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CULI 1197: Cold Kitchen Hot Appetizers 1

EFFECTIVE DATE

April 2014

DEPARTMENT

Asian Culinary Arts

DESCRIPTION

This course introduces students to the preparation of salads, dressings, Sushi, Sashimi, rolls, etc., as well as the preparation of hot appetizers such as Dim Sum, Asian hors d'oeuvres, etc. Emphasis is placed on work methods, presentation techniques and the quality of the finished products. 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:

- List ingredients appropriate for the Asian cold kitchen menu and Asian hot hors d'oeuvres
- Prepare a variety of basic Asian cold dishes (including Sushi, Sashimi, rolls etc.) to meet professional Asian culinary standards
- Prepare a variety of basic hot Asian appetizers (including Dim Sum, hors d'oeuvres) to meet professional Asian food service standards
- Employ presentation skills to finish dishes
- Analyze the quality of a finished dish with attention to colour, flavor and portion control
- Work in a safe and efficient manner at all times

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 preparing salads, dressings, cold and hot appetizers 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

- Asian Cold Plates
- Asian Hot Hors d'oeuvres

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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