



## CULI 1501: Kitchen Orientation

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### EFFECTIVE DATE

### DEPARTMENT

Culinary Arts (Blended)  
**DESCRIPTION**

This course provides an introduction to the food industry and the essential skills required for success as a cook. It introduces learners to language and terminology specific to the field of culinary arts. Career planning, job search strategies and sociocultural competencies appropriate to the workplace will be introduced and practiced. This course is part of the full time Culinary Arts program.

### CREDITS

5.0

### YEAR OF STUDY

1st Year Post-secondary

### PREREQUISITES

None

### COREQUISITES

None

### COURSE LEARNING OUTCOMES

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

- Describe professional responsibilities, roles, and certifications in the food service industry
- Describe the fundamentals of cookery
- Assess products for consistency and quality standards
- Identify and apply fundamental industry standards and procedures essential for food and kitchen safety
- Apply employment strategies to plan personal and career pathways
- Identify and describe food production practices in the food industry
- Apply selected fundamental knife techniques to a variety of products

### PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

## HOURS

Lecture: 66

Lab: 34

## INSTRUCTIONAL STRATEGIES

lectures, demonstration, hands-on practice, group work, kitchen activities, projects and independent study

## GRADING SYSTEM

Percentages-ITA

## PASSING GRADE

70%

## EVALUATION PLAN

Type	Percentage	Assessment activity
Exam	35	Practical Exam
Assignments	15	
Portfolio	15	
Final Exam	35	Multiple Choice Exam

## COURSE TOPICS

- Orientation to VCC College, Culinary Arts Program, House Guidelines, Student Services, Facilities
- Professional Practice and Skills
- Introduction to the Culinary Arts profession – History and Trends
- Career Planning – Culinary Careers
- Introduction to Health and Safety – General and Food
- Introduction to Commercial Kitchen Equipment
- Food Industry Stewardship
- Introduction to Recipes –Measurement Systems
- Introduction to Basic Kitchen Ingredients – Pantry Essentials
- Introduction to Basic Vegetable Processing and Fabrication – Cutting Techniques
- Introduction to General principles of Cooking – Heat

## 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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### 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  
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