### Course Name: Kitchen Management

<table>
<thead>
<tr>
<th>Course Number:</th>
<th>CULI 2501</th>
<th>Number of Credits:</th>
<th>1</th>
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</table>

**Course Description:**
This course introduces students to kitchen management procedures, the basic principles of human resources, and Canadian Labour laws. Students continue to (re)develop their culinary career pathway.

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### 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 2 Advanced Certificate program or Culinary Arts Diploma (International) program

### Course Co-requisites (if applicable):
- CULI 2502
- CULI 2503

### PLAR (Prior Learning Assessment & Recognition)

- No
- Yes (details below):
Instructional Strategies:
lectures, demonstration, hands-on practice, group work, projects and independent study

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

(a) Demonstrate effective communication skills relevant to human resource management
(b) Describe the B.C. Human Rights Act and Employment Standards Act as it pertains to a cook within the culinary industry and human resource management
(c) Apply financial principles and math skills to determine kitchen operation costs
(d) Identify and describe the resources and best practices for starting a food based business
(e) Assess professional and employment skills to revise and/or develop career pathway

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. Plan, design and write menus for a culinary establishment that reflects nutritional and specific dietary needs.
4. Adhere to industry health, safety and employment standards in preparation, and handling and storage of food and equipment.
5. Adapt the knowledge, skills and attitudes necessary for success and sustainable professional practice in the culinary arts.
6. Reflect on performance and practice to identify and develop advanced professional skills needed to further advance 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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</thead>
<tbody>
<tr>
<td>Percentages</td>
<td></td>
<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>Assignments</td>
<td>30</td>
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<tr>
<td>Portfolio</td>
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<tr>
<td>Exam</td>
<td>35</td>
<td>Multiple Choice Exam-Final</td>
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| 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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<tbody>
<tr>
<td>L - Classroom</td>
<td>12</td>
<td></td>
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| Total            | 12                       |

### 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 Course Information, Review House Guidelines
2. HR Communication Skills
3. The Respectful Workplace
4. Food Service Operations and Business
5. Culinary Career Journey and Life Long Learning

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>November 21, 2017</td>
<td>December 12, 2017</td>
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