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CULI 1196: Asian Culinary Principles

EFFECTIVE DATE

April 2014

DEPARTMENT

Asian Culinary Arts

DESCRIPTION

This course is a general introduction to Asian Culinary Arts. Students learn about the history and principles of various Asian cuisines. Emphasis is placed upon developing skills in maintaining and properly using equipment and utensils. This course also introduces students to the importance of sanitary practices in the food industry and principles of work safety and health regulations. Topics covered include food handling and dangers of bacteria. Students develop skills in the proper handling of food while in the kitchen. Fire safety and safe operation and maintenance of kitchen equipment will be stressed. Special emphasis will also be placed on practicing good personal hygiene habits. This course is part of the full-time Asian Culinary Arts Program.

CREDITS

1.0

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:

- Describe the different styles of Asian cuisine
- List the presentation techniques used in variety of Asian cooking
- Identify general and Asian Cuisine specific kitchen equipment, utensils and their uses
- Carry out the cleaning, maintenance and storage of kitchen equipment
- Define Asian culinary terms used in basic Asian cuisine food service
- Use kitchen utensils in a safe professional manner.

- Exhibit professional level personal hygiene and health habits in the handling, preparation and production of food products
- Identify techniques for the handling and storing of potentially hazardous foods
- Practice the techniques for the safe handling and storage of potentially hazardous foods
- Maintain a sanitary food service operation
- Identify hazardous situations in a food service kitchen environment
- Identify the types of injuries most common in the kitchen environment
- List safe practice to avoid cuts, burns, falls and strains
- Become certified for Food Safe - Level 1

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

HOURS

Lecture: 3

Lab: 22

Other: 0

INSTRUCTIONAL STRATEGIES

Instructional strategies include lectures to introduce students to the theoretical principles and concepts of Asian cuisine, food safety and sanitation, 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

- Introduction to Basic Kitchen Equipment and Utensils
- Use and Care of Basic Kitchen Equipment and Utensils
- Safety in the Kitchen
- 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>.

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