



COURSE OUTLINE

FDS144

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Prepared: Sarah Birkenhauer Approved: Sherri Smith

Course Code: Title	FDS144: CULINARY TECHNIQUES - BASIC
Program Number: Name	2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Semester/Term:	17F
Course Description:	This course will give the students the basic knowledge needed to prepare food items. Upon successful completion of this course, students will demonstrate basic professional culinary techniques for small and large quantity preparation.
Total Credits:	8
Hours/Week:	8
Total Hours:	120
This course is a pre-requisite for:	FDS163
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>
Essential Employability Skills (EES):	<p>#1. Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.</p> <p>#2. Respond to written, spoken, or visual messages in a manner that ensures effective</p>



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communication.

#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:

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 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.



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1. Demonstrate the ability to work with professionalism under supervision
2. Select & apply time management strategies to achieve established goals
3. Write a daily prep list & work plan based on demonstration notes
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 & learning

Course Outcome 3.

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

Learning Objectives 3.

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

Date:

Thursday, August 31, 2017

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