

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

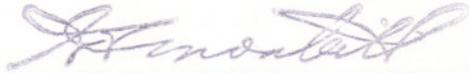
Date: JANUARY, 1990

Previous Outline Dated: JANUARY, 1989

Author: G. W. DAHL

New: _____ Revision: X

APPROVED:


Dean, School of Business and
Hospitality


Date

Jan '90

Course name

Course Number

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

Evaluation:

- Midterm test - 40%
- Final exam - 60%

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.