



# COURSE OUTLINE

## FDS161

1

Prepared: Sarah Birkenhauer    Approved: Sherri Smith

<b>Course Code: Title</b>	FDS161: CUISINE A LA CARTE II
<b>Program Number: Name</b>	2078: CULINARY MANAGEMENT
<b>Department:</b>	CULINARY/HOSPITALITY
<b>Semester/Term:</b>	17F
<b>Course Description:</b>	This course will provide the student with the opportunity to work in a team environment to organize, prepare, assemble and present food. Students will work at an advanced level to develop advanced knowledge & technical skills sets.
<b>Total Credits:</b>	4
<b>Hours/Week:</b>	8
<b>Total Hours:</b>	120
<b>Prerequisites:</b>	FDS141
<b>Substitutes:</b>	FDS219
<b>Vocational Learning Outcomes (VLO's):</b>  Please refer to program web page for a complete listing of program outcomes where applicable.	<p>#1. provide advanced culinary planning, preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.</p> <p>#2. apply basic and advanced food and bake science to food preparation to create a desired end product.</p> <p>#3. contribute to and monitor adherence of others to the provision of a well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations.</p> <p>#4. ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces, responsible kitchen management and efficient use of resources.</p> <p>#7. apply knowledge of sustainability*, ethical and local food sourcing, and food security to food preparation and kitchen management, recognizing the potential impacts on food production, consumer choice and operations within the food service industry.</p> <p>#8. select and use technology, including contemporary kitchen equipment, for food production and promotion.</p> <p>#9. perform effectively as a member of a food and beverage preparation and service team and contribute to the success of a food-service operation by applying self-management and interpersonal skills.</p>



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### Essential Employability Skills (EES):

- #1. Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.
- #2. Respond to written, spoken, or visual messages in a manner that ensures effective communication.
- #3. Execute mathematical operations accurately.
- #4. Apply a systematic approach to solve problems.
- #5. Use a variety of thinking skills to anticipate and solve problems.
- #7. Analyze, evaluate, and apply relevant information from a variety of sources.
- #8. Show respect for the diverse opinions, values, belief systems, and contributions of others.
- #9. Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.
- #10. Manage the use of time and other resources to complete projects.
- #11. Take responsibility for ones own actions, decisions, and consequences.

### Course Evaluation:

Passing Grade: 50%, D

### Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight
Labs - Skill Assessment	100%

### Course Outcomes and Learning Objectives:

#### Course Outcome 1.

Employ professionalism when performing tasks in a safe, efficient, sustainable & ecofriendly manner.

#### Learning Objectives 1.

- 1. Apply sustainable principles & practices in a contemporary kitchen
- 2. Prepare product quickly & efficiently while maintaining a clean & and orderly kitchen environment
- 3. Identify potentially hazardous foods, predict critical control points & determine what preventative measures need to be implemented

#### Course Outcome 2.

Apply knowledge of kitchen management techniques to support responsible use of resources.

#### Learning Objectives 2.



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1. Apply knowledge of weights & measures to perform specialized calculations
2. Select & safely operate contemporary kitchen appliances
3. Cooperate with all departments

### **Course Outcome 3.**

Utilize team performance strategies & a systematic approach to produce food in a contemporary kitchen.

### **Learning Objectives 3.**

1. Devise a daily work plan to meet specified timelines
2. Practice effective time management to achieve team goals
3. Use constructive feedback to adapt personal performance to meet managers & team expectations
4. Comply with established human resource policies, human rights codes, relevant industry related law & regulations

### **Course Outcome 4.**

Adapt classical techniques & recipes to prepare & present contemporary cuisine.

### **Learning Objectives 4.**

1. Demonstrate advanced culinary skills in all roles of the contemporary kitchen
2. Practice techniques of advanced food preparation while adhering to quantity & quality standards
3. Modify culinary techniques to prepare & present a variety of national & international cuisines

### **Course Outcome 5.**

Implement advanced food theory to create a quality end product.

### **Learning Objectives 5.**



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1. Choose appropriate cooking methods for a variety of hot & cold applications
2. Present food on time with appropriate temperature in a clean, balanced contemporary manner
3. Apply knowledge of the use of alcoholic & non-alcoholic beverages as ingredients in food preparation

**Date:**

Thursday, August 31, 2017

Please refer to the course outline addendum on the Learning Management System for further information.