

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY

SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

FOOD THEORY

Course Outline:

FDS 230

Code No.:

HOTEL AND RESTAURANT MANAGEMENT

Program:

TWO

Semester:

JANUARY 1989

Date:

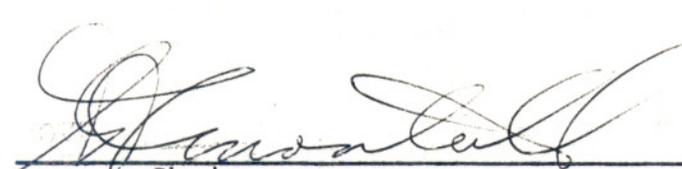
GLEN DAHL

Author:

New: \_\_\_\_\_

Revision: \_\_\_\_\_

APPROVED:

  
Chairperson

88-06-10  
Date

FOOD THEORY

FDS-230

COURSE LENGTH: 30 HoursTOPICS TO BE COVERED:1. POULTRY COOKERY

Sauteing, roasting, baked, stuffed, and poached

2. SHORT ORDER AND EGG COOKERY

Cooking methods of eggs, omelettes, pancakes, and other breakfast foods

3. PASTA AND RICE COOKERY

Cooking methods and sauces for pasta; the preparations of the various types of rice for desserts, main entrees, and side dishes

4. SALADS AND SALAD DRESSINGS

Various appetizers, main entrees, and side salads; preparation of basic dressings

5. HORS D'OEUVRES

Variety of hot and cold; preparation and serving methods

6. SOUFFLES

Hot and savory

7. MICROWAVE COOKERY

Basic cooking methods with a microwave oven; use of vegetables, fish, meats, and desserts

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EVALUATION

Midterm Test - 40%  
Final Test - 60%  
100%

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.

