



COURSE OUTLINE: CUL251 - CUL SKILLS SUPERVISI

Prepared: Sarah Birkenhauer

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

Course Code: Title	CUL251: PRACTICAL CULINARY SKILLS & SUPERVISION
Program Number: Name	2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Semesters/Terms:	22W
Course Description:	This advanced course builds upon learning from Integrated Culinary Production and Supervision by providing students with the opportunity to further cultivate their interpersonal communication and critical thinking skills. By applying advanced skills, students will work with increasing autonomy to supervise optimal efficiency of kitchen operations. Students will monitor and direct fellow classmates to adhere to current cost control principles and kitchen and food safety practices. Additionally, students will develop and implement feature menus and provide work plans to complete mise en place, create and package culinary meals for the program store Gourmet-2-Go.
Total Credits:	8
Hours/Week:	8
Total Hours:	120
Prerequisites:	CUL205
Corequisites:	There are no co-requisites for this course.
Substitutes:	HMG212
Vocational Learning Outcomes (VLO's) addressed in this course:	2078 - CULINARY MANAGEMENT
Please refer to program web page for a complete listing of program outcomes where applicable.	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 5 create menus that reflect knowledge of nutrition and food ingredients, promote general health and well-being, respond to a range of nutritional needs and preferences and address modifications for special diets, food allergies and intolerances, as required.
	VLO 6 apply business principles and recognized industry costing and control practices to food service operations to manage and promote a fiscally responsible operation.

In response to public health requirements pertaining to the COVID19 pandemic, course delivery and assessment traditionally delivered in-class, may occur remotely either in whole or in part in the 2021-2022 academic year.



SAULT COLLEGE | 443 NORTHERN AVENUE | SAULT STE. MARIE, ON P6B 4J3, CANADA | 705-759-2554

	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:

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. Compose contemporary food items using advanced culinary techniques and knowledge.	1.1 Adapt recipes to produce within the contemporary kitchen. 1.2 Develop contemporary menu items, that support sustainable practices. 1.3 Create and prepare a contemporary menu. 1.4 Employ and support advanced contemporary culinary techniques. 1.5 Apply knowledge of food composition and plating techniques, to present food in a contemporary fashion.

In response to public health requirements pertaining to the COVID19 pandemic, course delivery and assessment traditionally delivered in-class, may occur remotely either in whole or in part in the 2021-2022 academic year.

	Course Outcome 2	Learning Objectives for Course Outcome 2
	2. Construct safe and efficient food production plans.	2.1 Demonstrate the ability to work with minimal supervision. 2.2 Devise a daily prep list and work plan. 2.3 Assign tasks to team members. 2.4 Estimate time limits for food production. 2.5 Identify critical control points to ensure safe food production.
	Course Outcome 3	Learning Objectives for Course Outcome 3
	3. Predict critical control points and assess the production of safe food.	3.1 Discuss critical control points with colleagues. 3.2 Justify a preventative action plan to promote the production of safe food. 3.3 Execute and monitor the safe production of food. 3.4 Propose and defend a corrective action plan to colleagues, supporting continuous growth and improvement.
	Course Outcome 4	Learning Objectives for Course Outcome 4
4. Employ leadership to support team achievement.	4.1 Coordinate and motivate colleagues to achieve production goals. 4.2 Arrange the organization, setup, maintenance and supervision of food production. 4.3 Model supervision that complies with current employment and human rights legislation. 4.4 Schedule and monitor cleaning procedures within workstations, equipment, and supplies to comply with industry standards. 4.5 Support team development required for service excellence.	
Course Outcome 5	Learning Objectives for Course Outcome 5	
5. Evaluate food production and recommend ideas to improve staff efficiency and engagement.	5.1 Critique menu items by assessing the food production process, the application of cooking methods and the presentation of food. 5.2 Evaluate kitchen production and maintain records. 5.3 Evaluate team and self-performance. 5.4 Provide feedback in team meetings and recommend strategies to adapt performance to meet expectations.	

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight
Assignments	10%
Labs - Skill Assessment	70%
Project	10%
Refelective Supervisory Assessment	5%
Reflective Self Assessment	5%

Date: July 27, 2021

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

In response to public health requirements pertaining to the COVID19 pandemic, course delivery and assessment traditionally delivered in-class, may occur remotely either in whole or in part in the 2021-2022 academic year.