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CULI 1298: Vegetables & Starches 2

EFFECTIVE DATE

April 2014

DEPARTMENT

Asian Culinary Arts

DESCRIPTION

Building on the skills acquired in the first level of training, students continue to learn to select, store, clean, prepare and cook vegetables. Advanced methods for cooking rice and noodles are taught in this course. Emphasis is placed on wok methods, presentation techniques and 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:

- Adhere to (FoodSafe) hygiene and safety rules and principles during food production.
- Master advanced Asian cooking principles for complex Asian vegetable, rice and noodles dishes
- Evaluate the quality of the finished items for flavour, colour, and texture
- Use kitchen equipment and utensils in a professional manner
- Practice entry level preparation and cooking techniques and skills in the preparation and cooking of vegetables, rice and noodles to meet standards for the Asian food service industry

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

HOURS

Lecture: 2.5

Lab: 22.5

Other: 0

INSTRUCTIONAL STRATEGIES

Instructional strategies include lectures to introduce students to advanced theoretical principles and concepts of selecting, storing, cleaning, preparing and cooking vegetables 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

- Vegetables, Rice and Noodles
- Preparation and Cooking of Vegetables and Starches
- 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>.

Broadway campus

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Downtown campus

250 West Pender Street
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