|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **SAULT COLLEGE OF APPLIED ARTS AND TECHNOLOGY**  **SAULT STE. MARIE, ONTARIO**  New Logo - College BW COURSE OUTLINE | | | | | |
| **COURSE TITLE:** | **Kitchen Operations I** | | | | |
| **CODE NO. :** | **KAP101** | | **SEMESTER:** | **1** | |
| **PROGRAM:** | Kitchen Assistant | | | | |
| **AUTHOR:** | **Sarah Birkenhauer B.Sc.**  **Professor of Culinary & Hospitality**  **(705) 759-2554 Ext.2588**  [**sarah.birkenhauer@saultcollege.ca**](mailto:sarah.birkenhauer@saultcollege.ca) | | | | |
| **DATE:** | May 2016 | **PREVIOUS OUTLINE DATED:** | | | May 2015 |
| **APPROVED:** | “Angelique Lemay” | | | | June/16 |
|  | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_DEAN | | | | **\_\_\_\_\_\_\_**  **DATE** |
| **TOTAL CREDITS:** | 8 | | | | |
| **PREREQUISITE(S):** | None | | | | |
| **HOURS/WEEK:** | 8 | | | | |
| Copyright ©201­6 The Sault College of Applied Arts & Technology *Reproduction of this document by any means, in whole or in part, without prior* *written permission of Sault College of Applied Arts & Technology is prohibited.* | | | | | |
| *For additional information, please contact Angelique Lemay, Dean,* | | | | | |
| *School of Community Services, Interdisciplinary Studies, Curriculum & Faculty Enrichment* | | | | | |
| *(705) 759-2554, Ext. 2737* | | | | | |

|  |  |
| --- | --- |
| **I.** | **COURSE DESCRIPTION:**  The subject content of this course will give the student a basic knowledge of a restaurant operation. This course is in a lab setting and will provide hands on, practical training. |

|  |  |  |
| --- | --- | --- |
| **II.** | **LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:** | |
|  | Upon successful completion of this course, the student will demonstrate the ability to: | |
|  | 1. | ***Identify various kitchen equipment and tools from the perspective of handling, sharpening, cleaning and storing.*** |
|  |  | Potential Elements of the Performance:  Identify and list uses of the following:   * Knives - French, paring, boning * Slicer * Palette * Peeler * Spatula * Steel   Identify and list uses of the following hand tools:   * Zester * Egg slicer * Cutters * Rolling pin * Tongs * Whip * Spoons * Ladles * Can opener * Brushes * Thermometers   Identify and list the uses of the following cooking utensils:   * Stock pot * Frying pan * Braising pan * Sauce pan * Roasting pan * Colander * Strainer * China cap (chinois) * Cutting board   Identify and list the uses of the following large equipment:   * Salamander * Oven * Deep fryer * Stove * Steamer * Tilting fry pan * Grill/griddle   Identify and list the uses of the following mechanical equipment:   * Mixer * Slicer * Meat grinder * Blender * Scale |
|  | 2. | ***Dress in full cooks uniform:*** |
|  |  | Potential Elements of the Performance:   * Non-slip Shoes * Black check pants * Chef jacket * Necktie * Chef's hat * Apron * Clean hand towels * Hair net (or short hair) |
|  | 3. | ***Demonstrate and understand proper fire procedures:*** |
|  |  | Potential Elements of the Performance:   * Familiarize oneself with alarm and fire exists |
|  | 4. | ***Demonstrate and understand the preparation of the following vegetable cuts and flavouring agents (classical names)*** |
|  |  | Potential Elements of the Performance:   * Mirepoix * Matignon * Macedoine * Julienne * Brunoise * Paysanne * Jardiniere * Dice onions * Slice onions * Slice onion rings |
|  | 5. | ***Demonstrate and understand the correct food storage procedures and packaging;*** |
|  |  | Potential Elements of the Performance:   * Cooling * Refrigerating * Freezing * Saran Wrap * Foil Wrap * Sealed Containers |
|  | 6. | ***Demonstrate and understand the preparation of stocks***: |
|  |  | Potential Elements of the Performance:   * White Chicken Stock - following all of the recommended hygiene, sanitation and safety regulations prepare a white chicken stock free from any impurities ready for further use * Brown Beef Stock - following all of the recommended hygiene, sanitation and safety regulations prepare a brown beef stock free from any impurities ready for further use |
|  | 7. | ***Demonstrate and understand the preparation of egg dishes*** |
|  |  | Potential Elements of the Performance:  a) Spanish Omelet   * Season omelet pan * Prepare garnish for omelet * Mix eggs together * Cook omelet with color * Turn omelet * Present using contemporary concepts   b) French Omelet   * Season omelet pan * Prepare garnish for omelet * Mix eggs together * Cook omelet with color * Fold omelet * Present using contemporary concepts   c) Quiche Lorraine:   * Make short pastry * Roll pastry * Form pastry and pie shell * Blind bake shell * Cook ham or bacon * Grate Swiss Cheese * Make egg custard * Put ingredients in shell * Bake Quiche Lorraine * Keep warm * Serve in contemporary fashion   d) Poached Egg Florentine:   * Poach eggs in cold water * Cool eggs * Cook spinach * Refresh spinach * Make mornay sauce from béchamel * Reheat spinach * Reheat eggs * Place spinach on serving dish * Place eggs on spinach * Pour mornay sauce over eggs * Sprinkle parmesan cheese and glaze lightly * Demonstrate modern presentation techniques   e) Crepes:   * Mix eggs and milk together * Add hard flour, mix to smooth texture * Season crepe pan * Cook crepes very think with little color * Cool * Store * Discuss modern presentation techniques |
|  | 8. | ***Demonstrate and understand the preparation of the following breakfast dishes:*** |
|  |  | Potential Elements of the Performance:  Bacon:   * Tray bacon for cooking * Cook bacon * Keep warm   Sausages:   * Blanch sausages * Tray sausages for cooking * Cook sausages * Keep warm   Eggs:   * Fried sunny side * Fried over easy * Scrambled * Boiled * Poached * Omelets (variety)   French Toast:   * Egg mixture * Slice bread * Cinnamon sugar (or equivalent) * Cook French toast   Pancakes:   * Prepare pancake mixture (commercial or house-made) * Cook pancakes |
|  | 9. | ***Demonstrate and understand the preparation of the following sandwiches:*** |
|  |  | Potential Elements of the Performance:  Monte Cristo (hot):   * Prepare filling and assemble * Dip sandwich in beaten eggs * Cook to golden brown * Garnish and serve   Club (hot):   * Prepare filling * Toast bread * Assemble sandwich * Cut sandwich * Garnish and serve   Toasted Western (hot):   * Prepare filling * Beat eggs * Make western omelet * Toast bread * Assemble sandwich * Garnish and serve   Egg Salad (cold):   * Prepare filling * Prepare garnish * Butter bread * Assemble sandwich * Garnish and serve   Chicken Salad (cold):   * Prepare filling * Prepare garnish * Butter bread * Assemble sandwich * Garnish and serve   Cream Cheese (cold):   * Prepare filling * Prepare garnish * Assemble sandwich * Garnish and serve |
|  | 10. | ***Demonstrate and understand the preparation of the following vegetable dishes:*** |
|  |  | Potential Elements of the Performance:   * Braised red cabbage * Green beans amandine * Glazed carrots |
|  | 11. | ***Demonstrate and understand the preparation of the following potato dishes:*** |
|  |  | Potential Elements of the Performance:   * Duchesse potato * Baked potato * French fries |
|  | 12. | ***Demonstrate and understand the preparation of the following rice dishes:*** |
|  |  | Potential Elements of the Performance:  Cabbage Rolls (or equivalent dish with rice stuffing)   * Boil rice * Prepare filling (meat, vegetables, rice) * Blanch cabbage leaves * Stuff cabbage leaves * Cut mirepoix * Make tomato sauce * Assemble and cook * Garnish and serve cabbage rolls   Pilaf:   * Finely dice onions * Sweat onions * Boil stock * Add rice (long grain) to onions * Bay leaf, salt, pepper * Add stock * Bring to boil * Cover * Serve   Boiled Rice:   * Boil salt water * Add long grain rice * Cook * Refresh * Strain * Reheat * Garnish and serve |
| **III.** | **TOPICS:** | |
|  | 1. | Kitchen Equipment |
|  | 2. | Uniforms |
|  | 3. | Fire Procedures |
|  | 4. | Vegetable Cuts/Flavourings |
|  | 5. | Food Storage/Packaging |
|  | 6. | Stocks |
|  | 7. | Egg Dishes |
|  | 8. | Breakfast Dishes |
|  | 9. | Sandwiches |
|  | 10. | Vegetable Dishes |
|  | 11. | Potato Dishes |
|  | 12. | Rice Dishes |

|  |  |  |  |
| --- | --- | --- | --- |
| **IV.** | **REQUIRED RESOURCES/TEXTS/MATERIALS:**   |  |  | | --- | --- | |  |  |   Professional Cooking, 8th edition, W. Gisslen  Digital Thermometer  Digital Scale  Zester  Vegetable Peeler  Paring Knife  Chanel Knife  Boning Knife  Bread Knife  Steel  Chef Knife 6”-10”  Piping Bag with appropriate tips  Sturdy Non-slip Shoes  White Chef Jacket with name  Checkered Chef’s Pants  Chef's Hat  Apron  Clean Hand Towels  Neck Tie  Hair Net |
| **V.** | **EVALUATION PROCESS/GRADING SYSTEM:**  The lab assignment includes the following:   * Gathering of utensils and raw materials * Pre-preparation of the assigned items * Preparation (cooking, baking) of the items * Proper storage of the ready items including packaging, refrigeration, and freezing * Cleaning of utensils, equipment, work areas, and cooking surfaces. No mark will be assigned until work areas are clean * Putting all utensils and small wares into their allocated places * No student is to leave the lab area until the end of the period   With the help of the above, students will be **graded in the labs** as follows:  **Observation of Work Hours: 15%**   * Attendance * Appropriate Groom and Dress * Compliance with Company Rules   **Safety Habits: 15%**   * Organization of work area * Proper use & cleaning of tools * Proper handling of food product   **Knowledge of Work: 15%**   * Quality of Work * Quantity of Work * Pre-class Preparations   **Work Rhythm (pace) 15%**   * Quantity of work * Pace of preparation * Pace of clean-up   **Operation & Care of Equipment 10%**   * Attention to Duties * Decision Making (as applied to job   **Job Flexibility: 20%**   * Accepts Direction from Others * Attitude Toward Supervisor * Amount of Supervision Required * Interaction with Co-Workers * Ability to Learn Required Tasks   **Reaction to Frustration: 10%**   * Effectiveness Under Stress * Adjust to and Accepts Changes   **TOTAL 100%** |

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

|  |  |  |  |
| --- | --- | --- | --- |
|  | Grade | Definition | *Grade Point Equivalent* |
|  | A+ | 90 – 100% | 4.00 |
|  | A | 80 – 89% |
|  | 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 /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. |  |
|  | | | |
| If a faculty member determines that a student is at risk of not being academically successful, the faculty member may confidentially provide that student’s name to Student Services in an effort to help with the student’s success. Students wishing to restrict the sharing of such information should make their wishes known to the coordinator or faculty member. | | | |

|  |  |
| --- | --- |
| **VI.** | **SPECIAL NOTES:** |
|  | Attendance:  Sault College is committed to student success. There is a direct correlation between academic performance and class attendance; therefore, for the benefit of all its constituents, all students are encouraged to attend all of their scheduled learning and evaluation sessions. This implies arriving on time and remaining for the duration of the scheduled session. It is the departmental policy that once the classroom door has been closed, the learning process has begun. Late arrivers will not be granted admission to the room.  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 – it is at the professor’s discretion. **LAB Absence**: If a student is unable to attend class for medical reasons on the date assigned, the following procedure is required:     * In the event of an emergency on the day of class, the student may require documentation to support the absence and must telephone the College to identify the absence. The college has a 24 hour electronic voice mail system (759-2554) Ext. 2588. * The student shall provide the Professor with advance notice preferably in writing or e-mail of his/her need to miss the class with an explanation which is acceptable to the professor. * The student may be required to document the absence at the discretion of the Professor. * With satisfactory documentation the student is responsible to make arrangements, immediately upon their return to the College to make-up the missed lab.   **Dress Code:**  All students are required to wear their uniforms while in the Hospitality and Tourism Institute, both in and out of the classroom. **(Without proper uniform, classroom access will be denied)** |
| **VII.** | **COURSE OUTLINE ADDENDUM:** |
|  | The provisions contained in the addendum located in D2L and on the portal form are part of this course outline. |