



COURSE OUTLINE: FDS141 - CUISINE A LA CARTE I

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Approved: Sherri Smith, Chair, Natural Environment, Business, Design and Culinary

Course Code: Title	FDS141: CUISINE A LA CARTE I
Program Number: Name	1071: CULINARY SKILLS 2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Semesters/Terms:	18F
Course Description:	Practical hands-on experience will give students the necessary skills and knowledge needed to complete classical and contemporary recipes. A la carte and table d`hote 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
Prerequisites:	There are no pre-requisites for this course.
Corequisites:	There are no co-requisites for this course.
Substitutes:	FDS139
This course is a pre-requisite for:	FDS161
Vocational Learning Outcomes (VLO's) addressed in this course:	1071 - CULINARY SKILLS
Please refer to program web page for a complete listing of program outcomes where applicable.	VLO 1 provide fundamental culinary preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.
	VLO 2 apply basic food and bake science to food preparation to create a desired end product.
	VLO 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.
	VLO 4 ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces and the responsible, efficient use of resources.
	VLO 5 support the development of menu options that reflect knowledge of nutrition and food ingredients, promote general health and well-being, respond to a range of nutritional needs and preferences and address modifications for special diets, food allergies and intolerances, as required.
	VLO 7 apply basic knowledge of sustainability, ethical and local food sourcing, and food security to food preparation and kitchen management, recognizing the potential impacts on food production, consumer choice and operations within the food service industry.
	VLO 8 use technology, including contemporary kitchen equipment, for food production and



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promotion.

- VLO 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.
- VLO 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.

2078 - CULINARY MANAGEMENT

- VLO 1 provide advanced culinary planning, preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.
- VLO 2 apply basic and advanced food and bake science to food preparation to create a desired end product.
- VLO 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.
- VLO 4 ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces, responsible kitchen management and efficient use of resources.
- VLO 7 apply knowledge of sustainability*, ethical and local food sourcing, and food security to food preparation and kitchen management, recognizing the potential impacts on food production, consumer choice and operations within the food service industry.
- VLO 8 select and use technology, including contemporary kitchen equipment, for food production and promotion.
- VLO 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.
- VLO 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.
- VLO 12 contribute to the business management of a variety of food and beverage operations to foster an engaging work environment that reflects service excellence.

Essential Employability Skills (EES) addressed in this course:

- 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.
- EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication.
- EES 3 Execute mathematical operations accurately.
- EES 4 Apply a systematic approach to solve problems.
- EES 5 Use a variety of thinking skills to anticipate and solve problems.
- EES 6 Locate, select, organize, and document information using appropriate technology and information systems.
- EES 7 Analyze, evaluate, and apply relevant information from a variety of sources.
- EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.
- EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.



EES 10 Manage the use of time and other resources to complete projects.
 EES 11 Take responsibility for ones own actions, decisions, and consequences.

Course Evaluation:

Passing Grade: 50%, D

Books and Required Resources:

Professional Cooking for Canadian Chefs by Wayne Gisslen
 Publisher: Wiley Edition: 9th
 ISBN: 9781119424727

Course Outcomes and Learning Objectives:

Course Outcome 1	Learning Objectives for Course Outcome 1
1. Demonstrate the ability to perform tasks in a professional, safe, efficient and ecofriendly manner.	1.1 Employ proper professional uniform, personal hygiene and grooming that meet industry standards. 1.2 Produce product quickly and efficiently while maintaining a clean and orderly work station. 1.3 Use safe and proper food handling protocol. 1.4 Properly compost organic food waste. 1.5 Identify and practice disposal opportunities that are ecofriendly.
Course Outcome 2	Learning Objectives for Course Outcome 2
2. Use interpersonal skills and effective time management while working in groups.	2.1 Demonstrate the ability to work collaboratively with professionalism under minimal supervision. 2.2 Implement effective time management strategies to achieve established goals. 2.3 Adhere to a daily work plan to meet specified service timelines. 2.4 Recognize personal stress and manage appropriately to remain productive. 2.5 Practice restraint and good judgement when confronted with interpersonal conflict. 2.6 Discuss and reflect on constructive feedback for personal growth and professional learning.
Course Outcome 3	Learning Objectives for Course Outcome 3
3. Select and use appropriate kitchen equipment and tools to achieve a desired culinary technique.	3.1 Demonstrate the safe and proper use of contemporary kitchen equipment and tools. 3.2 Select appropriate cleaning supplies and adhere to established cleaning procedures.
Course Outcome 4	Learning Objectives for Course Outcome 4
4. Demonstrate basic culinary skills using a variety of classical and contemporary techniques.	4.1 Practice techniques of basic food preparation for large quantity cooking. 4.2 Demonstrate the ability to adapt and work within all roles of the contemporary kitchen. 4.3 Trim, de-bone and portion meat, fish and poultry. 4.4 Use knowledge of weights and measures to prepare recipes with appropriate garnishes to meet quantity and quality standards.
Course Outcome 5	Learning Objectives for Course Outcome 5
5. Use basic food theory to prepare and create a quality	5.1 Use appropriate cooking methods in a variety of hot and cold applications.





end product.

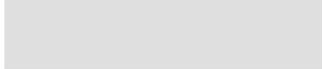
5.2 Present food on time, with appropriate temperature and in a clean balanced manner.
5.3 Use culinary knowledge to select ingredients to prepare and present a variety of national and international dishes.

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight	Course Outcome Assessed
Labs - Skill Assessment	100%	

Date:

August 7, 2018



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

