOR: REX LEESON

DATE: JANUARY 1995

PREVIOUS OUTLINE
DATED: _____

New: X Revision: _____

APPROVED: _____ DATE _____
DEAN, SCHOOL OF BUSINESS &
HOSPITALITY

LARGE QUANTITY FOODS

FDS 229

COURSE NAME

COURSE CODE

COURSE LENGTH: 45 hours, three 3-hour labs/week

TEXT: Professional Cooking by Wayne Gisslen

PURPOSE: To provide the student with an understanding of the requirements and skills of Large Quantity Food cooking in the industry.

WEEK #1: Prepare the following items:

- . Vegetable Soup
- . Bolognese Sauce
- . Lasagna
- . Marinated Cucumber
- . Bean and Pineapple Salad

WEEK #2: Prepare the following items:

- . Consomme au Sherry
- . Chicken Cordon Blue
- . Duchese Potatoes
- . Spinach Salad

WEEK #3: Prepare the following items:

- . Cream of Tomato Soup
- . Beef Steak & Vegetable Pie
- . Lima Bean Forestiere

WEEK #4: Prepare the following items:

- . Beef Borsch Soup
- . Pot Roast Royal
- . Lyonnaise Potatoes
- . Glazed Carrots

WEEK #5: Prepare the following items:

- . Fish Chowder
- . Turkey Pot Pie
- . Chocolate Pudding

WEEK #6: Prepare the following items:

- . Puree of Split Peas
- . Baked Stuffed Cabbage Rolls
- . Creole Sauce

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- WEEK #7: Prepare the following items:
- . Beef Consomme
 - . Weiner Schnitzel
 - . Viennese Style
 - . Potato Croquettes
- WEEK #8: Prepare the following items:
- . Manhattan Clam Chowder
 - . Baked Chicken Turnovers
 - . Spanish Sauce
 - . Chocolate Sponge Cake
- WEEK #9: Prepare the following items:
- . Vegetable Soup Juliana
 - . Braised Beef Rolls Gourmet Style
 - . Potatoes Croquettes
- WEEK #10: Prepare the following items:
- . Quiche Lorraine
 - . Braised Stuffed Prok Tenderloin
 - . Sauce Demiglaze
- WEEK #11: Prepare the following items:
- . Cream of Cauliflower Soup
 - . Baked Stuffed Chicken Legs
 - . Rice and Mushroom Stuffing
 - . Poulette Sauce
- WEEK #12: Prepare the following items:
- . Minestrone Soup
 - . BarB.Q. Spare Ribs
 - . Fresh Marinated Vegetable Salad
- WEEK #13: Cleaning of Coolers, Fridges, Stoves, etc.

STUDENT EVALUATION:

- The lab assignment includes the following:
1. Gathering of utensils and raw materials.
 2. Pre-preparation of the assigned items.
 3. Preparation (cooking, baking, butchering) of the items.
 4. Proper storage of the ready items including packaging, refrigeration and freezing.
 5. Cleaning of utensils, equipment, work areas, and cooking surfaces. No mark will be assigned until work areas are clean.
 6. Putting all utensils and small wares into their allocated places.
 7. Handing in costing sheets when requested.
 8. No student is to leave the lab area until the end of the period.

Practical lab work is marked as follows:

- A - 12-15 marks depending on the excellence of the assignment
- B - 10-11 marks for above average achievement
- C - 9 marks for average achievement

- A+ 90-100%
- A 80-89%
- B 70-79%
- C 60-69%
- R under 59%

ATTENDANCE FOR ALL LABS IS COMPULSORY. There is no make-up work given for absenteeism. Maximum number of labs missed per semester are 3 in order to receive a passing grade.