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CULI 2509: Appetizers & Platters

EFFECTIVE DATE

May 2018

DEPARTMENT

Culinary Arts (Blended)

DESCRIPTION

In this course students prepare a variety of appetizers and are introduced to running the pass of a restaurant kitchen. Students develop critical thinking, time management, communication, and teamwork skills to expedite orders. Students build on plating and presentation skills and techniques learned in previous courses.

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 2508 CULI 2510

COURSE LEARNING OUTCOMES

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

- Apply effective time management, communication, and teamwork skills needed to expedite orders and work on an appetizer station
- Apply principles, skills and advanced techniques to expedite orders and produce a variety of appetizers and platters for restaurant service
- Assess 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 production of appetizers and platters
- Plate and present restaurant menu items

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 Food Styling and The Appetizer Station
- 4. Equipment Use and Maintenance for Food Styling and The Appetizer Station
- 5. Menu Styling and Presentation
- 6. Introduction to Appetizers and Production

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
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Annacis Island campus

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