



COURSE OUTLINE

FDS164

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Prepared: Sarah Birkenhauer Approved: Sherri Smith

Course Code: Title	FDS164: FOOD THEORY - ADVANCED
Program Number: Name	2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Semester/Term:	17F
Course Description:	Upon successful completion of the reportable subject, the student is able to demonstrate a working knowledge of advanced food theory in preparation of the practical application of culinary techniques.
Total Credits:	1
Hours/Week:	2
Total Hours:	30
Prerequisites:	FDS145
Vocational Learning Outcomes (VLO's): 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>#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>#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>
Essential Employability Skills (EES):	<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> <p>#7. Analyze, evaluate, and apply relevant information from a variety of sources.</p> <p>#9. Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.</p> <p>#10. Manage the use of time and other resources to complete projects.</p>



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Course Evaluation:

Passing Grade: 50%, D

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight
Assignments	20%
Presentations & Quizzes	5%
Tests	75%

Books and Required Resources:

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

Professional Cooking Study Guide by Wayne Gisslen
Publisher: Wiley Edition: 8
ISBN: 9781118636558

Course Outcomes and Learning Objectives:

Course Outcome 1.

Demonstrate knowledge of advanced culinary planning & food presentation for a variety of food service environments & cuisines.

Learning Objectives 1.

1. Discuss food preparation & presentation for a variety of food service events
2. Apply knowledge of colour & design skills to food & beverage presentation
3. Discover local, indigenous, regional & national culinary styles
4. Research international culinary concepts, ingredients & techniques

Course Outcome 2.

Apply advanced knowledge of how various ingredients interact.

Learning Objectives 2.

1. Compare & contrast different types of wine and their different uses in cooking



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2. Explain the marriage of food & wine
3. Identify different cheese classifications & cheese making processes
4. Define charcuterie & identify different methods of preparation & proper storage techniques
5. Define garde manger & identify different applications

Course Outcome 3.

Recommend sustainable practices suitable for the food service industry.

Learning Objectives 3.

1. Identify the positives & negatives of sourcing foods using the following criteria: ethical standards, organic production methods, locally sourced & non-GMO
2. Assess & select food & other supplies based on environmental sustainability of production & transportation methods

Course Outcome 4.

Recognize the importance of using contemporary kitchen equipment for food production.

Learning Objectives 4.

1. Identify & summarize the use of a range of new technology present in the contemporary kitchen
2. Evaluate the benefits & repercussions of purchasing & implementing the use of new equipment within the kitchen

Date:

Thursday, August 31, 2017

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