



## COURSE OUTLINE: CUL205 - CUL PROD & SUPERVISI

Prepared: Sarah Birkenhauer

Approved: Sherri Smith, Chair, Natural Environment, Business, Design and Culinary

<b>Course Code: Title</b>	CUL205: INTEGRATED CUL PRODUCTION & SUPERVISION
<b>Program Number: Name</b>	2078: CULINARY MANAGEMENT
<b>Department:</b>	CULINARY/HOSPITALITY
<b>Academic Year:</b>	2022-2023
<b>Course Description:</b>	This course provides students with the opportunity to cultivate their interpersonal communication and critical thinking skills by practicing within a context closely resembling that of the private culinary sector. Students work in a supervisory capacity to ensure the kitchen is operating at optimal efficiency. Students utilize developing skills to ensure the operation is consistent with proper cost control principles and that fellow classmates are adhering to kitchen and foods safety practices. Students will develop work plans to complete mise en place, create and package culinary meals. Students will also create menus and work plans to implement in the advanced semester.
<b>Total Credits:</b>	4
<b>Hours/Week:</b>	4
<b>Total Hours:</b>	56
<b>Prerequisites:</b>	CUL154
<b>Corequisites:</b>	There are no co-requisites for this course.
<b>Substitutes:</b>	HMG232
<b>This course is a pre-requisite for:</b>	CUL251
<b>Vocational Learning Outcomes (VLO's) addressed in this course:</b>	<b>2078 - CULINARY MANAGEMENT</b>
<b>Please refer to program web page for a complete listing of program outcomes where applicable.</b>	VLO 1 provide advanced culinary planning, preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.
	VLO 2 apply basic and advanced food and bake science to food preparation to create a desired end product.
	VLO 3 contribute to and monitor adherence of others to the provision of a well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations.
	VLO 4 ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces, responsible kitchen management and efficient use of resources.
	VLO 6 apply business principles and recognized industry costing and control practices to food service operations to manage and promote a fiscally responsible operation.
	VLO 7 apply knowledge of sustainability*, ethical and local food sourcing, and food security to food preparation and kitchen management, recognizing the potential impacts on



	<p>food production, consumer choice and operations within the food service industry.</p> <p>VLO 8 select and use technology, including contemporary kitchen equipment, for food production and promotion.</p> <p>VLO 9 perform effectively as a member of a food and beverage preparation and service team and contribute to the success of a food-service operation by applying self-management and interpersonal skills.</p> <p>VLO 10 develop strategies for continuous personal and professional learning to ensure currency with and responsiveness to emerging culinary techniques, regulations, and practices in the food service industry.</p> <p>VLO 12 contribute to the business management of a variety of food and beverage operations to foster an engaging work environment that reflects service excellence.</p>				
<b>Essential Employability Skills (EES) addressed in this course:</b>	<p>EES 1 Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.</p> <p>EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication.</p> <p>EES 3 Execute mathematical operations accurately.</p> <p>EES 4 Apply a systematic approach to solve problems.</p> <p>EES 5 Use a variety of thinking skills to anticipate and solve problems.</p> <p>EES 6 Locate, select, organize, and document information using appropriate technology and information systems.</p> <p>EES 7 Analyze, evaluate, and apply relevant information from a variety of sources.</p> <p>EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.</p> <p>EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.</p> <p>EES 10 Manage the use of time and other resources to complete projects.</p> <p>EES 11 Take responsibility for ones own actions, decisions, and consequences.</p>				
<b>Course Evaluation:</b>	<p>Passing Grade: 50%, D</p> <p>A minimum program GPA of 2.0 or higher where program specific standards exist is required for graduation.</p>				
<b>Books and Required Resources:</b>	<p>Professional Cooking for Canadian Chefs by Wayne Gisslen          Publisher: Wiley Edition: 9th          ISBN: 9781119424727</p>				
<b>Course Outcomes and Learning Objectives:</b>	<table border="1"> <thead> <tr> <th>Course Outcome 1</th> <th>Learning Objectives for Course Outcome 1</th> </tr> </thead> <tbody> <tr> <td>1. Develop strategies to cultivate an engaging work environment that reflects service excellence.</td> <td>           1.1 Practice effective communication and active listening skills when interacting with colleagues.            1.2 Identify strategies to encourage development required to complete work on time.            1.3 Critique kitchen service and make recommendations for improvement.            1.4 Use constructive feedback to adapt personal performance         </td> </tr> </tbody> </table>	Course Outcome 1	Learning Objectives for Course Outcome 1	1. Develop strategies to cultivate an engaging work environment that reflects service excellence.	1.1 Practice effective communication and active listening skills when interacting with colleagues. 1.2 Identify strategies to encourage development required to complete work on time. 1.3 Critique kitchen service and make recommendations for improvement. 1.4 Use constructive feedback to adapt personal performance
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	to meet manager and team expectations. 1.5 Evaluate self-performance and propose strategies for personal improvement.
<b>Course Outcome 2</b>	<b>Learning Objectives for Course Outcome 2</b>
2. Assess critical control points and propose a plan for preventative and corrective action.	2.1 Identify what foods are potentially hazardous. 2.2 Predict critical control points, according to HACCP standards. 2.3 Outline a preventative approach plan to ensure safe food production, presentation and storage. 2.4 Set up and follow through with a monitoring process. 2.5 Propose solutions for a corrective action plan.
<b>Course Outcome 3</b>	<b>Learning Objectives for Course Outcome 3</b>
3. Generate an organized plan for food production.	3.1 Show the ability to work with minimal supervision. 3.2 Construct a daily prep list and work plan. 3.3 Apply advanced culinary techniques, using sustainable practices. 3.4 Prepare product quickly and efficiently, while maintaining a clean and orderly kitchen environment. 3.5 Produce work in a manner that enhances collaboration among members of the kitchen service team.
<b>Course Outcome 4</b>	<b>Learning Objectives for Course Outcome 4</b>
4. Employ leadership and contribute to team achievement.	4.1 Support colleagues to achieve organization goals. 4.2 Demonstrate and arrange proper cleaning procedures within workstations, equipment and supplies, to comply with industry standards. 4.3 Comply with current employment and human rights legislation. 4.4 Evaluate kitchen production and maintain records for assessment. 4.5 Explain menu production, verify production quantities and inspect final product presentation.
<b>Course Outcome 5</b>	<b>Learning Objectives for Course Outcome 5</b>
5. Recommend menu items using advanced food and bake science.	5.1 Select and recommend international, local, regional, national and indigenous menu items, based on research of contemporary culinary concepts. 5.2 Modify recipes to feature on menus. 5.3 Evaluate new feature menu items and make recommendations for improvement.

**Evaluation Process and Grading System:**

Evaluation Type	Evaluation Weight
Assignments	10%
Labs - Skill Assessment	80%
Refective Supervisory Assessment	5%
Reflective Self Assessment	5%

**Date:**

June 30, 2022



**Addendum:**

Please refer to the course outline addendum on the Learning Management System for further information.

