



COURSE OUTLINE

Course Name: Meat, Poultry & Seafood 2

Course Number: CULI 1293

Number of Credits: 6

Effective Date: April 2014

Course Description:

Building on the skills acquired in the first level of training, students prepare more advanced Asian cuisine meat, poultry and seafood dishes using a variety of cooking methods. In addition, students will study the preparation of appropriate sauces, garnishes and accompaniments.

This course is part of the full-time Asian Culinary Arts Program.

School or Centre:

Hospitality, Food Studies & Applied Business

Year of Study:

1st Year Post-secondary

Course History:

Click arrow for options

Name of Replacing Course (if applicable):

Course Pre-requisites (if applicable):

CULI 1196 Asian Culinary Principles
CULI 1193 Meat, Poultry & Seafood 1

Course Co-requisites (if applicable):

PLAR (Prior Learning Assessment & Recognition)

No Yes (details below):

Instructional Strategies:

Instructional strategies include lectures to introduce students to the theoretical principles and concepts of preparing advanced meat, poultry and seafood dishes in a variety of Asian cuisines, integrated with group discussions. In the teaching kitchen these principles and concepts are demonstrated and students are provided with the opportunity to ask questions and apply their theoretical knowledge via practical exercises based on the principles of problem based learning.

Course Learning Outcomes:

1. Adhere to FoodSafe principles and rules for the storage, cleaning and processing of meat, poultry and seafood.
2. Master advanced cutting and boning techniques to prepare a variety of meat, poultry and seafood
3. Apply their knowledge of herbs, seasonings and marinades to complement, tenderize, and enhance a chosen meat, poultry or seafood dish.
4. Master advanced cooking methods including steaming, poaching, pan-frying, deep-frying and grilling
5. Apply principles of safe practice in the use of kitchen equipment and utensils.

Program Learning Outcomes:

Graduates of the Asian Culinary Arts Certificate will:

1. Follow industry standard principles in the use and care of kitchen equipment and utensils
2. Prepare a wide variety of Asian cuisine dishes
3. Manage a kitchen preparation and cooking station
4. Present finished plates to meet industry standards of colour, texture and taste
5. Implement principles of kitchen management methods for purchasing, receiving and inventory control
6. Practice entry-level technical skills required in Asian food service operations
7. Practice professional etiquette and personal hygiene as required by the food service industry
8. Work with confidence and efficiency at food preparation stations
9. Adhere to industry health and safety standards in the preparation and production of food

Evaluation/Grading System

Grading System	Specify if 'Other':	Specify Passing Grade:
Letter Grades		C+

Components and Weighting of the Assessment/Evaluation Plan:

Type	Percentage	Evaluation Plan (provide a brief explanation for each component especially if value exceeds 35%):
Quizzes/Tests	20	
Assignments	70	daily evaluation of products and performance
Participation	10	
Total		100

Learning Environment/Type

Instruction Type	Hours Per Instruction Type	Comments
L - Classroom	15	
K - Shop/Teaching Kitchen	135	
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Total		150

Resource Material(s):

Resources are items in addition to tuition that the student is responsible for purchasing. Course resource information will be supplied by the department/instructor.

Course Topics:

Advanced Preparation Methods for Meat, Poultry and Seafood
Quality Control in the Asian food service kitchen
Advanced Asian Cooking Techniques/Skills

VCC Education and Education Support Policies

There are a number of **Education** and **Education Support** policies that govern your educational experience at VCC, please familiarize yourself with them.

The policies are located on the VCC web site at:

<http://www.vcc.ca/about/governance--policies/policies/>

To find out how this course transfers, visit the BC Transfer Guide at www.bctransferguide.ca.

FOR COMMITTEE USE ONLY

Approved by Curriculum Committee:		Approved by Education Council:	April 8, 2014
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