



COURSE OUTLINE

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Course Name: Food Production Principles

Department Head/Coordinator: Michael Tittel

Effective Date: September 2014

School or Centre:		Department:	
School of Hospitality and Business		Hospitality Management Diploma	
Course History:		Year of Study:	
Revised Course		2nd Year Post-secondary	
Name of Replacing Course (if applicable):	HOSP 1104	Course Number:	2310
		Number of Credits:	3.0

Course Pre-requisites (if applicable):

Course Co-requisites (if applicable):

PLAR (Prior Learning Assessment & Recognition)

No Yes (details below):

Course Description:

This course prepares students to manage and work in kitchens preparing food in a safe, efficient and cost-effective manner. Students are introduced to the principles of cooking based on French techniques.

Note to instructors: An instructional strategy is an approach that an instructor uses to achieve the learning outcomes (e.g., lecture, case study, video, group work).

Instructional Strategies:

Lectures, demonstrations, supervision of practical work.

Course Learning Outcomes:

Successful students will be able to:

1. Use knives and kitchen equipment safely to cut meat, vegetables and other ingredients.
2. Define and use cooking terms accurately.
3. Use and convert recipes to produce desired quantities.
4. Weigh and measure ingredients and portions accurately.
5. Season food to achieve desired product outcomes.
6. Prepare a variety of protein, vegetable, starch, and dessert items in a professional kitchen.
7. Apply ethical and sustainability decision making in food production.

Program Learning Outcomes:

Upon successful completion of the Hospitality Management Diploma, students will be able to:

1. Communicate effectively as hospitality professionals.
2. Demonstrate leadership competencies in the hospitality sector.
3. Evaluate financial information and financial implications related to business decisions to support the goals of a hospitality enterprise.
4. Act in an ethical manner and practice within the legal framework of the industry.
5. Provide responsible and professional food and beverage services.
6. Supervise front-of-the house and back-of-the house hotel and restaurant operations.
7. Manage basic human relations issues within a hospitality setting.
8. Prepare the basis for a marketing plan and communication strategy.
9. Analyze emerging hospitality industry trends and innovations.
10. Describe the role and scope of the tourism industry, the stakeholders, the five sectors of the industry and their economic impact.
11. Employ sustainability decision-making and practices in their work as hospitality professionals.
12. Apply the theoretical principles and practices of guest and customer services in a hospitality setting.
13. Apply critical thinking and problem solving techniques to make sound management decisions and recommendations.

Evaluation/Grading System *(Click on drop down box arrows to see list of options)*

Grading System	Specify if 'Other':	Specify Passing Grade:
Letter Grades		D (50%)

Components and Weighting of the Assessment/Evaluation Plan: *(Click on drop down box arrows to see list of options)*

Type	Percentage	Evaluation Plan (provide a brief explanation for each component especially if value exceeds 35%):
Quizzes/Tests	30	three quizzes are given on theory of cooking
Lab Work	50	Based on applied cooking skills, teamwork, attitude, participation
Final Exam	20	
	Total	100

Learning Environment/Type *(Select all that are used within the course)*

Instruction Type	Hours Per Instruction Type	Comments
L - Classroom	15	Lectures and demonstrations in classroom & kitchen
K - Shop/Teaching Kitchen	30	Practical work in the kitchen
Enter Total Hours	45	

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 and Sequence Covered:

1. Kitchen equipment
2. Kitchen safety
3. Knife skills
4. Salads, salad dressings, vegetables and starch cooking
5. Sandwiches
6. Soups and stocks
7. Sauces and pasta cooking
8. Meat and poultry cooking methods
9. Fish and shellfish cooking methods
10. Dessert preparation
11. Weights and measures
12. Recipe conversions

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-vcc/policies/index.cfm>

To find out how this course transfers, visit the BC Transfer Guide at www.bctransferguide.ca.

FOR COMMITTEE USE ONLY

Date Approved by Education Council:		Date Approved by VCC Board (if applicable):	
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