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CULI 1295: Soups & Sauces 2

EFFECTIVE DATE

April 2014

DEPARTMENT

Asian Culinary Arts

DESCRIPTION

This course builds on the skills learned and developed in CULI 1195. In addition to preparing, cooking and presenting more complex soups and sauces, students have the opportunity to work with specialty ingredients and spices that complement the main dishes. 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 1195 Soups & Sauces 1

COREQUISITES

None

COURSE LEARNING OUTCOMES

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

- Adhere to FoodSafe principles in the preparation and production of complex soups and sauces
- Master complex traditional and modern Asian specialty soups and sauces for food service
- Apply knowledge of spices, herbs and seasonings to complement and create complex Asian soups and sauces
- Critique the quality of the finished items for flavour, colour, design and presentation
- Follow food service principles in the use of kitchen equipment and utensils

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

HOURS

Lecture: 3

Lab: 22

Other: 0

INSTRUCTIONAL STRATEGIES

Instructional strategies include lectures to introduce students to advanced theoretical principles and concepts of preparing and cooking traditional Asian soups and sauces, 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

- Complex Asian Soups and Sauces

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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