

I. COURSE DESCRIPTION:

This course will give the student the knowledge required to effectively scale measure, convert, calculate food costs and menu prices. Have a basic understanding of how a A la carte and table d'hote kitchen would run in the industry.

II. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:

Upon successful completion of this course, the student will demonstrate the ability to:

1. ***Identify and understand the different means of measuring and weighing food items.***

Potential Elements of the Performance:

- Distinguish between imperial and metric measurement
- Calculate conversions with help from conversion sheet

2. ***Operate various kitchen equipment.***

Potential Elements of the Performance:

- Identify and use the equipment used in the kitchen in a safe and sanitary manner

3. ***Distinguish the difference between imperial and metric measurement.***

Potential Elements of the Performance:

- Make conversions from Fahrenheit to Celsius temperatures as it applies to recipes.

4. ***Identify the importance of accuracy in food costing***

Potential Elements of the Performance:

- Relate food costs to sale prices
- Use related food cost % and Markups depending on the menu item

5. ***Calculate menu prices***

Potential Elements of the Performance:

- Determine yields and finished product costs in relation to the menu price

6. Lab Settings and assignments

- Gathering of utensils and raw materials
- Pre-preparation of the assigned items
- Preparation (example: cooking, boiling, baking) of items
- Proper storage of the ready items including packaging, refrigeration, freezing and labeling in accordance with the sanitation code
- Cleaning of utensils, equipment, work areas, cooking surfaces, and any or all items that need cleaning. No mark will be given until all cleanup is complete to the satisfaction of your professor
- Handing in assignments when requested
- No student is to leave the lab area until the end of the period unless you notify your professor

III. TOPICS:

1. Weights and Measures
2. Kitchen Equipment
3. Imperial/Metric Measurement
4. Food/Portion Costing
5. Determining Menu Prices

IV. REQUIRED RESOURCES/TEXTS/MATERIALS:

Professional Cooking, 5th edition, by W. Gisslen

V. EVALUATION PROCESS/GRADING SYSTEM:

Labs will be graded as follows:

- Attendance
- Mise en place
- Professionalism
- Organization
- Cleanup & storage
- Finished product
- Teamwork

Classroom Assignments 50%

Attendance & Participation 50%

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

<u>Grade</u>	<u>Definition</u>	<u>Grade Point Equivalent</u>
A+	90 - 100%	4.00
A	80 - 89%	4.00
B	70 - 79%	3.00
C	60 - 69%	2.00
D	50 - 59%	1.00
F (Fail)	49% and below	0.00
CR (Credit)	Credit for diploma requirements has been awarded.	
S	Satisfactory achievement in field placement or non-graded subject areas.	
U	Unsatisfactory achievement in field placement or non-graded subject areas.	
X	A temporary grade. This is used in limited situations with extenuating circumstances giving a student additional time to complete the requirements for a course (see <i>Policies & Procedures Manual – Deferred Grades and Make-up</i>).	
NR	Grade not reported to Registrar's office.	
W	Student has withdrawn from the course without academic penalty.	

VI. SPECIAL NOTES: Dress code is in affect.

1. In order to pass this course the student must obtain an overall test/quiz average of 60% or better. Attendance is one of the most important components of the lab; therefore any student who misses more than 3 labs in one semester may be issued an "R" grade or repeat this lab over unless extenuating circumstances occur.
2. Assignments must be submitted by the due date according to specification of the professor. Late assignments will normally be given a mark of zero. Late assignments will only be marked at the discretion of the professor in cases where there were extenuating circumstances.
3. The professor reserves the right to modify the assessment process to meet any changing needs of the class. Consultation with the class will be done prior to any changes.
4. The method of upgrading an incomplete grade is at the discretion of the professor and may consist of such things as make up work, rewriting tests, and comprehensive examinations.

Special Needs:

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 instructor and/or the Special Needs office. Visit Room E1204 or call Extension 2493, 2717, or 2491 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.

Plagiarism:

Students should refer to the definition of "academic dishonesty" in *Student Rights and Responsibilities*. 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 advanced credit in the course should consult the professor. Credit for prior learning will be given upon successful completion of a challenge exam or portfolio.

VIII. DIRECT CREDIT TRANSFERS:

Students who wish to apply for direct credit transfer (advanced standing) should obtain a direct credit transfer form from the Dean's secretary. Students will be required to provide a transcript and course outline related to the course in question.