



COURSE OUTLINE

FDS141

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Prepared: Sarah Birkenhauer Approved: Sherri Smith

Course Code: Title	FDS141: CUISINE A LA CARTE I
Program Number: Name	2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Semester/Term:	17F
Course Description:	Practical hands-on experience will give students the necessary skills and knowledge needed to complete classical and contemporary recipes. À la carte and table d'hôte cookery is an integral part of any kitchen operation. This course will provide the student with the opportunity to organize, prepare, assemble and present food to order in a team environment with an emphasis on customer service and satisfaction.
Total Credits:	4
Hours/Week:	4
Total Hours:	60
Substitutes:	FDS139
This course is a pre-requisite for:	FDS161
Vocational Learning Outcomes (VLO's): Please refer to program web page for a complete listing of program outcomes where applicable.	<p>#1. provide advanced culinary planning, preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.</p> <p>#2. apply basic and advanced food and bake science to food preparation to create a desired end product.</p> <p>#3. contribute to and monitor adherence of others to the provision of a well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations.</p> <p>#8. select and use technology, including contemporary kitchen equipment, for food production and promotion.</p> <p>#9. perform effectively as a member of a food and beverage preparation and service team and contribute to the success of a food-service operation by applying self-management and interpersonal skills.</p> <p>#10. develop strategies for continuous personal and professional learning to ensure currency with and responsiveness to emerging culinary techniques, regulations, and practices in the food service industry.</p>



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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.
- #3. Execute mathematical operations accurately.
- #5. Use a variety of thinking skills to anticipate and solve problems.
- #6. Locate, select, organize, and document information using appropriate technology and information systems.
- #7. Analyze, evaluate, and apply relevant information from a variety of sources.
- #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:

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 Learning Objectives:

Course Outcome 1.

Demonstrate the ability to perform tasks 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. Use safe & proper food handling protocol
- 4. Properly compost organic food waste
- 5. Identify & practice disposal opportunities that are ecofriendly



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Course Outcome 2.

Use interpersonal skills & effective time management while working in groups.

Learning Objectives 2.

1. Demonstrate the ability to work collaboratively with professionalism under minimal supervision
2. Implement effective time management strategies to achieve established goals
3. Adhere to a daily work plan to meet specified service timelines
4. Recognize personal stress & manage appropriately to remain productive
5. Practice restraint & good judgement when confronted with interpersonal conflict
6. Discuss & reflect on constructive feedback for personal growth & professional learning

Course Outcome 3.

Select & use appropriate kitchen equipment & tools to achieve a desired culinary technique.

Learning Objectives 3.

1. Demonstrate the safe & proper use of contemporary kitchen equipment & tools
2. Select appropriate cleaning supplies and adhere to established cleaning procedures

Course Outcome 4.

Demonstrate basic culinary skills using a variety of classical & contemporary techniques.

Learning Objectives 4.

1. Practice techniques of basic food preparation for large quantity cooking
2. Demonstrate the ability to adapt & work within all roles of the contemporary kitchen
3. Trim, de-bone & portion meat, fish & poultry
4. Use knowledge of weights & measures to prepare recipes with appropriate garnishes to meet quantity & quality standards



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Course Outcome 5.

Use basic food theory to prepare & create a quality end product.

Learning Objectives 5.

1. Use appropriate cooking methods in a variety of hot & cold applications
2. Present food on time, with appropriate temperature & in a clean balanced manner
3. Use culinary knowledge to select ingredients to prepare & present a variety of national & international dishes

Date:

Thursday, August 31, 2017

Please refer to the course outline addendum on the Learning Management System for further information.