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CULI 1502: Culinary Techniques

EFFECTIVE DATE

May 2018

DEPARTMENT

Culinary Arts (Blended)

DESCRIPTION

This course provides an introduction to the principles and techniques of basic stocks, sauce and soup cooking. Students learn to prepare stocks, soups and sauces commonly used in professional kitchens. Students also prepare salads, dressings and accompaniments. Emphasis is placed on preparation, work methods, presentation techniques and quality control.

CREDITS

4.0

YEAR OF STUDY

1st Year Post-secondary

PREREQUISITES

Acceptance into the Professional Cook 1 + Catering Certificate program or Culinary Arts Diploma (International) program

COREQUISITES

None

COURSE LEARNING OUTCOMES

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

- Apply effective time management, communication, and teamwork skills needed to work in a production kitchen
- Describe and apply the fundamental principle practices, skills and techniques to produce stocks, soups, sauces and salads
- Assess products for consistency and quality standards
- Apply industry standards and procedures essential for food and kitchen safety in a production kitchen

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

HOURS

Lecture: 45

Lab: 55

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-Final

COURSE TOPICS

- 1. Orientation to Course Information, Review House Guidelines
- 2. Professional Practice and Skills
- 3. Health and Safety Review
- 4. Kitchen Equipment Review and Introduction to New Equipment
- 5. Introduction to Basic Kitchen Math – Recipe Competencies
- 6. Principles of Cooking Review
- 7. Introduction to Stocks and The Principles of Stock Production
- 8. Introduction to Soups and The Principles of Soup Production
- 9. Introduction to Basic Sauces and The Principles of Sauce Production
- 10. Introduction to Salads and The Fundamentals of Salad Production

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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