



Vancouver Community College Education Council
 Special Meeting Agenda
 September 17, 2025
 3:30–4:00 p.m. Videoconference
<https://vcc.zoom.us/j/63020408265>

	Topic	Action	Speaker	Time	Attachment	Page
1.	CALL TO ORDER		L. Dannhauer			
2.	ACKNOWLEDGEMENT		L. Dannhauer			
3.	ADOPT AGENDA	Approval	L. Dannhauer	1 min	✓	1
4.	BUSINESS ARISING					
	a. Program Name Change: Culinary Arts and Food Service Management Diploma to Culinary Arts Diploma	Approval	W. Aroca Aguirre, Y. Sukic	20 min	✓	2-3
	b. Program Updates: Culinary Arts Diploma & Professional Cook 2 Advanced Certificate	Approval	T. Rowlatt, Y. Sukic	10 min	✓	4-44
5.	NEXT MEETING & ADJOURNMENT	Info	L. Dannhauer	1 min		

Next meeting: October 14, 2025,
 3:30–5:30 p.m.



DECISION NOTE

PREPARED FOR: Education Council

DATE: September 17, 2025

ISSUE: Culinary Arts & Food Services Management Diploma
Name and CIP Change Request

BACKGROUND:

Immigration, Refugee and Citizenship Canada (IRCC) changed its policy on which programs would be post-graduate work permit (PGWP) eligible in 2024. The Culinary Arts department changed the Culinary Arts Diploma (CUDP) to Culinary Arts and Food Service Management Diploma (FSMG) in November 2024 due to CIP alignment concerns for PGWP eligibility. The CIP code assigned to the new FSMG program was 19.0505 Foodservice Systems Administration/Management which falls under the 'Health and Social Services' Field of Study category. The name change was approved by the Board of Governors on November 27, 2024.

On July 4, 2025, IRCC announced updated eligible CIP codes, which includes CIP code 12.0500 Cooking and Related Culinary Arts, General under the “Trades” Field of Study CIP category. The “Trades” field of study CIP was originally tied to the Culinary Arts Diploma (CUDP). This CIP code, 12.0500, is now PGWP eligible and part of the 2025 Express Entry category. Both IR and the department agree that aside from the program name, the diploma content aligns strongly with the CIP 12.0500, delivering training that “focuses on the general study of the cooking and related culinary arts, and that prepares individuals for a variety of jobs within the food service industry.” The program includes courses in the designated areas of the CIP: “food preparation; cooking techniques; equipment operation and maintenance; sanitation and safety; communication skills; applicable regulations; and principles of food service management”.

DISCUSSION:

Major stakeholders (academic department, School, Registrar, IR, and IE) were consulted and after discussion, there is consensus that all stakeholders would like to revert the name back to Culinary Arts Diploma and update the CIP to reflect that trades/culinary focus of the credential. The current FSMG program name and CIP code fall under the 'Health and Social Services' Field of study CIP category. Although changes were made to the FSMG curriculum to reflect a move towards health and social services, the stakeholders feel that the CUDP Culinary Arts Diploma and new associated CIP code, which falls under the 'Trades' Field of study CIP category, are more aligned with the Culinary trades focus of the program offered at VCC and the expertise of the VCC Culinary department.

With respect to the name change in 2024, changes made to the PCG were a shift to expand the description of environments students could be prepared for from a hospitality environment to other food service industries, as the skills, techniques, knowledge and professionalism are transferrable to cooking in those environments. Program learning outcomes 3, 6 and 7 were adjusted to reflect the breadth in environments students could work in. Program learning outcome 4 in the original diploma

“Plan, design and write menus for a culinary establishment that reflects nutritional and specific dietary needs” was updated to “Apply principles of human nutrition to develop balanced and nutritious menus and adapt menus and products to specific dietary needs.” This aligns with current culinary industry needs in both the commercial hospitality sector and institutional kitchens. The department is bringing forward a new course at September Curriculum Committee, CULI 2522 Nutrition and Dietary Alternatives, to replace CULI 2521 Global Cuisine, Nutrition and Dietary Alternatives, with an enhanced focus on nutrition, dietary alternatives and an introduction to therapeutic modifications to reflect current industry needs, better align with STBC Professional Cook 2 outcomes, and prepare students with more skills for working in health care institutional kitchens. In addition, a new course CULI 1515 Global Cuisine Production Kitchen is proposed to replace CULI 1526 Cook Chill Production Kitchen 2 to maintain the international focus on the program.

IE, the RO and the department would like to be able to enroll students in Fall 2026 intake under the original diploma name with the trades-associated CIP. There is support from the Registrar, Institutional Research, International Education, the School and the Culinary Arts Department for this change.

RECOMMENDATION:

THAT Education Council recommends the Board of Governors approve changing the program name of the Culinary Arts and Food Service Management Diploma back to Culinary Arts Diploma.

PREPARED BY: Willy Aroca Aguirre Interim Dean, School of Hospitality, Food Studies and Business

DATE: September 12, 2025



DECISION NOTE

PREPARED FOR: Education Council

DATE: September 17, 2025

ISSUE: Revisions to renamed Culinary Arts Diploma and to Professional Cook 2 Advanced Certificate

BACKGROUND:

Besides the proposal to change the name of the Culinary Arts & Food Service Management Diploma back to Culinary Arts Diploma, the department is bringing forward curriculum updates based on renewal recommendations. The curriculum for both the Culinary Arts Diploma and Professional Cook 2 Advanced Certificate was revised to remove outcomes related to gardening, and add outcomes related to alternative diets and nutrition and fermentation to align with SkilledTradesBC (STBC) and current industry demands of graduates.

CULI 1516 Cook Chill Production Kitchen is being replaced by CULI 1515 Global Cuisine Production Kitchen to reflect the focus on multinational cuisines, principles and cooking techniques as well as introduction to the study and application of fermentation processes, and the removal of vegetable gardening. Vegetable gardening has not been sustainable by the program and so was not an actual learning outcome in CULI 1516 or CULI 1528 Short Order Cafe 2. CULI 1528 has been modified to replace the vegetable harvesting and gardening learning outcomes with fermentation; the course description and topics were updated accordingly.

As CULI 1515 is a pre-requisite for CULI 1528 Short Order Cafe 2, which does have learning outcomes on fermentation, student learning is now appropriately scaffolded. Students will learn the theory behind fermentation and preparing recipes in CULI 1515, and move into assessing quality and safety of fermented products in CULI 1528.

New course CULI 2522 Nutrition and Dietary Alternatives is replacing CULI 2521 Global Cuisine, Nutrition, and Dietary Alternatives with an enhanced focus on nutrition, dietary alternatives and an introduction to therapeutic modifications to reflect current industry needs, better align with STBC Professional Cook 2 outcomes, and prepare students with more skills for working in health care institutional kitchens.

Updates were made to pre- and co-requisites for CULI 2505 and CULI 2507 to reflect the new courses.

The department has also updated the program considerations section (formerly recommended characteristics of students).

DISCUSSION:

This proposal will be discussed at the September 16, 2025 Curriculum Committee meeting, and any feedback reported to EdCo at the special meeting on September 17, 2025.

RECOMMENDATION:

THAT Education Council approve, in the form presented at this meeting, revisions to the program content guides for the renamed Culinary Arts Diploma and the Professional Cook 2 Advanced Certificate, including two new and three revised course outlines.

PREPARED BY: Todd Rowlatt, Chair, Curriculum Committee

DATE: September 15, 2025

Program Change Request

Date Submitted: 09/04/25 11:10 am

Viewing: **Culinary Arts and Food Service Management Diploma (renamed)**

Last approved: 12/18/24 9:36 am

Last edit: 09/15/25 2:33 pm

Changes proposed by: ysukic

Catalog Pages Using
this Program

[Culinary Arts and Food Service Management Diploma](#)

Final Catalog
Replaces for

Program Name:

Culinary Arts ~~and Food Service Management~~ Diploma (renamed)

Credential Level: Diploma

Effective Date: September 2026 ~~May 2025~~

Effective Catalog Edition: 2026-2027 Academic Calendar

School/Centre: Hospitality, Food Studies & Applied Business

Department: Culinary Arts (Blended) (5410)

Contact(s)

In Workflow

1. 5410 Leader

2. SHP Dean

3. Curriculum
Committee

4. Education Council

Approval Path

1. 09/04/25 11:06 am

Ysabel Sukic

(ysukic): Rollback to
Initiator

2. 09/04/25 11:09 am

Ysabel Sukic

(ysukic): Rollback to
Initiator

3. 09/04/25 11:10 am

Ysabel Sukic

(ysukic): Approved
for 5410 Leader

4. 09/04/25 2:18 pm

Willy Aroca Aguirre

(warocaaguirre):
Approved for SHP
Dean

History

1. Dec 18, 2024 by

Ysabel Sukic (ysukic)

Name	E-mail	Phone/Ext.
Ysabel Sukic	ysukic@vcc.ca	6044438487

Program Content Guide

Purpose

The Culinary Arts ~~and Food Service Management~~ Diploma is designed to prepare learners for employment in the food industry by providing an authentic learning experience in various food preparation labs, butcher shops, industry kitchens, and service outlets to develop their culinary knowledge, skills, and professionalism.

The program is designed to meet the training needs of the culinary, hospitality, and food service industries.

International students have the option to register as apprentices with SkilledTradesBC (STBC) and pursue a BC Cook Trade Red Seal certification. VCC would then be your work-based training sponsor.

Admission Requirements

English 10, or equivalent, or department approval

Workplace Math 10, or equivalent

Upon acceptance:

The following must be provided to the Culinary Arts Department before the end of CULI 1501 Kitchen Orientation (the first course of the program):

Valid Food Safe Level 1 Certificate (certification must remain valid throughout the program)

Valid Serving It Right Certificate (certification must remain valid throughout the program)

Students who cannot produce the above certifications, will not proceed to CULI 1502.

Applicants may be given credit for CULI 1504 and 2507 provided:

They have successfully completed a VCC Baking Program, or

They submit evidence of Baker Red Seal Certification

Applicants may be given credit for CULI 1505 provided:

They submit a BC Meat Cutter Certificate of Qualification, or CCMIC (Canadian Certified Industrial Meat Cutter), or CCMP (Canadian Certified Meat Professional)

Students must have a valid co-op work permit by the end of CULI 2513 for practicum course placement.

Note: Based on industry and STBC standards, students are expected to physically handle: all seafood including but not limited to fish & shellfish, beef, lamb, pork, all types of poultry, all types of game, all dairy products, and all associated by-products required to meet the program outcomes. For safety reasons, any known food allergies must be disclosed. Please contact VCC Disability Services to arrange any necessary accommodations.

Students who require an accommodation for the STBC theory examination, must have an active file with VCC Disability Services. Accommodations for the STBC cooking practical exam are not available.

Prior Learning Assessment & Recognition (PLAR)

Prior learning assessment and recognition is not available for this program.

Program Duration & Maximum Time for Completion

The program is 17 months. Students have a maximum of four years to complete the diploma.

Outcomes

	Upon successful completion of this program, graduates will be able to:
PLO #1	Apply cookery skills and theoretical knowledge to the preparation, presentation, and service of a range of dishes and beverages for the culinary, hospitality, and food service industries.
PLO #2	Evaluate products, including raw and prepared products, for consistency and accuracy in yield, flavor, texture, and overall appearance according to product specifications and standards.
PLO #3	Apply principles of human nutrition to develop balanced and nutritious menus and adapt <u>menus</u> menus , and products to specific dietary needs.
PLO #4	Apply the principles of efficient food service systems tailored to the needs of various <u>food service</u> institutional settings.
PLO #5	Adhere to industry health, safety, sanitation, and employment standards in the preparation, handling, and storage of food and equipment.
PLO #6	Adapt the knowledge, skills and attitudes necessary for success and sustainable professional practice in the food service industry.
PLO #7	Reflect on performance and practice to identify and develop advanced professional skills needed to further advance in the culinary, hospitality, and food service industries.

Additional PLO Information

The Culinary Arts ~~and Food Service Management~~ Diploma focuses on practical skill development and is delivered primarily in VCC kitchens and food service outlets. Students spend a minimum of one month in each of the teaching kitchens and service outlets where instructional activities include demonstration, hands-on practice, and group discussion. Theory ~~Culinary, management, and nutritional theory~~ is taught in a classroom setting and uses a combination of lectures, class discussions, and independent study to promote the development of professional practice in the food industry.

The program is delivered in fully operational industrial kitchens, food service outlets, and classroom settings. Classroom instruction is designed for students to develop theoretical knowledge and the technical skills required for success in the food service industry.

The program design is based on a learning-centered learning-centred and experiential approach whereby students learn through experience in authentic work settings. Active student learning and participation are emphasized to promote the development of knowledge, skills, and attitudes required for success in the food service industry. Professional skills, such as teamwork, critical thinking, self-reflection, self-reflection, and communication, are also emphasized throughout the program.

Theoretical assignments, and project submissions occur on Moodle, the online learning management system. Students are expected to have access to a computer and the internet for assignments, quizzes, online activities, and project submissions.

Evaluation of Student Learning

Evaluation of student learning includes both summative and formative assessments. Summative evaluations of students' theoretical, practical and professional skills are conducted through exams, practical assessments, course assignments and portfolios. Formative assessments allow instructors to provide students with feedback on their progress and learning needs. At the same time, students are given an opportunity to self/peer assess and demonstrate and reflect on their learning through portfolios.

Students must achieve a minimum **70%** in each course to receive the VCC Culinary Arts ~~and Food Service~~ Management Diploma.

Attendance of classes is mandatory. Students earn hours through the program that can be used to meet the requirements for Workplace Training Hours of SkilledTradesBC's certification. Details on meeting attendance requirements are available in the Student Handbook.

Students who do not achieve a Satisfactory grade on attendance **and** safety/ sanitation (if required) **and** the 70% minimum required in a course will receive an 'F' grade for the course, and may not progress in the program based on individual course requirements and/or course pre-requisites and/or co-requisites.

Students who have opted to register as STBC apprentices, and pass all courses between CULI 1501-1510 and CULI 2500-2513, automatically receive work-based training hour credits towards Cook 1 and Cook 2 Trade Qualifications and are eligible to take STBC's theoretical and practical exams required for the SkilledTradesBC Certificate of Qualification.

The program can be physically taxing, with students typically standing on concrete floors for extended periods of time. Tasks require focus, commitment, precise hand-eye coordination and dexterity for handling kitchen tools and appliances, as well as performing detailed recipes and techniques. The handling of heavy products and equipment is routine. The program environment will include regular exposure to loud hoods and cooling fans, cooking appliances, tools, and equipment vibrations, and everyday kitchen noises. The courses are fast-paced and reflect industry standards and requirements such as multi-tasking, working accurately, and managing time effectively. Working kitchen teams can vary in size, initiative, handling responsibility, and working independently, respectfully, and in groups, while employing interpersonal & respectful communication skills is key. Program dynamics involve a high level of collaboration, participation and reliability. The expectation of reliability and consistency is reflected in the department's attendance policy. As in the industry, the program involves preparing food served to the public at college outlets, so integrity and high standards of hygiene are expected to be upheld, and reflected in the evaluation plans.

The learning environment involves regular exposure to sharp objects, open flames, and chemicals, including gas, oils, propane, and cleaning agents. This will also involve exposure to known allergens and airborne particles from flour, seafood, nuts and more.

Extended Reality (XR) technology and computer applications will be used throughout the program and will require a basic understanding of computers.

Considerations: This program can be physically taxing, and the demands of the program may worsen existing wrist, shoulder, and back conditions.

Note: Some travel to alternate locations may be required during the catering course.

~~Displays commitment to dedication to education and training~~

~~Displays consistent attendance and participation~~

~~Integrity, ability to take initiative and handle responsibility~~

~~Ability to work independently, respectfully, and, respectfully independently, respectfully and in groups~~

~~Ability to give close attention to detail for sustained periods of time~~

~~Interpersonal & respectful communication skills~~

~~Some creativity is an asset~~

~~High standards of personal hygiene~~

~~Considerations: This program can be physically taxing, with students typically needing to perform motor skills and hand-eye coordination over extended periods of time, including a need to stand over hot stoves. The physical demands of the profession may worsen existing wrist, shoulder, and back conditions.~~

~~Note: Travel to alternate locations will be required during the catering, Quizine, and practicum courses.~~

Courses

Plan of Study Grid

Term One	Credits
<u>CULI 1501</u> Kitchen Orientation	5
<u>CULI 1502</u> Culinary Techniques	4
<u>CULI 1503</u> Garde Manger & Breakfast	4

<u>CULI 1504</u> Baking Techniques	4
Credits	17
Term Two	
<u>CULI 1505</u> Butchery and Meat Cutting	4
<u>CULI 1506</u> Production Kitchen	4
<u>CULI 1510</u> Short Order and Cafe Service	5
Credits	13
Term Three	
<u>CULI 1509</u> Catering	4
CULI 1526Cook Chill Production Kitchen 2	4
<u>CULI 1515</u> Global Cuisine Production Kitchen	<u>4</u>
<u>CULI 1528</u> Short Order Cafe 2	4
Credits	12
Term Four	
<u>CULI 2500</u> Kitchen Management and Cost Controls	3
<u>CULI 2503</u> Restaurant Customer Service	2
<u>CULI 2505</u> Advanced Cookery	2
CULI 2521Global Cuisine, Nutrition and Dietary Alternatives3	3
<u>CULI 2522</u> Nutrition and Dietary Alternatives	<u>3</u>
<u>CULI 2507</u> Advanced Baking	5
<u>CULI 2513</u> Restaurant Kitchen	4.5
Credits	19.5
Term Five	
<u>CULI 2514</u> Molecular Cuisine	4.5
<u>CULI 2515</u> Chefs Table Gastronomy	4
<u>CULI 2512</u> Food Service Industry Experience	3
Credits	11.5
Total Credits	73

The following equivalencies will be applied for students who began the program prior to September 2022:

CULI 1506 Production Kitchen is equivalent to CULI 1506 Cook Chill Production Kitchen

CULI 1510 Short Order and Cafe Service is equivalent to CULI 1507 Flavour Principles & Menus + CULI 1508 Short Order Café

CULI 2500 Kitchen Management & Cost Controls is equivalent to CULI 2501 Kitchen Management + CULI 2502 Purchasing & Receiving

CULI 2513 Restaurant Kitchen is equivalent to CULI 2508 Restaurant Line Cooking + CULI 2509 Appetizers & Platters + CULI 2510 Advanced Butchery-Charcuterie

The following equivalencies will be applied for students who began the program prior to September 2025:

CULI 2511 Modern Cuisine is equivalent to CULI 2514 Molecular Cuisine + CULI 2515 Chef's Table Gastronomy

CULI 2521 Global Cuisine, Nutrition, and Dietary Alternatives is equivalent to CULI 2504 Nutritional Menu Development and CULI 2506 Global & Vegetarian Cuisine

The following equivalencies will be applied for students who began the program prior to September 2026:

CULI 1515 Global Cuisine Production kitchen is equivalent to CULI 1526 Cook Chill Production Kitchen 2

CULI 2522 Nutrition and Dietary Alternatives is equivalent to CULI 2521 Global Cuisine, Nutrition, and Dietary Alternatives.

This guide is intended as a general guideline only. The college reserves the right to make changes as appropriate.

The evaluation of learning outcomes for each student is prepared by the instructor and reported to the Student Records Department at the completion of semesters.

The transcript typically shows a letter grade for each course. The grade point equivalent for a course is obtained from letter grades as follows:

Grading Standard

Grade	Percentage	Description	Grade Point Equivalency
A+	96-100		4.33
A	91-95		4.00
A-	86-90		3.67
B+	81-85		3.33
B	76-80		3.00
B-	70-75	Minimum Pass	2.67
F	0-69	Failing Grade – unable to proceed to next term	0.00
S	70 or greater	Satisfactory – student has met and mastered a clearly defined body of skills and performances to required standards	N/A
U		Unsatisfactory – student has not met and mastered a clearly defined body of skills and performances to required standards	N/A
I		Incomplete	N/A
IP		Course in Progress	N/A
W		Withdrawal	N/A
Course Standings			
R		Audit. No Credit	N/A
EX		Exempt. Credit Granted	N/A
TC		Transfer Credit	N/A

Grade Point Average (GPA)

The course grade points shall be calculated as the product of the course credit value and the grade value.

The GPA shall be calculated by dividing the total number of achieved course grade points by the total number of assigned course credit values. This cumulative GPA shall be determined and stated on the Transcript at the end of each Program level or semester.

Grades shall be assigned to repeated courses in the same manner as courses taken only once. For the purpose of GPA calculation of grades for repeated courses, they will be included in the calculation of the cumulative GPA.

Rationale and Consultations

Provide a rationale
for this proposal.

Out of the program renewal recommendations, the curriculum needed to be updated to

1. remove outcomes related to gardening, and
2. add outcomes related to alternative diets and nutrition and fermentation to align with STBC and current industry needs of graduates.

CULI 1516 Cook Chill Production Kitchen is being replaced by CULI 1515 Global Cuisine Production Kitchen to reflect the focus on multinational cuisines, principles and cooking techniques as well as introduction to the study and application of fermentation processes, and the removal of vegetable gardening. Vegetable gardening has not been sustainable by the program and so was not an actual learning outcome in 1516 or in 1528 Short Order Cafe 2. CULI 1528 has been modified to remove the vegetable harvesting and gardening CLO 5 and replace it with a CLO on fermentation, and updates to the course description and topics to reflect the new fermentation CLO.

As CULI 1515 is a pre-requisite for CULI 1528 Short Order Cafe 2 which does have learning outcomes on fermentation, students are now appropriately scaffolded in their learning journey of learning the theory behind ferments and preparing recipes in 1515 and moving onto assessing quality and safety of fermented products in 1528.

CULI 2522 Nutrition and Dietary Alternatives is replacing CULI 2521 Global Cuisine, Nutrition, and Dietary Alternatives with an enhanced focus on nutrition, dietary alternatives and an introduction to therapeutic modifications to reflect current industry needs, better align with STBC Professional Cook 2 outcomes, and prepare students with more skills for working in health care institutional kitchens.

CULI 2505 Advanced Cookery and CULI 2507 Advanced Baking have updates to pre-requisites or co-requisites to reflect the new courses.

Adjusted recommended characteristics

Proposed program name change from Culinary Arts & Food Service Management Diploma back to Culinary Arts Diploma:

Immigration, Refugee and Citizenship Canada (IRCC) changed its policy on which programs would be post-graduate work permit (PGWP) eligible in 2024. The Culinary Arts department changed the Culinary Arts Diploma (CUDP) to Culinary Arts and Food Service Management Diploma (FSMG) in November 2024 due to CIP alignment concerns for PGWP eligibility. The CIP code assigned to the new FSMG program was 19.0505 Foodservice Systems Administration/Management which falls under the 'Health and Social Services' Field of Study category. The name change was approved by the Board of Governors on November 27, 2024.

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DISCUSSION:

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With respect to the name change in 2024, changes made to the PCG were a shift to expand the description of environments students could be prepared for from a hospitality environment to other food service industries, as the skills, techniques, knowledge and professionalism are transferrable to cooking in those environments. Program learning outcomes 3, 6 and 7 were adjusted to reflect the breadth in environments students could work in. Program learning outcome 4 in the original diploma “Plan, design and write menus for a culinary establishment that reflects nutritional and specific dietary needs” was updated to “Apply principles of human nutrition to develop balanced and nutritious menus and adapt menus and products to specific dietary needs.” This aligns with current culinary industry needs in both the commercial hospitality sector and institutional kitchens. The department is bringing forward a new course at September Curriculum Committee, CULI 2522 Nutrition and Dietary Alternatives, to replace CULI 2521 Global Cuisine, Nutrition and Dietary Alternatives, with an enhanced focus on nutrition, dietary alternatives and an introduction to therapeutic modifications to reflect current industry needs, better align with STBC Professional Cook 2 outcomes, and prepare students with more skills for working in health care institutional kitchens. In addition, a new course CULI 1515 Global Cuisine Production Kitchen is proposed to replace CULI 1526 Cook Chill Production Kitchen 2 to maintain the international focus on the program.

IE, the RO and the department would like to be able to enroll students in Fall 2026 intake under the original diploma name with the trades-associated CIP. There is support from the Registrar, Institutional Research, International Education, the School and the Culinary Arts Department for this change.

Are there any
expected costs to

this proposal.

Consultations

Consultated Area	Consultation Comments
Registrar's Office	Worked with Dawn for co and pre-requisite alignment
International Education	Resquested these changes to align with the CIP code
Faculty/Department	Full support
Centre for Teaching, Learning, and Research (CTLR)	Full support

Additional Information

Provide any additional information if necessary.

Supporting
documentation:

[Culinary Arts FSM Diploma PCG_tracked changes.pdf](#)

Marketing Information

FOR MARKETING PURPOSES ONLY. DO NOT EDIT.

These fields are NOT required for governance approval. The wording in these fields is written by Marketing for a specific purpose and must be consistent with all other College publications. If changes are needed, contact webmaster@vcc.ca.

This program is for: International

Marketing Description

Learn the principles and practices of food service systems administration and prepare to manage such operations in both private and public facilities.

~~Learn the skills and techniques of professional commercial cooking from Canada's top chefs in a fully equipped industrial kitchen.~~

What you will learn

What to expect

Reviewer

Comments

Program Change Request

Date Submitted: 09/04/25 11:03 am

Viewing: **Professional Cook 2 Advanced Certificate**

Last approved: 03/03/25 10:20 am

Last edit: 09/04/25 11:03 am

Changes proposed by: ysukic

Catalog Pages Using
this Program

[Professional Cook 2 Advanced Certificate](#)

Program Name:

Professional Cook 2 Advanced Certificate

Credential Level: Advanced Certificate

Effective Date: September 2026 ~~May 2025~~

Effective Catalog
Edition: 2025-2026 Academic Calendar

School/Centre: Hospitality, Food Studies & Applied Business

Department: Professional Cook 2 (5409)

Contact(s)

In Workflow

1. **5409 Leader**

2. **SHP Dean**

3. **Curriculum
Committee**

4. Education Council

Approval Path

1. 05/20/25 1:58 pm

Ysabel Sukic

(ysukic): Approved
for 5409 Leader

2. 08/11/25 1:27 pm

Darija Rabadzija

(drabadzija):

Rollback to Initiator

3. 09/04/25 11:08 am

Ysabel Sukic

(ysukic): Approved
for 5409 Leader

4. 09/04/25 2:18 pm

Willy Aroca Aguirre

(warocaaguirre):

Approved for SHP
Dean

History

1. Sep 13, 2018 by

Ysabel Sukic (ysukic)

2. Oct 1, 2018 by Todd

Rowlatt (trowlatt)

3. Feb 4, 2019 by

Nicole Degagne
(ndegagne)

4. Jun 17, 2019 by

Ysabel Sukic (ysukic)

5. Aug 21, 2019 by
Nicole Degagne
(ndegagne)
6. Oct 13, 2021 by
Ysabel Sukic (ysukic)
7. Jan 27, 2022 by
Todd Rowlatt
(trowlatt)
8. Aug 3, 2022 by
Darija Rabadzija
(drabadzija)
9. Mar 23, 2023 by
Darija Rabadzija
(drabadzija)
10. Aug 10, 2023 by
Darija Rabadzija
(drabadzija)
11. Sep 12, 2024 by
Ysabel Sukic (ysukic)
12. Mar 3, 2025 by
Darija Rabadzija
(drabadzija)

Name	E-mail	Phone/Ext.
Ysabel Sukic	ysukic@vcc.ca	8474

Program Content Guide

Purpose

To prepare learners for advancement in the food industry by providing an authentic learning experience in a variety of industry kitchens and service outlets to further develop their culinary knowledge, skills, and professionalism. The Professional Cook 2 Advanced Certificate is designed to meet the training needs of the Industry and the required training objectives established by SkilledTradesBC.

VCC is your work-based training sponsor.

SkilledTradesBC Professional Cook 1 Certificate of Qualification or [Successful completion of the VCC Culinary Arts Professional Cook 1 Certificate or equivalent](#)

Valid [Food Safe Level 1](#) Certificate (certification must remain valid throughout the program)

Valid [Serving It Right](#) Certificate (certification must remain valid throughout the program)

Applicants may be given credit for CULI 2507 provided:

They have successfully completed the [VCC Baking Program](#), or

They submit evidence of Baker Red Seal Certification

Note: Based on industry and STBC standards, students are expected to physically handle: all seafood including but not limited to fish & shellfish, beef, lamb, pork, all types of poultry, all types of game, all dairy products, and all associated by-products required to meet the program outcomes. For safety reasons, any known food allergies must be disclosed. Please contact [VCC Disability Services](#) to arrange any necessary accommodations.

Students who require an accommodation for the STBC theory examination, must have an active file with VCC Disability Services. Accommodations for the STBC cooking practical exam are not available.

Prior Learning Assessment & Recognition (PLAR)

Prior learning assessment and recognition is not available for this program.

Program Duration & Maximum Time for Completion

The program is 16 weeks. Students have a maximum of three years to complete the credential.

Program Learning

Outcomes

	Upon successful completion of this program, graduates will be able to:
PLO #1	Apply advanced cookery skills and theoretical knowledge to the preparation, presentation and service of a range of dishes and beverages for a commercial hospitality environment.
PLO #2	Evaluate advanced product for consistency and accuracy in yield, flavor, texture, and overall appearance according to product specifications and standards.
PLO #3	Plan, design and write menus for culinary establishments that reflect nutritional and specific dietary needs.
PLO #4	Adhere to industry health, safety, sanitation, and employment standards in preparation, and handling and storage of food and equipment.
PLO #5	Adapt the knowledge, skills and attitudes necessary for success and sustainable professional practice in the culinary arts.
PLO #6	Reflect on performance and practice to identify and develop advanced professional skills needed to further advance in the culinary industry.

Additional PLO Information

Instructional Strategies, Design, and Delivery Mode

The Professional Cook 2 Advanced Certificate is designed to meet the training needs of the Industry and the required training objectives established by SkilledTradesBC. Courses are delivered 4 days per week over 16 weeks.

The program is delivered in fully operational industrial kitchens, service outlets and classroom settings. Working in authentic service kitchens and outlets provides opportunity for students to further develop their practical cooking and professional skills. Classroom instruction is designed for students to develop theoretical knowledge and skills required for advancement in the Culinary Industry.

The program design is based on a learning-centered and experiential approach whereby students learn through experience working in authentic culinary work settings. Active student learning and participation is emphasized to promote the development of knowledge, skills and attitudes required for advancement in the food industry.

Professional skills, such as teamwork, critical thinking, self-reflection and communication, are also emphasized throughout the program.

Theoretical assignments, and project submissions occur on Moodle, the online learning management system.

Students are expected to have access to a computer and the internet for assignments, quizzes, online activities, and project submissions.

Evaluation of Student Learning

Evaluation of student learning includes both summative and formative assessments. Summative evaluations of students' theoretical, practical, and professional skills are conducted through exams, practical assessments, course assignments, and portfolios. Formative assessments allow instructors to provide students with feedback on their progress and learning needs. At the same time, students are given an opportunity to self/peer assess and demonstrate, and reflect on their learning through portfolios.

Students must achieve a **minimum 70%** in each course to receive the Professional Cook 2 Advanced Certificate.

Attendance of classes is mandatory. Students earn hours through the program that can be used to meet the requirements for Workplace Training Hours of SkilledTradesBC's certification. Details on meeting attendance requirements are available in the Student Handbook.

Students who do not achieve a Satisfactory grade on attendance **and** safety/ sanitation (if required) **and** the 70% minimum required in a course will receive an 'F' grade for the course, and may not progress in the program based on individual course requirements and/or course pre-requisites and/or co-requisites.

Students who receive VCC's Professional Cook 2 Advanced Certificate, automatically receive work-based training hour credits towards their Cook 2 Trade Qualification, and, are eligible to take SkilledTradesBC's theoretical and practical exams required for the SkilledTradesBC certification.

The program can be physically taxing, with students typically standing on concrete floors for extended periods of time. Tasks require focus, commitment, precise hand-eye coordination and dexterity for handling kitchen tools and appliances, as well as performing detailed recipes and techniques. The handling of heavy products and equipment is routine. The program environment will include regular exposure to loud hoods and cooling fans, cooking appliances, tools, and equipment vibrations, and everyday kitchen noises. The courses are fast-paced and reflect industry standards and requirements such as multi-tasking, working accurately, and managing time effectively. Working kitchen teams can vary in size, initiative, handling responsibility, and working independently, respectfully, and in groups, while employing interpersonal & respectful communication skills is key. Program dynamics involve a high level of collaboration, participation and reliability. The expectation of reliability and consistency is reflected in the department's attendance policy. As in the industry, the program involves preparing food served to the public at college outlets, so integrity and high standards of hygiene are expected to be upheld, and reflected in the evaluation plans.

The learning environment involves regular exposure to sharp objects, open flames, and chemicals, including gas, oils, propane, and cleaning agents. This will also involve exposure to known allergens and airborne particles from flour, seafood, nuts and more.

Extended Reality (XR) technology and computer applications will be used throughout the program and will require a basic understanding of computers.

Considerations: This program can be physically taxing, and the demands of the program may worsen existing wrist, shoulder, and back conditions.

Note: Some travel to alternate locations may be required during the catering course.

~~Displays commitment to dedication to education and training~~

~~Displays consistent attendance and participation~~

~~Ability to multi-task, work accurately and neatly, and manage time effectively~~

~~Integrity, ability to take initiative and handle responsibility~~

~~Ability to work independently, respectfully, and, in groups~~

~~Ability to give close attention to detail for sustained periods~~

~~Interpersonal & respectful communication skills~~

~~Some creativity is an asset~~

~~High standards of personal hygiene~~

~~Considerations: This program can be physically taxing, with students typically needing to perform motor skills and hand-eye coordination over extended periods of time, including a need to stand over hot stoves. The physical demands of the profession may worsen existing wrist, shoulder, and back conditions.~~

Courses

<u>CULI 2500</u>	Kitchen Management and Cost Controls	3
<u>CULI 2503</u>	Restaurant Customer Service	2
<u>CULI 2505</u>	Advanced Cookery	2

CULI 2521	Global Cuisine, Nutrition and Dietary Alternatives	22	3
<u>CULI 2522</u>	<u>Nutrition and Dietary Alternatives</u>		<u>3</u>
<u>CULI 2507</u>	Advanced Baking		5
<u>CULI 2513</u>	Restaurant Kitchen		4.5
Total Credits			19.5

The following equivalencies will be applied for students who began the program prior to September 2025:
 CULI 2521 Global Cuisine, Nutrition, and Dietary Alternatives is equivalent to CULI 2504 Nutritional Menu Development and CULI 2506 Global & Vegetarian Cuisine

The following equivalencies will be applied for students who began the program prior to September 2026:
CULI 2522 Nutrition and Dietary Alternatives is equivalent to CULI 2521 Global Cuisine, Nutrition, and Dietary Alternatives

This guide is intended as a general guideline only. The college reserves the right to make changes as appropriate.

The evaluation of learning outcomes for each student is prepared by the instructor and reported to the Student Records Department at the completion of semesters.

The transcript typically shows a letter grade for each course. The grade point equivalent for a course is obtained from letter grades as follows:

Grading Standard

Grade	Percentage	Description	Grade Point Equivalency
A+	96-100		4.33
A	91-95		4.00
A-	86-90		3.67
B+	81-85		3.33
B	76-80		3.00
B-	70-75	Minimum Pass	2.67
F	0-69	Failing Grade	0.00
S	70 or greater	Satisfactory – student has met and mastered a clearly defined body of skills and performances to required standards	N/A
U		Unsatisfactory – student has not met and mastered a clearly defined body of skills and performances to required standards	N/A
I		Incomplete	N/A
IP		Course in Progress	N/A
W		Withdrawal	N/A
Course			
Standings			
R		Audit. No Credit	N/A
EX		Exempt. Credit Granted	N/A
TC		Transfer Credit	N/A

Grade Point Average (GPA)

The course grade points shall be calculated as the product of the course credit value and the grade value.

The GPA shall be calculated by dividing the total number of achieved course grade points by the total number of assigned course credit values. This cumulative GPA shall be determined and stated on the Transcript at the end of each Program level or semester.

Grades shall be assigned to repeated courses in the same manner as courses taken only once. For the purpose of GPA calculation of grades for repeated courses, they will be included in the calculation of the cumulative GPA.

Rationale and Consultations

Provide a rationale
for this proposal.

Eliminating the STBC CofQ Level 1 as an admission requirement.

Out of the program renewal recommendations, the curriculum needed to be updated to

1. remove outcomes related to gardening, and
2. add outcomes related to alternative diets and nutrition and fermentation to align with STBC and current industry needs of graduates.

CULI 2522 Nutrition and Dietary Alternatives is replacing CULI 2521 Global Cuisine, Nutrition, and Dietary Alternatives with an enhanced focus on nutrition, dietary alternatives and an introduction to therapeutic modifications to reflect current industry needs, better align with STBC Professional Cook 2 outcomes, and prepare students with more skills for working in health care institutional kitchens.

CULI 2505 Advanced Cookery and CULI 2507 Advanced Baking have updates to pre-requisites or co-requisites to reflect the new courses.

Are there any
expected costs to
this proposal.

Consultations

Consultated Area	Consultation Comments
Registrar's Office	Consulted with Registrar around course name, number, sequencing and effective date.
Faculty/Department	
Centre for Teaching, Learning, and Research (CTLR)	Worked with CTLR to update learning outcomes and course descriptions

Additional Information

Provide any additional information if necessary.

Supporting
documentation:

Marketing Information

Course Change Request

New Course Proposal

Date Submitted: 09/08/25 1:37 pm

Viewing: **CULI 1515 : Global Cuisine Kitchen**

Last edit: 09/08/25 1:37 pm

Changes proposed by: esimpson

[214: Culinary Arts and Food Service Management Diploma](#)

Other Courses
referencing this
course

Course Name:

Global Cuisine Production Kitchen

Effective Date:

September 2026

School/Centre:

Hospitality, Food Studies & Applied Business

Department:

Culinary Arts (Blended) (5410)

Contact(s)

Name	E-mail	Phone/Ext.
Ysabel Sukic	ysukic@vcc.ca	-

Banner Course
Name:

Global Cuisine Kitchen

Subject Code:

CULI - Culinary Arts

Course Number

1515

Year of Study

1st Year Post-secondary

Credits:

4

Bridge College Code VO

Bridge Billing Hours 4

In Workflow

1. **5410 Leader**

2. **SHP Dean**

3. Curriculum
Committee

4. Education Council

5. Records

6. Banner

Approval Path

1. 09/08/25 1:46 pm

Ysabel Sukic

(ysukic): Approved

for 5410 Leader

Course Description:

Building on the CULI 1506 Production Kitchen course, this course gives students further opportunity to explore and develop the skills and techniques used in a service outlet through global cuisine. Students will relocate to a new kitchen facility, where they will prepare a larger variety of global dishes, including ferments, on the menu using traditional and non-traditional procedures and different equipment. Students are given more creative freedom in developing global menu items for daily or weekly specials. Emphasis is placed on communication, teamwork, time management and critical thinking skills as well as efficient work methods and quality control.

Course Pre-Requisites (if applicable):

CULI 1509.

Course Co-requisites (if applicable):**PLAR (Prior Learning Assessment & Recognition)**

No

Course Learning**Outcomes (CLO):**

	Upon successful completion of this course, students will be able to:
CLO #1	Apply effective time management, communication, and teamwork skills needed to perform various duties in a production kitchen
CLO #2	Explore global food trends and innovations being used in the food service industry
CLO #3	Identify and apply the principles and cooking techniques of a variety of multinational cuisines, including ferments
CLO #4	Describe and apply principles and skills to effectively use seasoning, spices and herbs in a variety of multinational dishes
CLO #5	Evaluate food preparation and finished products for consistency, quality, and authenticity according to global cuisine standards
CLO #6	Apply industry standards and procedures essential for food and kitchen safety and sanitation to a variety of equipment and products in a production kitchen

Instructional

Strategies:

lectures, demonstration, hands-on practice, group work, kitchen activities, projects and independent study

Evaluation and Grading

Grading System: Percentages-STBC
70%

Passing grade:

Evaluation Plan:

Type	Percentage	Brief description of assessment activity
Lab Work	30	A variety of practical in-class activities
Assignments	30	A variety (4-6) of assignments over the course of four weeks
Exam	20	End of course practical exam
Final Exam	20	Multiple-choice theory exam
Other	S/U	Safety and Sanitation components as per the rubric
Attendance	S/U	See Student Handbook for detailed attendance requirements
	Students must receive a satisfactory grade on the attendance and safety/sanitation components to receive a passing grade in this course.	

Hours by Learning Environment Type

To complete this section:

1. Enter the total course hours.
2. Check all instruction types that could be applicable for this course.
3. Breakdown the total hours into each relevant category where instruction types are selected.

Note: Not all boxes are required. The total hours and at least one category must be filled in to complete this section.

TOTAL COURSE HOURS: 100

Category 1: Lecture, Online, Seminar, Tutorial

Check all that apply:

Lecture

Hours in Category 1: 25

Category 2: Clinical, Lab, Rehearsal, Shop/Kitchen, Simulation, Studio

Check all that apply:

Shop/Kitchen

Hours in Category 2: 75

Category 3: Practicum, Self Paced, Individual Learning

Check all that apply:

Hours in Category 3:

Course Topics

Course Topics:

1. Orientation to Course Information, Review House Guidelines
2. Professional Practice and Skills
3. Health Safety and Sanitation Principles for Fermentation
4. Commercial Kitchen Equipment Review and Introduction to New Equipment
5. Global Cooking Techniques, Dishes, and Ferments

Learning Resources (textbooks, lab/shop manuals, equipment, etc.):

Rationale and Consultations

You only have to complete the Rationale and Consultations section once for a group of related proposals (i.e. a number of changes to a PCG and multiple courses). Is this proposal part of a group of related proposals?

Yes

Is this the primary proposal?

No

Course Change Request

Date Submitted: 09/08/25 1:38 pm

Viewing: **CULI 1528 : Short Order Cafe 2**

Last approved: 09/24/24 8:29 am

Last edit: 09/08/25 1:38 pm

Changes proposed by: esimpson

Programs
referencing this
course

[214: Culinary Arts and Food Service Management Diploma](#)

[34: Culinary Arts Diploma](#)

Course Name:

Short Order Cafe 2

Effective Date: September 2026

School/Centre: Hospitality, Food Studies & Applied Business

Department: Culinary Arts (Blended) (5410)

Contact(s)

In Workflow

1. **5410 Leader**

2. **SHP Dean**

3. Curriculum
Committee

4. Records

5. Banner

Approval Path

1. 09/08/25 1:46 pm

Ysabel Sukic

(ysukic): Approved
for 5410 Leader

History

1. Mar 13, 2019 by
Ysabel Sukic (ysukic)

2. Nov 24, 2021 by
Darija Rabadzija
(drabadzija)

3. Sep 24, 2024 by
Ysabel Sukic (ysukic)

Name	E-mail	Phone/Ext.
Ysabel Sukic	ysukic@vcc.ca	-

Banner Course Name: Short Order Cafe 2

Subject Code: CULI - Culinary Arts

Course Number: 1528

Year of Study: 1st Year Post-secondary

Credits: 4

Bridge College Code VO

Bridge Billing Hours 4

Bridge Course Level 01

Course Description:

Building on skills and knowledge acquired in CULI 1510 Short Order and Cafe Service and CULI 1515 Global Cuisine Production, ~~Service~~, this course gives students additional hands-on experience preparing and serving multiple lunch items at service stations in a cafe setting at the Broadway Quizine kitchen. Finishing techniques will be applied to a variety of new menu items including but not limited to par-cooked vegetables and starches, meat, poultry and seafood. Students learn how to assess and apply quality standards for fermented products. Emphasis is placed on communication, teamwork, time management and critical thinking skills, as well as efficient work methods and quality control.

Course Pre-Requisites (if applicable):

CULI 1515 ~~1526~~.

Course Co-requisites (if applicable):

PLAR (Prior Learning Assessment & Recognition)

No

Course Learning

Outcomes (CLO):

	Upon successful completion of this course, students will be able to:
CLO #1	Apply effective time management, teamwork, and communication skills needed for <u>performing various duties</u> working in a team in a short order kitchen
CLO #2	Apply the fundamental principles, skills and techniques to produce a variety of sandwiches and hot food products in a <u>fast-paced</u> cafe setting
CLO #3	Apply principles and skills to finishing and serving a variety of <u>multinational</u> international dishes
CLO #4	Assess and modify products and service for consistency and quality standards in a short order cafe
CLO #5	<u>Assess ferments for quality and safety standards</u> Apply the principles and skills of vegetable harvesting and garden maintenance
CLO #6	Apply industry standards and procedures essential for food and kitchen safety and sanitation in a production kitchen and short order cafe

Instructional

Strategies:

lectures, demonstration, hands-on practice, group work, kitchen activities, projects and independent study

Evaluation and Grading

Grading System: Percentages-STBC
70%

Passing grade:

Evaluation Plan:

Type	Percentage	Brief description of assessment activity
Lab Work	30	A variety of practical in-class activities
Assignments	30	A variety (4-6) of assignments over the course of four weeks
Exam	20	End of course practical exam
Final Exam	20	Multiple Choice Exam-Final
Other	S/U	Safety and Sanitation components as per the rubric
Attendance	S/U	See Student Handbook for detailed attendance requirements
	Students must receive a satisfactory grade on the attendance and safety/sanitation components to receive a passing grade in this course.	

Hours by Learning Environment Type

To complete this section:

1. Enter the total course hours.
2. Check all instruction types that could be applicable for this course.
3. Breakdown the total hours into each relevant category where instruction types are selected.

Note: Not all boxes are required. The total hours and at least one category must be filled in to complete this section.

TOTAL COURSE HOURS:

100

Category 1: Lecture, Online, Seminar, Tutorial

Check all that apply:

Lecture

Hours in Category 1: 25

Category 2: Clinical, Lab, Rehearsal, Shop/Kitchen, Simulation, Studio

Check all that apply:

Shop/Kitchen

Hours in Category 2: 75

Category 3: Practicum, Self Paced, Individual Learning

Check all that apply:

Hours in Category 3:

Course Topics

Course Topics:

1. Orientation to Course Information, Review House Guidelines
2. Professional Practice and Skills
3. Health Safety and Sanitation Principles for a Short Order Café
4. Short Order Café and Kitchen [Stations](#)
5. [Stations](#) [Fermentation preparation and techniques](#)

Learning Resources (textbooks, lab/shop manuals, equipment, etc.):

Rationale and Consultations

You only have to complete the Rationale and Consultations section once for a group of related proposals (i.e. a number of changes to a PCG and multiple courses). Is this proposal part of a group of related proposals?

Yes

Is this the primary proposal?

No

Course Change Request

Date Submitted: 09/08/25 1:36 pm

Viewing: **CULI 2505 : Advanced Cookery**

Last approved: 10/03/24 8:18 am

Last edit: 09/08/25 1:36 pm

Changes proposed by: esimpson

Programs
referencing this
course

[124: Professional Cook 2 Advanced Certificate](#)

[214: Culinary Arts and Food Service Management Diploma](#)

Course Name:
Advanced Cookery

Effective Date: September 2026

School/Centre: Hospitality, Food Studies & Applied Business

Department: Culinary Arts (Blended) (5410)

Contact(s)

In Workflow

1. **5410 Leader**

2. **SHP Dean**

3. Curriculum
Committee

4. Records

5. Banner

Approval Path

1. 09/08/25 1:46 pm
Ysabel Sukic
(ysukic): Approved
for 5410 Leader

History

1. Jun 30, 2018 by
cdeans
2. Jul 25, 2019 by
Nicole Degagne
(ndegagne)
3. Dec 15, 2021 by
Nicole Degagne
(ndegagne)
4. Oct 3, 2024 by
Ysabel Sukic (ysukic)

Name	E-mail	Phone/Ext.
Ysabel Sukic	ysukic@vcc.ca	-

Banner Course Name: Advanced Cookery

Subject Code: CULI - Culinary Arts

Course Number: 2505

Year of Study 2nd Year Post-secondary

Credits: 2

Bridge College Code VO

Bridge Billing Hours 0-2

Bridge Course Level 01

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.

Course Pre-Requisites (if applicable):

CULI 2500, CULI 2503.

Course Co-requisites (if applicable):

CULI 2522, ~~2521~~.

PLAR (Prior Learning Assessment & Recognition)

No

Course Learning

Outcomes (CLO):

	Upon successful completion of this course, students will be able to:
CLO #1	Apply effective time management and communication skills needed to produce complex dishes
CLO #2	Apply advanced preparation methods to produce complex products
CLO #3	Assess complex products for consistency and quality standards
CLO #4	Apply industry standards and procedures essential for food and kitchen safety when creating complex dishes

Instructional

Strategies:

lectures, demonstration, hands-on practice, group work, kitchen activities, projects and independent study

Evaluation and Grading

Grading System: Percentages-STBC
70%

Passing grade:

35

Evaluation Plan:

Type	Percentage	Brief description of assessment activity
Lab Work	30	A variety of practical in-class activities
Assignments	30	A variety (4-6) of assignments over the course of four weeks
Exam	20	End of course practical exam
Final Exam	20	Multiple-choice theory exam
Other	S/U	Safety and Sanitation components as per the rubric
Attendance	S/U	See Student Handbook for detailed attendance requirements
	Students must receive a satisfactory grade on the attendance and safety/sanitation components to receive a passing grade in this course.	

Hours by Learning Environment Type

To complete this section:

1. Enter the total course hours.
2. Check all instruction types that could be applicable for this course.
3. Breakdown the total hours into each relevant category where instruction types are selected.

Note: Not all boxes are required. The total hours and at least one category must be filled in to complete this section.

TOTAL COURSE HOURS: 44

Category 1: Lecture, Online, Seminar, Tutorial

Check all that apply:

Lecture

Hours in Category 1: 11

Category 2: Clinical, Lab, Rehearsal, Shop/Kitchen, Simulation, Studio

Check all that apply:

Shop/Kitchen

Hours in Category 2: 33

Category 3: Practicum, Self Paced, Individual Learning

Check all that apply:

Hours in Category 3:

Course Topics

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

Learning Resources (textbooks, lab/shop manuals, equipment, etc.):

Rationale and Consultations

You only have to complete the Rationale and Consultations section once for a group of related proposals (i.e. a number of changes to a PCG and multiple courses). Is this proposal part of a group of related proposals?

Yes

Is this the primary proposal?

No

Primary Proposal

Culinary Arts Diploma PCG

Course Change Request

Date Submitted: 09/08/25 1:37 pm

Viewing: **CULI 2507 : Advanced Baking**

Last approved: 09/25/24 9:29 am

Last edit: 09/08/25 1:37 pm

Changes proposed by: esimpson

Programs
referencing this
course

[124: Professional Cook 2 Advanced Certificate](#)

[214: Culinary Arts and Food Service Management Diploma](#)

Course Name:

Advanced Baking

Effective Date: September 2026

School/Centre: Hospitality, Food Studies & Applied Business

Department: Culinary Arts (Blended) (5410)

Contact(s)

In Workflow

1. **5410 Leader**

2. **SHP Dean**

3. Curriculum
Committee

4. Records

5. Banner

Approval Path

1. 09/08/25 1:46 pm
Ysabel Sukic
(ysukic): Approved
for 5410 Leader

History

1. Jul 4, 2018 by
cdeans
2. Jul 25, 2019 by
Nicole Degagne
(ndegagne)
3. Oct 26, 2021 by
Darija Rabadzija
(drabadzija)
4. Dec 17, 2021 by
Darija Rabadzija
(drabadzija)
5. Sep 25, 2024 by
Ysabel Sukic (ysukic)

Name	E-mail	Phone/Ext.
Ysabel Sukic	ysukic@vcc.ca	-

Banner Course
Name:

Advanced Baking

Subject Code: CULI - Culinary Arts

Course Number 2507

Year of Study 2nd Year Post-secondary

Credits: 5

Bridge College Code VO

Bridge Billing Hours 0-5

Bridge Course Level 01

Course Description:

This course introduces students to advanced baking techniques, pastry, and dessert production. Students prepare breads and a variety of desserts for a restaurant service outlet. Emphasis is placed on methods of preparation and the quality of the finished products. Students utilize plating and presentation techniques from previous courses. Students run the dessert station of the restaurant kitchen, and develop critical thinking, time management, communication, and teamwork skills to expedite dessert orders.

Course Pre-Requisites (if applicable):

CULI 2505, CULI 2522 ~~2521~~

Course Co-requisites (if applicable):

PLAR (Prior Learning Assessment & Recognition)

No

Course Learning

Outcomes (CLO):

	Upon successful completion of this course, students will be able to:
CLO #1	Apply effective time management, communication, and teamwork skills needed to work in a restaurant kitchen dessert station
CLO #2	Apply principles, advanced skills, and techniques to baking and dessert production
CLO #3	Assess a variety of advanced baking-pastry products and service for consistency and quality standards
CLO #4	Apply industry standards and procedures essential for food and kitchen safety and sanitation in baking and restaurant dessert station

Upon successful completion of this course, students will be able to:

CLO #5 Apply math skills for restaurant desserts and service production levels

Instructional

Strategies:

lectures, demonstration, hands-on practice, group work, kitchen activities, projects and independent study

Evaluation and Grading

Grading System: Percentages-STBC

Passing grade:

70%

Evaluation Plan:

Type	Percentage	Brief description of assessment activity
Lab Work	30	A variety of practical in-class activities
Assignments	30	A variety (4-6) of assignments over the course of four weeks
Exam	20	End of course practical exam
Final Exam	20	Multiple-choice theory exam
Other	S/U	Safety and Sanitation components as per the rubric
Attendance	S/U	See Student Handbook for detailed attendance requirements
	Students must receive a satisfactory grade on the attendance and safety/sanitation components to receive a passing grade in this course.	

Hours by Learning Environment Type

To complete this section:

1. Enter the total course hours.
2. Check all instruction types that could be applicable for this course.
3. Breakdown the total hours into each relevant category where instruction types are selected.

Note: Not all boxes are required. The total hours and at least one category must be filled in to complete this section.

TOTAL COURSE HOURS: 100

Category 1: Lecture, Online, Seminar, Tutorial

Check all that apply:

Lecture

Hours in Category 1: 25

Category 2: Clinical, Lab, Rehearsal, Shop/Kitchen, Simulation, Studio

Check all that apply:

Shop/Kitchen

Hours in Category 2: 75

Category 3: Practicum, Self Paced, Individual Learning

Check all that apply:

Hours in Category 3:

Course Topics

Course Topics:

1. Orientation to Course Information, Review House Guidelines
2. Professional Practice
3. Health And Safety Principles for the Bakeshop and Restaurant Dessert Station
4. Equipment Use and Maintenance for the Bakeshop and Restaurant Dessert Station
5. Introduction to Artisanal Breads and Production
6. Introduction to Pastries and Production
7. Introduction to Advanced Desserts and Production
8. Introduction to Cakes and Production
9. Introduction to The Dessert Station and Service

Learning Resources (textbooks, lab/shop manuals, equipment, etc.):

Course Change Request

New Course Proposal

Date Submitted: 09/08/25 1:35 pm

Viewing: **CULI 2522 : Nutrition Dietary**

Alternatives

Last edit: 09/08/25 1:35 pm

Changes proposed by: esimpson

Programs
referencing this
course

[124: Professional Cook 2 Advanced Certificate](#)

[214: Culinary Arts and Food Service Management Diploma](#)

In Workflow

1. **5410 Leader**

2. **SHP Dean**

3. Curriculum
Committee

4. Education Council

5. Records

6. Banner

Approval Path

1. 09/08/25 1:46 pm
Ysabel Sukic
(ysukic): Approved
for 5410 Leader

Course Name:

Nutrition and Dietary Alternatives

Effective Date: September 2026

School/Centre: Hospitality, Food Studies & Applied Business

Department: Culinary Arts (Blended) (5410)

Contact(s)

Name	E-mail	Phone/Ext.
Ysabel Sukic	ysukic@vcc.ca	6044438487

Banner Course Name: Nutrition Dietary Alternatives

Subject Code: CULI - Culinary Arts

Course Number: 2522

Year of Study: 2nd Year Post-secondary

Credits: 3

Bridge College Code VO

Bridge Billing Hours 0-3

Bridge Course Level 01

Course Description:

This course introduces students to basic therapeutic nutrition, modified meals and plant-based alternatives. Students apply these techniques to prepare a variety of dishes, with a focus on nutrition retention and alternative ingredients. Students expand upon these principles of nutrition, by writing a table d'hote menu.

Course Pre-Requisites (if applicable):

CULI 2500, CULI 2503.

Course Co-requisites (if applicable):

CULI 2505.

PLAR (Prior Learning Assessment & Recognition)

No

Course Learning

Outcomes (CLO):

	Upon successful completion of this course, students will be able to:
CLO #1	Apply industry standards and procedures essential for food and kitchen safety and sanitation to a variety of equipment and products.
CLO #2	Apply effective time management, communication, and teamwork skills needed to perform various duties in a kitchen.
CLO #3	Create a menu applying the principles of therapeutic nutrition and texture modified meals.
CLO #4	Apply skills in preparing and presenting food using methods that maintain nutritional integrity and enhance the health benefits for diverse dietary requirements meals, while still delivering high-quality taste and presentation.
CLO #5	Apply skills in preparing and presenting meals focusing on plant-based alternatives, while still delivering high quality taste and presentation.
CLO #6	Assess products and menus for consistency and quality standards

Instructional

Strategies:

lectures, demonstration, hands-on practice, group work, kitchen activities, projects and independent study

Evaluation and Grading

Grading System: Percentages-STBC
70%

Passing grade:

Evaluation Plan:

Type	Percentage	Brief description of assessment activity
Lab Work	25	A variety of practical in-class activities
Assignments	25	Menu development project
Project	10	Lacto-Veg Challenge
Quizzes/Tests	20	A variety (2-4) over the duration of the course
Final Exam	20	Multiple-choice theory exam
Other	S/U	Safety and Sanitation components as per the rubric
Attendance	S/U	See Student Handbook for detailed attendance requirements
	Students must receive a satisfactory grade on the attendance and safety/sanitation components to receive a passing grade in this course.	

Hours by Learning Environment Type

To complete this section:

1. Enter the total course hours.
2. Check all instruction types that could be applicable for this course.
3. Breakdown the total hours into each relevant category where instruction types are selected.

Note: Not all boxes are required. The total hours and at least one category must be filled in to complete this section.

TOTAL COURSE HOURS:

56

Category 1: Lecture, Online, Seminar, Tutorial

Check all that apply:

Lecture

Hours in Category 1: 23

Category 2: Clinical, Lab, Rehearsal, Shop/Kitchen, Simulation, Studio

Check all that apply:

Shop/Kitchen

Hours in Category 2: 33

Category 3: Practicum, Self Paced, Individual Learning

Check all that apply:

Hours in Category 3:

Course Topics

Course Topics:

1. Orientation to Course Information, Review House Guidelines
2. Professional Practice (Skills, Safety and New Equipment)
3. Principles of Nutrition
4. Introduction to Menu Development
5. Introduction to Alternative Diets

Learning Resources (textbooks, lab/shop manuals, equipment, etc.):

Rationale and Consultations

You only have to complete the Rationale and Consultations section once for a group of related proposals (i.e. a number of changes to a PCG and multiple courses). Is this proposal part of a group of related proposals?

Yes

Is this the primary proposal?

No