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CULI 2505: Advanced Cookery

EFFECTIVE DATE

May 2018

DEPARTMENT

Culinary Arts (Blended)

DESCRIPTION

This course introduces students to advanced cooking techniques, ingredients, and equipment. Students apply these techniques to prepare specialty soups, sauces, vegetables, and starches. Emphasis is placed on time management, communication and teamwork skills.

CREDITS

2.0

YEAR OF STUDY

1st Year Post-secondary

PREREQUISITES

Acceptance into the Professional Cook 2 Advanced Certificate program or Culinary Arts Diploma (International) program

COREQUISITES

CULI 2504 - Nutritional Menu Development CULI 2506 - Global & Vegetarian Cuisine

COURSE LEARNING OUTCOMES

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

- Apply effective time management and communication skills needed to produce complex dishes
- Apply advanced preparation methods to produce complex products
- Assess complex products for consistency and quality standards
- Apply industry standards and procedures essential for food and kitchen safety when creating complex dishes

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

HOURS

Lecture: 44

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	
Exam	35	Multiple Choice Exam-Final

COURSE TOPICS

- 1. Orientation to Course Information, Review House Guidelines
- 2. Professional Practice (Skills, Safety and New Equipment)
- 3. Introduction to Specialty Soups
- 4. Introduction to Advanced Sauces
- 5. Introduction to Advanced Vegetable Cookery
- 6. Introduction to Advanced Potato Cookery
- 7. Introduction to Advanced Pulse and Legume Cookery
- 8. Introduction to Advanced Cereal and Grain Cookery
- 9. Introduction to Advanced Rice Cookery

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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