



COURSE OUTLINE: KAP204 - CULINARY FOOD PROD.

Prepared: Sarah Birkenhauer

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

Course Code: Title	KAP204: CULINARY FOOD PRODUCTION
Program Number: Name	
Department:	CULINARY/HOSPITALITY
Academic Year:	2022-2023
Course Description:	Culinary Food Production will introduce students to multi-course menus with emphasis placed on batch cooking as executed in an la carte-style service. This hands-on culinary lab will teach students to work and communicate effectively in a team setting. Students will have three hours to complete mise en place, create and package current culinary meals. This course provides an excellent opportunity to practice and further develop the culinary skill set. Students will hone critical thinking and problem solving skills by executing individual work plans that exercise proper time management, demonstrate the ability to multi-task and collaborate with classmates for a successful restaurant service.
Total Credits:	8
Hours/Week:	8
Total Hours:	96
Prerequisites:	There are no pre-requisites for this course.
Corequisites:	There are no co-requisites for this course.
This course is a pre-requisite for:	KAP404
Essential Employability Skills (EES) addressed in this course:	<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>



Course Evaluation: Passing Grade: 50%, D
A minimum program GPA of 2.0 or higher where program specific standards exist is required for graduation.

Books and Required Resources: Professional Cooking for Canadian Chefs by Wayne Gisslen
Publisher: Wiley Edition: 9th
ISBN: 9781119424727

Course Outcome 1	Learning Objectives for Course Outcome 1
1. Demonstrate the ability to perform tasks in a professional, safe, efficient and ecofriendly manner.	1.1 Employ proper professional uniform, personal hygiene and grooming that meet industry standards. 1.2 Produce product quickly and efficiently while maintaining a clean and orderly work station. 1.3 Demonstrate the safe and proper use of contemporary kitchen equipment and tools. 1.4 Implement learned sanitary work habits, systems and strategies in accordance with the Safe Food Handler's program guidelines. 1.5 Select appropriate cleaning supplies and adhere to established cleaning procedures. 1.6 Show the ability to properly compost organic food waste and practice disposal opportunities that are ecofriendly.
Course Outcome 2	Learning Objectives for Course Outcome 2
2. Use interpersonal skills and effective time management while working in groups.	2.1 Demonstrate the ability to work collaboratively with professionalism under minimal supervision. 2.2 Implement effective time management strategies to achieve established goals. 2.3 Adhere to a daily work plan to meet specified service timelines. 2.4 Recognize personal stress and manage appropriately to remain productive. 2.5 Practice restraint and good judgement when confronted with interpersonal conflict. 2.6 Discuss and reflect on constructive feedback for personal growth and professional learning.
Course Outcome 3	Learning Objectives for Course Outcome 3
3. Demonstrate basic culinary skills using a variety of classical and contemporary techniques.	3.1 Practice techniques of basic food preparation for small and large quantity cooking. 3.2 Demonstrate the ability to adapt and work within all roles of the contemporary kitchen. 3.3 Trim, de-bone and portion meat, fish and poultry. 3.4 Use knowledge of weights and measures to prepare recipes with appropriate garnishes to meet quantity and quality standards.
Course Outcome 4	Learning Objectives for Course Outcome 4
4. Use basic food theory to prepare and create a quality	4.1 Use appropriate cooking methods in a variety of hot and cold applications.

	end product.	4.2 Present food on time, with appropriate temperature and in a clean balanced manner. 4.3 Use culinary knowledge to select ingredients to prepare and present a variety of national and international dishes.				
Evaluation Process and Grading System:	<table border="1"> <thead> <tr> <th>Evaluation Type</th> <th>Evaluation Weight</th> </tr> </thead> <tbody> <tr> <td>Labs - Skill Assessment</td> <td>100%</td> </tr> </tbody> </table>	Evaluation Type	Evaluation Weight	Labs - Skill Assessment	100%	
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Labs - Skill Assessment	100%					
Date:	June 30, 2022					
Addendum:	Please refer to the course outline addendum on the Learning Management System for further information.					