Course Name: Short Order Café

Course Number: CULI 1508  
Number of Credits: 4  
Effective Date: January 2017

Course Description:
Building on skills and knowledge acquired in previous classes, this course gives students hands-on experience preparing and serving multiple lunch items at service stations in a cafe setting. Finishing techniques will be applied to par-cooked vegetables and starches, meat, poultry and seafood. Emphasis is placed on communication, teamwork, time management and critical thinking skills, as well as, efficient work methods and quality control.

School or Centre:
School of Hospitality, Food Studies and Applied Business

Year of Study:
1st Year Post-secondary

Course History:
New Course

Course Pre-requisites (if applicable):
Acceptance into the Professional Cook 1 + Catering Certificate program

Course Co-requisites (if applicable):
CULI 1507 - Flavour Principles & Menu Planning

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) Apply effective time management, teamwork, and communication skills needed for working in a team in a short order kitchen
(b) Apply the fundamental principles, skills and techniques to produce a variety of sandwiches and hot food products in a cafe setting
(c) Assess and modify products and service for consistency and quality standards in a short order cafe
(d) Apply industry standards and procedures essential for food and kitchen safety in a production kitchen and short order cafe

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>
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<tbody>
<tr>
<td>Percentages</td>
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<td>70%</td>
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### Components and Weighting of the Assessment/Evaluation Plan:

<table>
<thead>
<tr>
<th>Type</th>
<th>Percentage</th>
<th>Evaluation Plan</th>
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<tbody>
<tr>
<td>Exam</td>
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<td>Practical Exam</td>
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<tr>
<td>Assignments</td>
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<td>Portfolio</td>
<td>15</td>
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<tr>
<td>Final Exam</td>
<td>35</td>
<td>Multiple Choice Exam-Final</td>
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Total: 100

### Learning Environment/Type

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<tr>
<th>Instruction Type</th>
<th>Hours Per Instruction Type</th>
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<td>L - Classroom</td>
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<tr>
<td>K - Shop/Teaching Kitchen</td>
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Total: 88

### 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.
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

<table>
<thead>
<tr>
<th>Approved by Curriculum Committee:</th>
<th>Approved by Education Council:</th>
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<tbody>
<tr>
<td>August 16, 2016</td>
<td>September 13, 2016</td>
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