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CULI 1508: Short Order Cafe

EFFECTIVE DATE

January 2017

DEPARTMENT

Culinary Arts (Blended)

DESCRIPTION

Building on skills and knowledge acquired in previous classes, this course gives students hands-on experience preparing and serving multiple lunch items at service stations in a cafe setting. Finishing techniques will be applied to par-cooked vegetables and starches, meat, poultry and seafood. 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

CULI 1507 - Flavour Principles & Menu Planning

COURSE LEARNING OUTCOMES

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

- Apply effective time management, teamwork, and communication skills needed for working in a team in a short order kitchen
- Apply the fundamental principles, skills and techniques to produce a variety of sandwiches and hot food products in a cafe setting
- Assess and modify products and service for consistency and quality standards in a short order cafe
- Apply industry standards and procedures essential for food and kitchen safety in a production kitchen and short order cafe

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

HOURS

Lecture: 35

Lab: 53

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 Principles for a Short Order Café
- 4. Introduction to the Short Order Café and Kitchen Stations

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
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Downtown campus

250 West Pender Street
Vancouver, B.C. Canada
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Annacis Island campus

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