**Course Name:** Cook Chill Production Kitchen

**Course Number:** CULI 1506  
**Number of Credits:** 4  
**Effective Date:** January 2017

**Course Description:**
Building on skills and knowledge acquired in previous courses, this course gives students the opportunity to further develop the skills and techniques used in dry and moist heat cooking for a service outlet. Emphasis is placed on communication, teamwork, time management and critical thinking skills, as well as, efficient work methods and quality control.

<table>
<thead>
<tr>
<th>School or Centre:</th>
<th>Year of Study:</th>
</tr>
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<tbody>
<tr>
<td>School of Hospitality, Food Studies and Applied Business</td>
<td>1st Year Post-secondary</td>
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</table>

**Course History:**
New Course

**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):
Course Learning Outcomes:

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

(a) Apply effective time management, communication, and teamwork skills needed to work in a production kitchen
(b) Describe and apply the fundamental principles and skills of moist and dry heat cooking techniques to a variety of products
(c) Assess consistency and quality standards of mise en place and products for service in a production kitchen
(d) Apply industry standards and procedures essential for food and kitchen safety to a variety of equipment and products in a production kitchen
(e) Apply math skills required for production in a cook chill kitchen

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

<table>
<thead>
<tr>
<th>Grading System</th>
<th>Specify if 'Other':</th>
<th>Specify Passing Grade:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Percentages</td>
<td></td>
<td>70%</td>
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</table>

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

<table>
<thead>
<tr>
<th>Type</th>
<th>Percentage</th>
<th>Evaluation Plan</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exam</td>
<td>35</td>
<td>Practical Exam</td>
</tr>
<tr>
<td>Assignments</td>
<td>15</td>
<td></td>
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<tr>
<td>Portfolio</td>
<td>15</td>
<td></td>
</tr>
<tr>
<td>Final Exam</td>
<td>35</td>
<td>Multiple Choice Exam</td>
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</table>

**Total: 100**

### Learning Environment/Type

<table>
<thead>
<tr>
<th>Instruction Type</th>
<th>Hours Per Instruction Type</th>
<th>Comments</th>
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</thead>
<tbody>
<tr>
<td>L - Classroom</td>
<td>30</td>
<td></td>
</tr>
<tr>
<td>K - Shop/Teaching Kitchen</td>
<td>70</td>
<td></td>
</tr>
</tbody>
</table>

**Total: 100**

### 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.
1. Orientation to Course Information, Review House Guidelines
2. Professional Practice and Skills
3. Health And Safety Principles for a Production Kitchen and Cook Chill
4. Commercial Kitchen Equipment Review and Introduction to New Equipment
5. Introduction to the Cook Chill Production Kitchen
6. Dry and Moist Heat Cooking Methods

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: | August 16, 2016 | Approved by Education Council: | September 13, 2016 |