



COURSE OUTLINE: KAP403 - CUL TECH - ADVANCED

Prepared: Sarah Birkenhauer

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

Course Code: Title	KAP403: CULINARY TECHNIQUES - ADVANCED
Program Number: Name	
Department:	CULINARY/HOSPITALITY
Academic Year:	2022-2023
Course Description:	Building on Culinary Techniques I and in preparation for successful employment in today's food service industry, students will broaden their culinary skills at an advanced level focusing upon concepts and techniques of protein, starch and vegetable cookery. Students will observe a series of cooking demonstrations and prepare and execute work plans within the culinary lab that reflect an advanced skill competency.
Total Credits:	6
Hours/Week:	6
Total Hours:	72
Prerequisites:	KAP203, KAP207
Corequisites:	There are no co-requisites for this course.
Substitutes:	FDS163
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:	<p>Passing Grade: 50%, D</p> <p>A minimum program GPA of 2.0 or higher where program specific standards exist is required</p>



for graduation.

Books and Required Resources:

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

Course Outcomes and Learning Objectives:

Course Outcome 1	Learning Objectives for Course Outcome 1
1.1 Demonstrate the ability to perform tasks individually 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, proper use and maintenance of knives, kitchen tools and equipment. 1.4 Properly compost organic food waste. 1.5 Identify and practice disposal opportunities that are ecofriendly.
Course Outcome 2	Learning Objectives for Course Outcome 2
2. Identify time management strategies to employ for personal growth and professional learning.	2.1 Select and apply time management strategies to achieve established goals. 2.2 Devise a daily prep list and work plan based on demonstration notes. 2.3 Discuss and review constructive feedback for professional growth.
Course Outcome 3	Learning Objectives for Course Outcome 3
3. Use self-management and interpersonal skills to strengthen performance as an employee to contribute to the success of a food service operation.	3.1 Demonstrate the ability to work with professionalism under minimal supervision. 3.2 Recognize the benefits of equality and cultural diversity in the workplace. 3.3 Employ effective interpersonal skills in dealing with co-workers. 3.4 Practice restraint and good judgement when confronted with interpersonal conflict. 3.5 Show the ability to manage personal stress. 3.6 Adapt performance to meet employer expectations of an entry-level cook
Course Outcome 4	Learning Objectives for Course Outcome 4
4. Apply knowledge of kitchen management techniques to support the responsible use of resources.	4.1 Apply knowledge of weights and measures to perform specialized calculations. 4.2 Select and safely operate kitchen appliances. 4.3 Follow human resource policies and procedures including non-harassment and equity requirements. 4.4 Complete all work in compliance with industry relevant law and regulations.
Course Outcome 5	Learning Objectives for Course Outcome 5
5. Demonstrate basic and advanced culinary techniques by selecting	5.1 Apply techniques of basic and advanced food preparation for small quantity cooking. 5.2 Use appropriate cooking methods in a variety of



	appropriate ingredients to prepare and present.	applications. 5.3 Reproduce recipes as instructed in demonstrations. 5.4 Trim, de-bone and portion meat, poultry and fish. 5.5 Prepare specialty soups and broths, various sauces, various thickeners, marinades and rubs, garde manger products, offal, poultry, pork, veal, beef, lamb, fish and shellfish 5.6 Present food on time with appropriate temperature in a clean and balanced manner.
Evaluation Process and Grading System:	Evaluation Type	Evaluation Weight
	Final Assessment - Practical Exam	30%
	Labs - Skill Assessment	70%
Date:	June 30, 2022	
Addendum:	Please refer to the course outline addendum on the Learning Management System for further information.	