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CULI 1505: Butchery

EFFECTIVE DATE

May 2018

DEPARTMENT

Culinary Arts (Blended)

DESCRIPTION

This course provides students with the knowledge and skills for identifying, processing and storing beef, poultry and seafood. The course introduces students to the factors to be considered in selecting cooking methods for various types of meat and seafood products. Emphasis is placed on communication, teamwork, time management and critical thinking skills, as well as, efficient work methods 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 skills needed to work in butchery
- Describe and apply the fundamental principles, skills and butchery techniques to fabricate beef, poultry, and seafood
- Assess butchery products for consistency and quality standards
- Apply industry standards and procedures essential for food and kitchen safety in a butchery kitchen
- Apply math skills to determine yields and portions in butchery fabrication
- Select appropriate cookery methods for beef, poultry and seafood products
- Discuss industry practices in the production of meat, seafood, and poultry

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

HOURS

Lecture: 43

Lab: 57

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

- 1. Orientation to Course Information, Review House Guidelines
- 2. Introduction to Butchery - Health And Safety , Butcher Shop Equipment

3. Commercial Production Practices
4. Introduction and Fundamentals of Poultry Fabrication
5. Poultry Cooking Techniques
6. Introduction and Fundamentals of Poultry Fabrication
7. Poultry Cooking Techniques
8. Introduction and Fundamentals of Beef Fabrication
9. Beef Cooking Techniques
10. Portion Cutting
11. Introduction and Fundamentals of Fish and Shellfish Fabrication
12. Fish and Shellfish Cooking 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

1155 East Broadway
Vancouver, B.C. Canada
V5T 4V5

Downtown campus

250 West Pender Street
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Annacis Island campus

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