**Course Name:** Advanced Butchery-Charcuterie

**Course Number:** CULI 2510  
**Number of Credits:** 1.5  
**Effective Date:** May 2018

**Course Description:**
This course provides students with the knowledge and skills for identifying, processing and storing pork, lamb, veal, specialty poultry and specialty seafood. Building on previous courses, students identify cooking methods for various types of meat and seafood products. Students prepare a variety of cured and preserved items. Emphasis is placed on time management, communication, and teamwork skills, methods of work, preparation, service techniques and quality control.

<table>
<thead>
<tr>
<th>School or Centre:</th>
<th>Year of Study:</th>
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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 2 Advanced Certificate program or Culinary Arts Diploma (International) program

**Course Co-requisites (if applicable):**
CULI 2508  
CULI 2509

**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, communication and teamwork skills needed to work in butchery and charcuterie
(b) Apply the principles, skills and butchery techniques to fabricate lamb, pork, veal, specialty poultry and seafood
(c) Describe and apply the fundamental principles, skills and techniques to produce charcuterie
(d) Assess butchery and charcuterie products for consistency and quality standards
(e) Apply industry standards and procedures essential for food and kitchen safety in butchery and charcuterie production

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>
</tr>
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<tbody>
<tr>
<td>Assignments</td>
<td>35</td>
<td>Practical Exam</td>
</tr>
<tr>
<td>Portfolio</td>
<td>30</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>J - Classroom/Online (Mixed Mode)</td>
<td>12</td>
<td></td>
</tr>
<tr>
<td>K - Shop/Teaching Kitchen</td>
<td>22</td>
<td></td>
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</table>

Total 34%

## 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 Advanced Butchery & Charcuterie
4. Equipment Use and Maintenance for Advanced Butchery & Charcuterie
5. Introduction to Advanced Butchery
6. Introduction to Charcuterie

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**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/](http://www.vcc.ca/about/governance--policies/policies/)

To find out how this course transfers, visit the BC Transfer Guide at [www.bctransferguide.ca](http://www.bctransferguide.ca).

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**FOR COMMITTEE USE ONLY**

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

VCC-C0-20150901