

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY

SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

Course Outline: FOOD THEORY II

Code No.: FDS 230

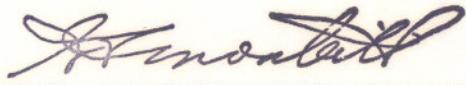
Program: HOTEL AND RESTAURANT MANAGEMENT

Semester: TWO

Date: JANUARY, 1987

Author: JOHN ALDERSON

New: \_\_\_\_\_ Revision: X

APPROVED:   
Chairperson

87-01-09  
Date

Course Name

Course Number

when applicable, the ingredients and preparation of:

- 1) Salads and Salad Dressings
- 2) Hors d'Oeuvre - Varieties - Hot and Cold
- 3) The Savory - Its Position in the Menu and Recipes
- 4) Preparation of Various Sandwiches - Fillings and Bread
- 5) Nature of Various Cheeses
- 6) Beef - Its Uses and Cuts and Method of Preparation
- 7) Lamb and Mutton - Its Uses, Cuts and Method of Preparation
- 8) Veal - Its Uses, Cuts, and Method of Preparation
- 9) Pork, Ham and Bacon - Its Uses, Cuts and Method of Preparation
- 10) Game - Its Uses, Cuts, and Method of Preparation
- 11) Poultry - Its Uses, Cuts, and Method of Preparation
- 12) Desserts, Confectionary, and Ices

**EVALUATION:** Three Tests

- First Test - Second week of February -- 25%
- Second Test - Third week of March -- 25%
- Third Test - Last week of April -- 50%

**NO REWRITES**