



# COURSE OUTLINE

## FDS163

1

Prepared: Sarah Birkenhauer    Approved: Sherri Smith

<b>Course Code: Title</b>	FDS163: CULINARY TECHNIQUES - ADVANCED
<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 give the student advanced knowledge to prepare food items. Upon successful completion of the class, the student will demonstrate advanced professional culinary techniques for small and large quantity cooking.
<b>Total Credits:</b>	8
<b>Hours/Week:</b>	8
<b>Total Hours:</b>	120
<b>Prerequisites:</b>	FDS144
<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>#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> <p>#10. develop strategies for continuous personal and professional learning to ensure currency with and responsiveness to emerging culinary techniques, regulations, and practices in the food service industry.</p>
<b>Essential Employability Skills (EES):</b>	<p>#1. Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.</p> <p>#2. Respond to written, spoken, or visual messages in a manner that ensures effective communication.</p>



# COURSE OUTLINE

## FDS163

2

Prepared: Sarah Birkenhauer    Approved: Sherri Smith

- #6. Locate, select, organize, and document information using appropriate technology and information systems.
- #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%

### Books and Required Resources:

Professional Cooking for Canadian Chefs by Wayne Gisslen  
Publisher: Wiley Edition: 8  
ISBN: 9781118636602

### Course Outcomes and Learning Objectives:

#### Course Outcome 1.

Demonstrate the ability to perform tasks individually in a professional, safe, efficient & ecofriendly manner.

#### Learning Objectives 1.

1. Employ proper professional uniform, personal hygiene & grooming that meet industry standards
2. Produce product quickly & efficiently while maintaining a clean & orderly work station
3. Demonstrate the safe & proper use of equipment
4. Properly compost organic food waste
5. Identify & practice disposal opportunities that are ecofriendly

#### Course Outcome 2.

Identify time management strategies to employ for personal growth & professional learning.

#### Learning Objectives 2.



# COURSE OUTLINE

## FDS163

3

Prepared: Sarah Birkenhauer    Approved: Sherri Smith

1. Select & apply time management strategies to achieve established goals
2. Write a daily prep list & work plan based on demonstration notes
3. Discuss & review constructive feedback for professional growth

### **Course Outcome 3.**

Use self-management & interpersonal skills to strengthen performance as an employee to contribute to the success of a food service operation.

### **Learning Objectives 3.**

1. Demonstrate the ability to work with professionalism under minimal supervision
2. Recognize the benefits of equality and cultural diversity in the workplace
3. Employ effective interpersonal skills in dealing with co-workers
4. Practice restraint & good judgement when confronted with interpersonal conflict
5. Manage personal stress
6. Adapt performance to meet employer expectations of an entry-level cook

### **Course Outcome 4.**

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

### **Learning Objectives 4.**

1. Apply knowledge of weights & measures to perform specialized calculations
2. Select & safely operate kitchen appliances
3. Follow human resource policies and procedures including non-harassment and equity requirements
4. Complete all work in compliance with industry relevant law and regulations

### **Course Outcome 5.**

Demonstrate basic & advanced culinary techniques by selecting appropriate ingredients to prepare & present



# COURSE OUTLINE

## FDS163

4



Prepared: Sarah Birkenhauer    Approved: Sherri Smith

### Learning Objectives 5.

1. Apply techniques of basic & advanced food preparation for small quantity cooking
2. Use appropriate cooking methods in a variety of applications
3. Trim, de-bone & portion meat, fish & poultry
4. Reproduce recipes as instructed in demonstrations
5. Present food on time with appropriate temperature in a clean and balanced manner

**Date:**

Thursday, August 31, 2017

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