Course Name: Appetizers & Platters

Course Number: CULI 2509  Number of Credits: 1.5  Effective Date: May 2018

Course Description:
In this course students prepare a variety of appetizers and are introduced to running the pass of a restaurant kitchen. Students develop critical thinking, time management, communication, and teamwork skills to expedite orders. Students build on plating and presentation skills and techniques learned in previous courses.

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 2508
CULI 2510

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 expedite orders and work on an appetizer station
(b) Apply principles, skills and advanced techniques to expedite orders and produce a variety of appetizers and platters for restaurant service
(c) Assess products and service for consistency and quality standards
(d) Apply industry standards and procedures essential for food and kitchen safety in a restaurant kitchen
(e) Apply math skills for production of appetizers and platters
(f) Plate and present restaurant menu items

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

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<tr>
<th>Grading System</th>
<th>Specify if 'Other':</th>
<th>Specify Passing Grade:</th>
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<td>Percentages</td>
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Components and Weighting of the Assessment/Evaluation Plan:

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<th>Type</th>
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<tr>
<td>Assignments</td>
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<td>Exam</td>
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Learning Environment/Type

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<td>K - Shop/Teaching Kitchen</td>
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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
3. Health And Safety Principles for Food Styling and The Appetizer Station
4. Equipment Use and Maintenance for Food Styling and The Appetizer Station
5. Menu Styling and Presentation
6. Introduction to Appetizers and Production

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

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<tr>
<th>Approved by Curriculum Committee:</th>
<th>Approved by Education Council:</th>
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<td>November 21, 2017</td>
<td>December 12, 2017</td>
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