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CULI 1195: Soups & Sauces 1

EFFECTIVE DATE

April 2014

DEPARTMENT

Asian Culinary Arts

DESCRIPTION

In this course students learn basic preparation and cooking of traditional Asian soups and sauces. Students are introduced to the ingredients, spices and presentation standards of Asian cuisine. Appropriate menu combinations are introduced. This course is part of the full-time Asian Culinary Arts Program.

CREDITS

1.0

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:

- Identify ingredients for basic Asian soups and sauces
- Cook a variety of basic Asian traditional, modern and seasonal soups
- Prepare sauces to complement a variety of basic Asian hot dishes
- Assess finished food service products for texture, colour, and taste
- Practice FoodSafe principles in the preparation, storage and preparation of soups and starches

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

HOURS

Lecture: 3

Lab: 22

INSTRUCTIONAL STRATEGIES

Instructional strategies include lectures to introduce students to the theoretical principles and concepts of preparing and cooking traditional Asian soups and sauces, 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 Asian Soups
- Basic Asian Culinary Sauces
- Menu Creation
- Seasonings

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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Generated at: 1:20 am on Jun. 17, 2021