**Course Name:** Advanced Cookery

**Course Number:** CULI 2505  
**Number of Credits:** 2  
**Effective Date:** May 2018

**Course Description:**
This course introduces students to advanced cooking techniques, ingredients, and equipment. Students apply these techniques to prepare specialty soups, sauces, vegetables, and starches. Emphasis is placed on time management, communication and teamwork skills.

**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 2504  
CULI 2506

**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 and communication skills needed to produce complex dishes
(b) Apply advanced preparation methods to produce complex products
(c) Assess complex products for consistency and quality standards
(d) Apply industry standards and procedures essential for food and kitchen safety when creating complex dishes

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>
</tr>
</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>
</tr>
</thead>
<tbody>
<tr>
<td>Exam</td>
<td>35</td>
<td>Practical Exam</td>
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<tr>
<td>Assignments</td>
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<td></td>
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<tr>
<td>Portfolio</td>
<td>15</td>
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<tr>
<td>Exam</td>
<td>35</td>
<td>Multiple Choice Exam-Final</td>
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</tbody>
</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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<tbody>
<tr>
<td>L - Classroom</td>
<td>44</td>
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Total 44

## 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. Professional Practice (Skills, Safety and New Equipment)
3. Introduction to Specialty Soups
4. Introduction to Advanced Sauces
5. Introduction to Advanced Vegetable Cookery
6. Introduction to Advanced Potato Cookery
7. Introduction to Advanced Pulse and Legume Cookery
8. Introduction to Advanced Cereal and Grain Cookery
9. Introduction to Advanced Rice Cookery

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: | November 21, 2017 | Approved by Education Council: | December 12, 2017 |