



v c c . c a

CULI 1293: Meat, Poultry & Seafood 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 Asian cuisine meat, poultry and seafood dishes using a variety of cooking methods. In addition, students will study the preparation of appropriate sauces, garnishes and accompaniments. This course is part of the full-time Asian Culinary Arts Program.

CREDITS

6.0

YEAR OF STUDY

1st Year Post-secondary

PREREQUISITES

CULI 1196 Asian Culinary Principles CULI 1193 Meat, Poultry & Seafood 1

COREQUISITES

None

COURSE LEARNING OUTCOMES

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

- Adhere to FoodSafe principles and rules for the storage, cleaning and processing of meat, poultry and seafood.
- Master advanced cutting and boning techniques to prepare a variety of meat, poultry and seafood
- Apply their knowledge of herbs, seasonings and marinades to complement, tenderize, and enhance a chosen meat, poultry or seafood dish.
- Master advanced cooking methods including steaming, poaching, pan-frying, deep-frying and grilling
- Apply principles of safe practice in the use of kitchen equipment and utensils.

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

HOURS

Lecture: 15

Lab: 135

Other: 0

INSTRUCTIONAL STRATEGIES

Instructional strategies include lectures to introduce students to the theoretical principles and concepts of preparing advanced meat, poultry and seafood dishes 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

- Advanced Preparation Methods for Meat, Poultry and Seafood
- Quality Control in the Asian food service kitchen
- Advanced Asian Cooking Techniques/Skills

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: 11:05 am on Jun. 16, 2021