



COURSE OUTLINE

Course Name: Kitchen Management

Course Number: CULI 1299

Number of Credits: 1

Effective Date: April 2014

Course Description:

In this course students learn to organize an efficiently and professionally-run kitchen. Students develop skills in menu planning, food purchasing, receiving and inventory procedures and calculating costs and profits.

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 organizing an efficiently and professionally-run kitchen, 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. Supervise others working in a variety of kitchen sections
2. Produce an inventory to meet menu production requirements
3. Plan production and preparation schedules to meet production requirements
4. Perform basic inventory tasks including incoming and outgoing inventory, and record keeping
5. Use basic food costing principles to plan inventory
6. Practice professional etiquette in the kitchen
7. 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

Evaluation/Grading System

Grading System	Specify if 'Other':	Specify Passing Grade:
Letter Grades		C+

Components and Weighting of the Assessment/Evaluation Plan:

Type	Percentage	Evaluation Plan (provide a brief explanation for each component especially if value exceeds 35%):
Quizzes/Tests	20	
Assignments	70	daily evaluation of products and performance
Participation	10	
Total		100

Learning Environment/Type

Instruction Type	Hours Per Instruction Type	Comments
K - Shop/Teaching Kitchen	18	
J - Classroom/Online (Mixed Mode)	7	
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Total		25

Resource Material(s):

Resources are items in addition to tuition that the student is responsible for purchasing. Course resource information will be supplied by the department/instructor.

Course Topics:

Kitchen Supervision
Inventory Control

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
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