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CULI 1120: Safety, Sanitation & Equipment

EFFECTIVE DATE

DEPARTMENT

Professional Cook 1
DESCRIPTION

This course provides the student with an introduction to the principles of work safety, hygiene and health regulations. Fire safety and safe operation and maintenance of kitchen equipment is stressed. Special emphasis is placed on personal hygiene and appearance. This course is part of the full-time Cooking Foundation - High School, Culinary Arts Programs.

CREDITS

2.0

YEAR OF STUDY

1st Year Post-secondary

PREREQUISITES

None

COREQUISITES

None

COURSE LEARNING OUTCOMES

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

- Identify and practice personal hygiene and health habits;
- Describe the techniques for handling and storing potentially hazardous foods;
- Describe the causes of food borne illnesses;
- Describe the procedures for maintaining a sanitary food service operation;
- Label safety hazards in the kitchen;
- Identify the types of injuries most common in the kitchen environment;
- Demonstrate safe practices in the avoidance of cuts, burns, falls and strains;
- Describe fire safety precautions;
- Differentiate various types of fire extinguishers and their uses;
- Identify kitchen hand tools and their uses;
- Describe maintenance of hand tools and equipment;

- Demonstrate methods of handling, storage, cleaning and sharpening of kitchen knives;
- Identify kitchen equipment and their cleaning and maintenance requirements.
- Practice professional etiquette during production;
- Work effectively as a team member during production and service;
- Implement principles of kitchen management for inventory and cost control;
- Evaluate product outcomes for consistency and accuracy in yield, flavor, texture and overall appearance according to product specifications and standards

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

Permission to challenge this course must be obtained from the department head. PLAR must occur prior to the program start and will be conducted according to content-specific guidelines created by the department. PLAR is unavailable to students enrolled in the Culinary Arts Diploma (International Cohort).

HOURS

Lecture: 40

Other: 10

INSTRUCTIONAL STRATEGIES

A combination of lecture, demonstration, discussion and independent study will be used.

GRADING SYSTEM

Letter Grade (A-F)

PASSING GRADE

70%

EVALUATION PLAN

Type	Percentage	Assessment activity
Participation	10	
Quizzes/Tests	90	3 test at 30% each

COURSE TOPICS

- Personal hygiene
- Health habits
- Storage of hazardous materials
- Food borne illness
- Sanitation procedures
- Common injuries

- Safe practices
- Fire safety
- Types of fire extinguishes
- Kitchen hand tools
- Maintenance of hand tools and equipment
- Handling, storage, cleaning and sharpening of kitchen knives
- Requirements of kitchen equipment cleaning and maintenance

LEARNING RESOURCES

None

Notes:

- Course contents and descriptions, offerings and schedules are subject to change without notice.
- Students are required to follow all College policies including ones that govern their educational experience at VCC. Policies are available on the VCC website at:
<https://www.vcc.ca/about/governance--policies/policies/>.
- To find out how this course transfers, visit the BC Transfer Guide at <https://www.bctransferguide.ca>.

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