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CULI 1291: Cold Kitchen Hot Appetizers 2

EFFECTIVE DATE

April 2014

DEPARTMENT

Asian Culinary Arts

DESCRIPTION

Building on the skills acquired in the first level of training, students prepare more advanced salads, rolls and hot appetizers. Emphasis is placed on choosing the proper ingredients, food presentation and wok methods. 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 CULI 1197 Cold Kitchen, Hot Appetizers 1

COREQUISITES

None

COURSE LEARNING OUTCOMES

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

- Identify appropriate ingredients for a variety of more complex Asian cuisine cold and hot appetizers.
- Prepare a variety of complex Asian salads and dressings including sushi, Sashimi and rolls , using advanced cooking techniques
- Prepare a variety of cold dishes including Dim Sum, and Asian hors d'oeuvres using advanced cooking techniques
- Adhere to hygiene and safety rules and principles during food preparation and production.
- Master detailed presentation skills to menu items.
- Evaluate the quality of the finished items for flavour, colour, design and presentation.

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 advanced 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

- Selecting appropriate Ingredients for the Asian Cuisine cold dishes and hot appetizers
- Combining Cooking Techniques
- Complex Presentation 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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Downtown campus

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