



CULI 1299: Kitchen Management

EFFECTIVE DATE

March 2019

DEPARTMENT

Asian Culinary Arts

DESCRIPTION

In this course students learn to organize an efficiently and professionally-run kitchen. Students develop skills in menu planning, food purchasing, receiving and inventory procedures and calculating costs and profits. 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:

- Supervise others working in a variety of kitchen sections
- Produce an inventory to meet menu production requirements
- Plan production and preparation schedules to meet production requirements
- Perform basic inventory tasks including incoming and outgoing inventory, and record keeping
- Use basic food costing principles to plan inventory
- Practice professional etiquette in the kitchen
- Work in a safe and efficient manner at all times

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

HOURS

Lecture: 7

Lab: 18

INSTRUCTIONAL STRATEGIES

Instructional strategies include lectures to introduce students to the theoretical principles and concepts of organizing an efficiently and professionally-run kitchen, 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

- Kitchen Supervision
- Inventory Control

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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