



COURSE OUTLINE

Course Name: Cold Kitchen Hot Appetizers 1

Course Number: CULI 1197

Number of Credits: 1

Effective Date: April 2014

Course Description:

This course introduces students to the preparation of salads, dressings, Sushi, Sashimi, rolls, etc., as well as the preparation of hot appetizers such as Dim Sum, Asian hors d'oeuvres, etc. Emphasis is placed on work methods, presentation techniques and the quality of the finished products.

This course is part of the full-time Asian Culinary Arts Program.

School or Centre:

Hospitality, Food Studies & Applied Business

Year of Study:

1st Year Post-secondary

Course History:

Click arrow for options

Name of Replacing Course (if applicable):

Course Pre-requisites (if applicable):

CULI 1196 Asian Culinary Principles

Course Co-requisites (if applicable):

PLAR (Prior Learning Assessment & Recognition)

No Yes (details below):

Instructional Strategies:

Instructional strategies include lectures to introduce students to the theoretical principles and concepts of preparing salads, dressings, cold and hot appetizers in a variety of Asian cuisines, integrated with group discussions. In the teaching kitchen these principles and concepts are demonstrated and students are provided with the opportunity to ask questions and apply their theoretical knowledge via practical exercises based on the principles of problem based learning.

Course Learning Outcomes:

1. List ingredients appropriate for the Asian cold kitchen menu and Asian hot hors d'oeuvres
2. Prepare a variety of basic Asian cold dishes (including Sushi, Sashimi, rolls etc.) to meet professional Asian culinary standards
3. Prepare a variety of basic hot Asian appetizers (including Dim Sum, hors d'oeuvres) to meet professional Asian food service standards
4. Employ presentation skills to finish dishes
5. Analyze the quality of a finished dish with attention to colour, flavor and portion control
6. Work in a safe and efficient manner at all times

Program Learning Outcomes:

Graduates of the Asian Culinary Arts Certificate will:

1. Follow industry standard principles in the use and care of kitchen equipment and utensils
2. Prepare a wide variety of Asian cuisine dishes
3. Manage a kitchen preparation and cooking station
4. Present finished plates to meet industry standards of colour, texture and taste
5. Implement principles of kitchen management methods for purchasing, receiving and inventory control
6. Practice entry-level technical skills required in Asian food service operations
7. Practice professional etiquette and personal hygiene as required by the food service industry
8. Work with confidence and efficiency at food preparation stations
9. Adhere to industry health and safety standards in the preparation and production of food

Course Topics:

Asian Cold Plates
Asian Hot Hors d'oeuvres

VCC Education and Education Support Policies

There are a number of **Education** and **Education Support** policies that govern your educational experience at VCC, please familiarize yourself with them.

The policies are located on the VCC web site at:

<http://www.vcc.ca/about/governance--policies/policies/>

To find out how this course transfers, visit the BC Transfer Guide at www.bctransferguide.ca.

FOR COMMITTEE USE ONLY

Approved by Curriculum Committee:		Approved by Education Council:	April 8, 2014
-----------------------------------	--	--------------------------------	---------------