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CULI 1193: Meat, Poultry & Seafood 1

EFFECTIVE DATE

April 2014

DEPARTMENT

Asian Culinary Arts

DESCRIPTION

In this course, students develop skills in the preparation and cooking of meat, poultry and seafood. Students develop skills in choosing appropriate ingredients for basic Asian dishes and learn basic techniques in cutting, seasoning and marinating. Students also learn various cooking methods including stir frying, deep frying, boiling, braising, steaming and barbecue. This course is part of the full-time Asian Culinary Arts Program.

CREDITS

6.0

YEAR OF STUDY

1st Year Post-secondary

PREREQUISITES

CULI 1196 Asian Culinary Principles

COREQUISITES

None

COURSE LEARNING OUTCOMES

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

- Practice FoodSafe principles in the preparation of meat, poultry and seafood
- Employ basic cutting techniques in the production of meat, poultry and seafood dishes
- Prepare meat, poultry and seafood using a variety of cooking methods including:
- Stir frying, pan frying, deep frying, boiling, braising, steaming and barbecuing
- Employ seasonings and marinades to season, tenderize or enhance dishes
- Judge the quality of the finished products for texture, and taste
- Follow established practices on the use of kitchen equipment and utensils

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

HOURS

Lecture: 15

Lab: 135

Other: 0

INSTRUCTIONAL STRATEGIES

Instructional strategies include lectures to introduce students to the theoretical principles and concepts of preparing and cooking meat, poultry and seafood in a variety of Asian cuisines, integrated with group discussions. In the teaching kitchen these principles and concepts are demonstrated and students are provided with the opportunity to ask questions and apply their theoretical knowledge via practical exercises based on the principles of problem based learning.

GRADING SYSTEM

Letter Grade (A-F)

PASSING GRADE

C+

EVALUATION PLAN

Type	Percentage	Assessment activity
Quizzes/Tests	20	
Assignments	70	daily evaluation of products and performance
Participation	10	

COURSE TOPICS

- Basic Preparation Principles for Meat, Poultry and Seafood
- Cutting Skills
- Quality Control
- Asian Meat, Poultry and Seafood Cooking Techniques

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>.

Broadway campus

1155 East Broadway
Vancouver, B.C. Canada
V5T 4V5

Downtown campus

250 West Pender Street
Vancouver, B.C. Canada
V6B 1S9

Annacis Island campus

1608 Cliveden Avenue
Delta, B.C. Canada
V3M 6P1

604.871.7000

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