



COURSE OUTLINE: CUL154 - CONTEMPORARY FOOD PR

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

Course Code: Title	CUL154: CONTEMPORARY FOOD PRODUCTION
Program Number: Name	1071: CULINARY SKILLS 2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Semesters/Terms:	19W
Course Description:	Contemporary food production will further develop the skills, techniques and kitchen practices learned within Culinary Food Production. This hands-on culinary lab will expose students to the advanced styles of cooking and cooking techniques found in a variety of cuisines. Students will further develop their ability to organize an assigned station based on preparation methods while focusing on the production of advanced menu items, plate presentations and cooking techniques. Second year students will assist in the supervision of production and food presentation for the supply of food in our program store Gourmet 2 Go.
Total Credits:	3
Hours/Week:	3
Total Hours:	45
Prerequisites:	There are no pre-requisites for this course.
Corequisites:	There are no co-requisites for this course.
Vocational Learning Outcomes (VLO's) addressed in this course:	1071 - CULINARY SKILLS
Please refer to program web page for a complete listing of program outcomes where applicable.	VLO 1 provide fundamental culinary preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.
	VLO 2 apply basic 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 and the responsible, efficient use of resources.
	VLO 6 apply fundamental business principles and recognized industry costing and control practices to food service operations to promote a fiscally responsible operation
	VLO 7 apply basic knowledge of sustainability, ethical and local food sourcing, and food security to food preparation and kitchen management, recognizing the potential impacts on food production, consumer choice and operations within the food service industry.
	VLO 8 use technology, including contemporary kitchen equipment, for food production and promotion.
	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.



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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.

2078 - CULINARY MANAGEMENT

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 food production, consumer choice and operations within the food service industry.

VLO 8 select and use technology, including contemporary kitchen equipment, for food production and promotion.

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.

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.

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.

Essential Employability Skills (EES) addressed in this course:

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.

EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication.

EES 3 Execute mathematical operations accurately.

EES 4 Apply a systematic approach to solve problems.

EES 5 Use a variety of thinking skills to anticipate and solve problems.

EES 6 Locate, select, organize, and document information using appropriate technology and information systems.

EES 7 Analyze, evaluate, and apply relevant information from a variety of sources.

EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.

EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.

EES 10 Manage the use of time and other resources to complete projects.

EES 11 Take responsibility for ones own actions, decisions, and consequences.



Course Evaluation:

Passing Grade: 50%, D

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. Employ professionalism when performing tasks in a safe, efficient, sustainable and ecofriendly manner.	1.1 Employ proper professional uniform, personal hygiene and grooming that meet industry standards. 1.2 Implement safe food handling protocol. 1.3 Identify potentially hazardous foods, predict critical control points and determine what preventative measures need to be implemented. 1.4 Apply sustainable principles and practices in a contemporary kitchen. 1.5 Prepare product quickly and efficiently while maintaining a clean and orderly kitchen.
Course Outcome 2	Learning Objectives for Course Outcome 2
2. Apply knowledge of kitchen management techniques to support responsible use of resources.	2.1 Apply knowledge of weights and measures to perform specialized calculations. 2.2 Select, safely operate and clean contemporary kitchen equipment and tools. 2.3 Implement food production control standards and procedures. 2.4 Cooperate with all departments.
Course Outcome 3	Learning Objectives for Course Outcome 3
3. Utilize team performance strategies and a systematic approach to produce food in a contemporary kitchen.	3.1 Devise a daily work plan to meet specified timelines. 3.2 Practice effective time management to achieve team goals. 3.3 Use constructive feedback to adapt personal performance to meet manager and team expectations. 3.4 Comply with established human resource policy, human rights codes, relevant industry related law and regulations.
Course Outcome 4	Learning Objectives for Course Outcome 4
4. Adapt classical techniques and recipes to prepare and present contemporary cuisine.	4.1 Demonstrate advanced culinary skills in all roles of the contemporary kitchen. 4.2 Practice techniques of advanced food preparation while adhering to quantity and quality standards. 4.3 Modify culinary techniques to prepare and present a variety of national and international cuisines.
Course Outcome 5	Learning Objectives for Course Outcome 5
5. Implement advanced food theory to create a quality end product.	5.1 Choose appropriate cooking methods for a variety of hot and cold applications. 5.2 Present food on time with appropriate temperature in a clean, balanced contemporary manner. 5.3 Apply knowledge of the use of alcoholic and non-alcoholic beverages as ingredients in food preparation.



Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight	Course Outcome Assessed
Labs - Skill Assessment	100%	All

Date:

August 3, 2018

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

