

CULINARY TECHNIQUES – ADVANCED

FDS133

COURSE NAME

CODE

TOTAL CREDITS: 9

PREREQUISITES: FDS132 (Culinary Techniques – Basic)

I. COURSE DESCRIPTION:

This course will give the students an advanced level needed to prepare the food items described under "Topics to be Covered".

II. TOPICS TO BE COVERED:

1. Fish and shellfish
2. Canapes
3. Pate
4. Horsd'oeuvre
5. Buffet (cold)
6. Cold soups
7. Desserts
8. Poultry and Game
9. Lamb Cookery
10. Pork Cookery
11. Veal cookery
12. Beef
13. Pasta
14. Savoury Souffles
15. Dining Room Mise-en-place

III. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:

Upon successful completion of this course the student will reliably demonstrate the ability to:

1. prepare and present the following dishes in a safe and sanitary manner:

Fish and Shellfish

Elements of the performance:

1. Prepare various classical sole dishes (eg: Sole Dieppoise, Sole Marseillaise, Sole Murat, Sole Colbert)
 - Prepare Colbert butter/maitre d'hotel butter
 - Demonstrate filleting techniques for sole
 - Demonstrate cutting sole *en goujons*
 - Demonstrate filleting techniques for Sole Colbert (equivalents may be used)
2. Prepare Fish Quenelles.
 - Demonstrate filleting techniques for salmon (or equivalent fish)
 - Prepare a panada
 - Mince filleted salmon
 - Combine ingredients together for quenelles
 - Shape and poach quenelles
 - Prepare Sauce Bretonne (or equivalent sauce)
 - Present Quenelles de Saumon Bretonne
3. Prepare live lobster.
 - Cut and clean a live lobster.
 - Prepare Lobster A l'armoricaine
 - Prepare and present Lobster Bisque
 - Demonstrate a pastry covered soup
 - Equivalents may be used.

III. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE *continued . . .*

Fish and Shellfish continued . . .

Elements of the performance:

4. Prepare hot appetizers.
 - Clean, marinate snails
 - Prepare garlic butter
 - Fill snail shells
 - Present Escargots A la Bourguignonne
 - Prepare and present Shrimp in Pemo
 - Present Frogs' Legs Provengale
 - Equivalents may be used.

5. Prepare the following shellfish dishes or equivalents.
 - Oysters
 - Oysters Casino
 - Oysters Florentine
 - Kiwi Clams with Marinated Squid
 - Clean and open fresh oysters
 - Cook and refresh spinach, fennel and watercress
 - Prepare and present

Canapes

Elements of the performance:

1. Prepare a variety of canapes.
 - Prepare a variety of canape fillings
 - Assemble a variety of canapes
 - Glaze prepared canapes
 - Assemble prepare canapes for service using contemporary presentation techniques

III. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE *continued . . .*

Pate

Elements of the performance:

1. Prepare pate en croute
 - Prepare pate dough
 - Prepare meat farce
 - Assemble pate en croute
 - Bake pate en croute
 - Fill pate en croute with prepared aspic
 - Arrange sliced pate on a serving platter for service using contemporary presentation techniques

Hors d'oeuvre

Elements of the performance:

1. Prepare a variety of cold hors d'oeuvre
 - Assemble and garnish a tray of cold hors d'oeuvre for service using contemporary presentation techniques.

Buffet (Cold)

Elements of the performance:

1. Prepare a cold buffet piece demonstrating the application of *CHAUD-FROID*
 - Cook chicken breasts
 - Prepare chaud-froid sauce
 - Prepare aspic
 - Prepare cooked chicken breasts for coating
 - Mask chicken breasts with chaud-froid sauce
 - Decorate coated chicken breasts
 - Assemble decorated chicken breasts on a platter for service

III. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE *continued . . .*

Cold Soups

Elements of the performance:

1. Prepare the following cold soups (or equivalents):
 - Vichyssoise
 - Gazpacho
 - Fresh fruit soup
2. Demonstrate serving techniques for cold soups using a variety of garnishes and concepts relating to their origins.

Desserts

Elements of the performance:

1. Prepare the following desserts (or equivalents) using contemporary formats (plates and styles).
 - Paires au vin rouge
 - Mousse au chocolat
 - Prepare tuiles
 - Prepare sauce anglaise

Poultry and Game

Elements of the performance:

1. Prepare the following chicken dishes:
 - Coq-au-Vin (or equivalent)
 - Pomme Arlie
 - Apinards au beurre (cut a chicken into 8 pieces, prepare Coq-au-Vin,
 - Prepare Pommes Arlie, clean and wash spinach, cook and refresh
 - Spinach, finish buttered spinach)

III. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE *continued . . .****Veal Cookery******Elements of the performance:***

1. Prepare the following veal dishes (or equivalents):
 - Escalope de Veau Viennoise
 - Cordon bleu
 - Piccata Milanese

2. Prepare the following:
 - Emince de Veau Zurichoise
 - Haricots Verts au Beurre
 - Rosti
 - Veal Pojarski

Beef***Elements of the performance:***

1. Prepare the following beef dishes (or equivalents):
 - Tournedos Rossini Chateaubriand h'la Bouquetiere Paupiettes of
 - Beef, Duchesse potatoes and Braised red cabbage
(Trim and cut a fillet of beef into tournedos, chateaubriand. Prepare, cook, finish and present a la bouquetiere. Prepare croutons. Prepare sauce madeira. Saute, assemble and present tournedos Rossini. Turn and boil potatoes. Prepare and braise Savoy cabbage. Slice and tenderize beef for paupiettes, rouladen. Assemble and braise paupiettes of beef. Present apupiettes of beef. Prepare and present duchesse potatoes. Prepare, braise and present red cabbage.)

2. Prepare the following variety meat dishes (or equivalent):
 - Sweetbreads Marechal
 - Sweetbreads Toulousaine
 - Chicken quenelles

Pasta

Elements of the performance:

1. Prepare ravioli al sugo (or equivalent stuffed pasta). (Prepare paste. Prepare filling. Assemble, blanch and refresh pasta. Prepare an accompanying sauce *or jus*. Assemble and bake.)

Savoury Souffles

Elements of the performance:

1. Prepare hot savoury souffles. (Prepare the required mise-en-place for Making savoury souffles. Prepare and present a variety of hot savoury souffles and discuss uses. Describe the preparations of hot dessert souffles and discuss uses.
2. Prepare and present a hot sabayon (zabaglione) and discuss uses.

Dining Room Mise-en-Place

Elements of the performance:

1. Prepare the following dining room dishes:
 - Mise-en-place.
 - Prepare in front of customer: Caesar salad, Steak Diane (or equivalent) and Steak Tartare.

IV. EVALUATION METHODS:

The mark for this course will be arrived at as follows:

Attendance 40%

Daily performance 60%

A grade will be assigned daily. The grading scheme used will be as follows:

A+	90 - 100%	Consistently Outstanding
A	80 - 89%	Outstanding achievement
B	70 - 79%	Consistently above-average achievement
C	60 - 69%	Satisfactory or acceptable achievement in all areas subject to assessment
R	Repeat	The student has not achieved the objectives of the course and the course must be repeated.
X	Incomplete.	A temporary grade limited to situations with extenuating circumstances, giving the student additional time to complete course requirements.

V. SPECIAL NOTES:

1. In order to pass this course the student must obtain an overall test/quiz average of 60% or better.
2. Assignments must be submitted by the due date according to the specifications of the instructor. Late assignments will normally be given a mark of zero. Late assignments will only be marked at the discretion of the instructor in cases where there were extenuating circumstances.
3. The instructor reserves the right to modify the assessment process to meet any changing needs of the class. Consultation with the class will be done prior to any changes and all changes will be presented in writing.
4. The ability to upgrade an incomplete grade is at the discretion of the instructor. It may consist of such things as make-up work, rewriting tests, and comprehensive examinations.
5. Students with special needs (eg. physical limitations, visual impairments, hearing impairments, learning disabilities) are encouraged to discuss required accommodations confidentially with the instructor.
6. Your instructor reserves the right to modify the course as he/she deems necessary to meet the needs of students. Notice of changes will be in writing.