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## CULI 1506: Cook Chill Production Kitchen

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### EFFECTIVE DATE

May 2018

### DEPARTMENT

Culinary Arts (Blended)

### DESCRIPTION

Building on skills and knowledge acquired in previous courses, this course gives students the opportunity to further develop the skills and techniques used in dry and moist heat cooking for a service outlet. 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

### 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 principles and skills of moist and dry heat cooking techniques to a variety of products
- Assess consistency and quality standards of mise en place and products for service in a production kitchen
- Apply industry standards and procedures essential for food and kitchen safety to a variety of equipment and products in a production kitchen
- Apply math skills required for production in a cook chill kitchen

## PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

## HOURS

Lecture: 30

Lab: 70

## 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. Professional Practice and Skills
- 3. Health And Safety Principles for a Production Kitchen and Cook Chill
- 4. Commercial Kitchen Equipment Review and Introduction to New Equipment
- 5. Introduction to the Cook Chill Production Kitchen
- 6. Dry and Moist Heat Cooking Methods

## 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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