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## CULI 2508: Restaurant Line Cooking

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### EFFECTIVE DATE

May 2018

### DEPARTMENT

Culinary Arts (Blended)

### DESCRIPTION

This course introduces students to line cooking in an a la carte service restaurant. Students apply the knowledge, skills, and techniques learned in previous courses and adapt the methods to restaurant line cooking. Students develop critical thinking, time management, communication, and teamwork skills to expedite orders.

### CREDITS

1.5

### 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 2509 - Appetizers & Platter Presentation CULI 2510 - Advanced Butchery & Charcuterie

### 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 on a restaurant kitchen line
- Apply principles, skills and advanced techniques to produce a variety of menu products for restaurant service
- Assess a variety of products and service for consistency and quality standards
- Apply industry standards and procedures essential for food and kitchen safety in a restaurant kitchen
- Apply math skills for restaurant service production levels

## PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

## HOURS

Lecture: 11

Lab: 22

## 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
Assignments	35	Practical Exam
Portfolio	30	
Exam	35	Multiple Choice Exam-Final

## COURSE TOPICS

- 1. Orientation to Course Information, Review House Guidelines
- 2. Professional Practice
- 3. Health And Safety Principles for the Restaurant Line
- 4. Equipment Use and Maintenance for the Restaurant Line
- 5. Introduction to the Restaurant Kitchen
- 6. Introduction to the Pass and Expediter's Operating Procedures
- 7. A la Carte Line Operation and Service

## 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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**Downtown campus**

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