



## COURSE OUTLINE: CUL104 - CUL FOOD PRODUCTION

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<b>Course Code: Title</b>	CUL104: CULINARY FOOD PRODUCTION
<b>Program Number: Name</b>	1071: CULINARY SKILLS 2078: CULINARY MANAGEMENT
<b>Department:</b>	CULINARY/HOSPITALITY
<b>Academic Year:</b>	2025-2026
<b>Course Description:</b>	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 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.
<b>Total Credits:</b>	4
<b>Hours/Week:</b>	4
<b>Total Hours:</b>	56
<b>Prerequisites:</b>	There are no pre-requisites for this course.
<b>Corequisites:</b>	There are no co-requisites for this course.
<b>Substitutes:</b>	FDS141
<b>This course is a pre-requisite for:</b>	CUL154
<b>Vocational Learning Outcomes (VLO's) addressed in this course:</b>	<b>1071 - CULINARY SKILLS</b>
<b>Please refer to program web page for a complete listing of program outcomes where applicable.</b>	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 5 support the development of menu options 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 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.

**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 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.

**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 3 Execute mathematical operations accurately.
- 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 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:**

**Other Course Evaluation & Assessment Requirements:**

Academic success is directly linked to attendance. Missing more than 1/3 of the course hours in a semester shall result in an `F` grade for the course.

**Books and Required Resources:**

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



**Course Outcomes and Learning Objectives:**

<p><b>Course Outcome 1</b></p> <p>1. Demonstrate the ability to perform tasks in a professional, safe, efficient and ecofriendly manner.</p>	<p><b>Learning Objectives for Course Outcome 1</b></p> <p>1.1 Employ proper professional uniform, personal hygiene and grooming that meet industry standards.          1.2 Produce product quickly &amp; efficiently while maintaining a clean and orderly work station.          1.3 Demonstrate the safe and proper use of knives, tools and equipment.          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.</p>
<p><b>Course Outcome 2</b></p> <p>2. Use interpersonal skills and effective time management while working in groups.</p>	<p><b>Learning Objectives for Course Outcome 2</b></p> <p>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 &amp; professional learning.</p>
<p><b>Course Outcome 3</b></p> <p>3. Demonstrate basic culinary skills using a variety of classical and contemporary techniques.</p>	<p><b>Learning Objectives for Course Outcome 3</b></p> <p>3.1 Practice techniques of basic food preparation for 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.</p>
<p><b>Course Outcome 4</b></p> <p>4. Use basic food theory to prepare and create a quality end product.</p>	<p><b>Learning Objectives for Course Outcome 4</b></p> <p>4.1 Use appropriate cooking methods in a variety of hot and cold applications.          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.</p>

**Evaluation Process and Grading System:**

Evaluation Type	Evaluation Weight
Lab Preparation	20%



Labs - Skill Assessment | 80%

**Date:** July 8, 2025

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

