

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY

SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

Course Outline: THEORY OF FOOD

Code No.: FDS 221

Program: CHEF TRAINING

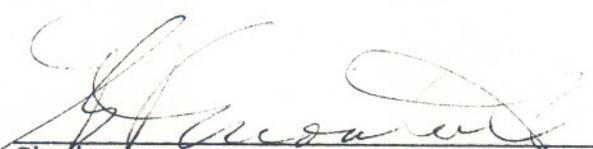
Semester: TWO

Date: JANUARY, 1987

Author: G. DAHL

New: _____

Revision: X

APPROVED: 
Chairperson

86-12-16
Date

Course Name

Course Number

- review of basic cooking methods
- hors d'ouvres
- microwave cookery
- use of wines, spices and herbs
- shellfish cookery
- souffles - hot and savoury
- cheese cookery
- classical dishes
- beef dishes
- veal dishes
- lamb dishes
- poultry dishes
- composite garnishes
- international cuisines
- pasta cookery
- salads and dressings

Evaluation:

- 1st test - 30%
- 2nd test - 30%
- final exam - 40%

PASS IS 55%

All tests must be written on dates specified. Only in those cases of sickness or other major circumstances will rewrites be considered.