



# COURSE OUTLINE

**Course Name:** Kitchen Orientation

**Course Number:** CULI 1501

**Number of Credits:** 5

**Effective Date:** January 2017

**Course Description:**

This course provides an introduction to the food industry and the essential skills required for success as a cook. It introduces learners to language and terminology specific to the field of culinary arts. Career planning, job search strategies and sociocultural competencies appropriate to the workplace will be introduced and practiced.

**School or Centre:**

School of Hospitality, Food Studies and Applied Business

**Year of Study:**

1st Year Post-secondary

**Course History:**

New Course

**Name of Replacing Course (if applicable):**

**Course Pre-requisites (if applicable):**

Acceptance into the Professional Cook 1 + Catering Certificate program

**Course Co-requisites (if applicable):**

**PLAR (Prior Learning Assessment & Recognition)**

No  Yes (details below):

**Instructional Strategies:**

lectures, demonstration, hands-on practice, group work, kitchen activities, projects and independent study

**Course Learning Outcomes:**

Upon the successful completion of this course, the student will be able to:

- (a) Describe professional responsibilities, roles, and certifications in the food service industry
- (b) Describe the fundamentals of cookery
- (c) Assess products for consistency and quality standards
- (d) Identify and apply fundamental industry standards and procedures essential for food and kitchen safety
- (e) Apply employment strategies to plan personal and career pathways
- (f) Identify and describe food production practices in the food industry
- (g) Apply selected fundamental knife techniques to a variety of products

**Program Learning Outcomes:**

Upon the successful completion of this program, the student will be able to:

1. Apply cookery skills and theoretical knowledge to the preparation, presentation and service of a range of dishes and beverages for a commercial hospitality environment
2. Evaluate product for consistency and accuracy in yield, flavor, texture, and overall appearance according to product specifications and standards.
3. Identify and describe the principles of nutrition and balanced food combinations for institutional menus
4. Adhere to industry health, safety and employment standards in preparation, and handling and storage of food and equipment.
5. Apply the knowledge, skills and attitudes necessary for success and sustainable professional practice in the culinary arts.
6. Reflect on performance and practice to enhance professional skills needed for advancement in the culinary industry.

## Evaluation/Grading System

Grading System	Specify if 'Other':	Specify Passing Grade:
Percentages		70%

## Components and Weighting of the Assessment/Evaluation Plan:

Type	Percentage	Evaluation Plan (provide a brief explanation for each component especially if value exceeds 35%):
Exam	35	Practical Exam
Assignments	15	
Portfolio	15	
Final Exam	35	Multiple Choice Exam
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<b>Total</b>		<b>100</b>

## Learning Environment/Type

Instruction Type	Hours Per Instruction Type	Comments
L - Classroom	66	
K - Shop/Teaching Kitchen	34	
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<b>Total</b>		<b>100</b>

## 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:**

1. Orientation to VCC College, Culinary Arts Program, House Guidelines, Student Services, Facilities
2. Professional Practice and Skills
3. Introduction to the Culinary Arts profession – History and Trends
4. Career Planning – Culinary Careers
5. Introduction to Health and Safety – General and Food
6. Introduction to Commercial Kitchen Equipment
7. Food Industry Stewardship
8. Introduction to Recipes –Measurement Systems
9. Introduction to Basic Kitchen Ingredients – Pantry Essentials
10. Introduction to Basic Vegetable Processing and Fabrication – Cutting Techniques
11. Introduction to General principles of Cooking – Heat

## **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](http://www.bctransferguide.ca).

### **FOR COMMITTEE USE ONLY**

<b>Approved by Curriculum Committee:</b>	August 16, 2016	<b>Approved by Education Council:</b>	September 13, 2016
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