



v c c . c a

# CULI 1198: Vegetables & Starches 1

---

## EFFECTIVE DATE

April 2014

## DEPARTMENT

Asian Culinary Arts

## DESCRIPTION

Students learn to select, store, prepare and cook vegetables used in a variety of Asian cuisines. Rice and noodle cooking methods will be taught in the course. Emphasis is placed on developing cooking and presentation techniques as well as the quality of the final product. 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:

- Select vegetables and starches used in Asian cuisine
- Cook vegetables and starches used in Asian cuisine using a variety of methods including steaming, poaching, stir-frying, and deep-frying
- Use presentation skills to “finish” a dish
- Assess finished food service products for design, texture, colour, and taste
- Follow established practices on the use of kitchen equipment and utensils
- Practice FoodSafe principles in the preparation of vegetables and starches (rice and noodles)

## 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 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 Vegetables
- Rice and Noodles
- Preparation for Vegetables and Starches
- Presentation Skills
- FoodSafe Principles

## 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

**VCC.ca**

Generated at: 10:54 am on Jun. 16, 2021