

COURSE OUTLINE

Course Name: Kitchen Management

Department Head/Coordinator: Department Head: Conrad Leung

Effective Date: March 2011

School or Centre:	Department:
School of Hospitality	Asian Culinary Arts

Course History:	Year of Study:
Revised Course	1st Year Post-secondary

Name of Replacing Course (if applicable):	CULI 1297 Kitchen Management	Course Number:	CULI 1297
		Number of Credits:	1.0

Course Pre-requisites (if applicable):

Successful Completion of Block 1

Course Co-requisites (if applicable):

N/A

PLAR (Prior Learning Assessment & Recognition)

No Yes (details below):

N/A

Course Description:

In this course students learn to organize an efficiently and professionally-run kitchen. Students develop skills in menu planning, food purchasing, receiving and inventory procedures and calculating costs and profits.

Instructional Strategies:

Instructional strategies include lectures to introduce students to the theoretical principles and concepts of organizing an efficiently and professionally-run kitchen, 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:

- Supervise others working in a variety of kitchen sections
- Produce an inventory to meet menu production requirements
- Plan production and preparation schedules to meet production requirements
- Perform basic inventory tasks including incoming and outgoing inventory, and record keeping
- Use basic food costing principles to plan inventory
- Practice professional etiquette in the kitchen
- Work in a safe and efficient manner at all times

Program Learning Outcomes:

1. Acquire the skills and knowledge to prepare a wide variety of Asian cuisine dishes.
2. Follow industry standard principles in the use and care of kitchen equipment and utensils
3. Manage a kitchen preparation and cooking station
4. Present finished plates to meet industry-standard presentation standards of colour, texture and taste
5. Implement principles of kitchen management methods for purchasing and receiving, and inventory control
6. Employ English culinary terms to describe the preparation, production and presentation of menu items
7. Practice entry-level technical skills required in an Asian food service operation
8. Practice professional etiquette and personal hygiene as required by the food service
9. Work with confidence and efficiency at food preparation stations
10. 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		B -

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	
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	Total	100

Learning Environment/Type

Instruction Type	Hours Per Instruction Type	Comments
K - Shop/Teaching Kitchen	22	
L - Classroom	3	
Enter Total Hours	25	

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 and Sequence Covered:

- Kitchen Supervision
- Inventory Control

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-vcc/policies/index.cfm>

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

FOR COMMITTEE USE ONLY

Date Approved by Education Council:		Date Approved by VCC Board (if applicable):	
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