**Course Name:** Modern Cuisine  

**Course Number:** CULI 2511  

**Number of Credits:** 8.5  

**Effective Date:** May 2018  

**Course Description:**
This course introduces students to a variety of culinary techniques and processes that combine theoretical principles with chemistry and modern technology. Ingredients are prepared using new or adapted methodologies and equipment for molecular gastronomy. Students apply these skills by producing and serving these items in a restaurant setting and, compare traditional to modern production methods. Emphasis is placed on time management, communication and teamwork skills.

<table>
<thead>
<tr>
<th>School or Centre:</th>
<th>Year of Study:</th>
</tr>
</thead>
<tbody>
<tr>
<td>School of Hospitality, Food Studies and Applied Business</td>
<td>2nd Year Post-secondary</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Course History:</th>
<th>Name of Replacing Course (if applicable):</th>
</tr>
</thead>
<tbody>
<tr>
<td>Revised Course</td>
<td>Modern Cuisine and Restaurant</td>
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</tbody>
</table>

**Course Pre-requisites (if applicable):**
Acceptance into the Culinary Arts Diploma (International Cohort) program

**Course Co-requisites (if applicable):**

**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, teamwork, and math skills needed to cook and serve food in a modern restaurant
(b) Apply industry standards and procedures essential for food and kitchen safety
(c) Apply procedures essential for handling specialized equipment
(d) Identify, describe and apply scientific methods in exploration of tastes and textures
(e) Apply principles, advanced skills, and modern techniques to fermentation
(f) Apply theoretical principles, advanced skills, and modern techniques to molecular cuisine production
(g) Identify and describe the differences in the results when using traditional versus modern production methods
(h) Assess a variety of gastronomy products for consistency and quality standards

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>
</tr>
</tbody>
</table>

## 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>Assignments</td>
<td>30</td>
<td>Evaluate student's understanding through completion of assignments.</td>
</tr>
<tr>
<td>Midterm Exam</td>
<td>15</td>
<td>Assess student knowledge acquired in the first half of the course.</td>
</tr>
<tr>
<td>Portfolio</td>
<td>25</td>
<td>Review and critique student's progress and development.</td>
</tr>
<tr>
<td>Final Exam</td>
<td>30</td>
<td>Comprehensive exam to test student's comprehensive understanding.</td>
</tr>
<tr>
<td>Multiple Choice Exam-Final</td>
<td>30</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>
</tr>
</thead>
<tbody>
<tr>
<td>L - Classroom</td>
<td>50</td>
<td></td>
</tr>
<tr>
<td>K - Shop/Teaching Kitchen</td>
<td>150</td>
<td></td>
</tr>
</tbody>
</table>

Total 200%

## 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
2. Professional Practice
3. Health And Safety Principles
4. Equipment Use and Maintenance
5. Food Reactions
6. Cooking under Pressure
7. Compression
8. Restaurant Service

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.

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| Approved by Curriculum Committee: | Approved by Education Council: |