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CULI 2510: Advanced Butchery-Charcuterie

EFFECTIVE DATE

May 2018

DEPARTMENT

Culinary Arts (Blended)

DESCRIPTION

This course provides students with the knowledge and skills for identifying, processing and storing pork, lamb, veal, specialty poultry and specialty seafood. Building on previous courses, students identify cooking methods for various types of meat and seafood products. Students prepare a variety of cured and preserved items. Emphasis is placed on time management, communication, and teamwork skills, methods of work, preparation, service techniques and quality control.

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 - Restaurant Line Cooking CULI 2509 - Appetizers & Platter Presentation

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 butchery and charcuterie
- Apply the principles, skills and butchery techniques to fabricate lamb, pork, veal, specialty poultry and seafood
- Describe and apply the fundamental principles, skills and techniques to produce charcuterie
- Assess butchery and charcuterie products for consistency and quality standards
- Apply industry standards and procedures essential for food and kitchen safety in butchery and charcuterie

production

PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

HOURS

Lecture: 12

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 Advanced Butchery & Charcuterie
- 4. Equipment Use and Maintenance for Advanced Butchery & Charcuterie
- 5. Introduction to Advanced Butchery
- 6. Introduction to Charcuterie

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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