



COURSE OUTLINE: CUL205 - CUL PROD & SUPERVISI

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Approved: Lori Crosson - Dean

Course Code: Title	CUL205: INTEGRATED CUL PRODUCTION & SUPERVISION
Program Number: Name	2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Academic Year:	2025-2026
Course Description:	This course provides students with the opportunity to cultivate their interpersonal communication and critical thinking skills. Students work in a supervisory role to ensure the kitchen is operating at optimal efficiency. Students utilize developing skills to ensure the operation is adhering to proper cost control principles and following standard kitchen and food safety guidelines. Students will devise work plans to complete mise en place, prepare and package culinary meals. Students will collaborate to develop menu ideas and create recipes to implement during the semester.
Total Credits:	4
Hours/Week:	4
Total Hours:	56
Prerequisites:	CUL154
Corequisites:	There are no co-requisites for this course.
Substitutes:	HMG232
This course is a pre-requisite for:	CUL251
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 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.



	<p>VLO 8 select and use technology, including contemporary kitchen equipment, for food production and promotion.</p> <p>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.</p> <p>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.</p>								
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 3 Execute mathematical operations accurately.</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 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 for graduation.</p>								
Other Course Evaluation & Assessment Requirements:	<p>Academic success is directly linked to attendance. Missing more than 1/3 of the course hours in a semester shall result in a 'F' grade for the course.</p>								
Books and Required Resources:	<p>Professional Cooking for Canadian Chefs by Wayne Gisslen Publisher: Wiley Edition: 9th ISBN: 9781119424727</p>								
Course Outcomes and Learning Objectives:	<table border="1"> <thead> <tr> <th>Course Outcome 1</th> <th>Learning Objectives for Course Outcome 1</th> </tr> </thead> <tbody> <tr> <td>1. Develop strategies to cultivate an engaging work environment that reflects service excellence.</td> <td> 1.1 Practice effective communication and active listening skills when interacting with colleagues. 1.2 Identify strategies to encourage development required to complete work on time. 1.3 Critique kitchen service and make recommendations for improvement. 1.4 Use constructive feedback to adapt personal performance to meet manager and team expectations. 1.5 Evaluate self-performance and propose strategies for personal improvement. </td> </tr> <tr> <th>Course Outcome 2</th> <th>Learning Objectives for Course Outcome 2</th> </tr> <tr> <td>2. Assess critical control points and propose a plan</td> <td> 2.1 Identify what foods are potentially hazardous. 2.2 Predict critical control points, according to HACCP </td> </tr> </tbody> </table>	Course Outcome 1	Learning Objectives for Course Outcome 1	1. Develop strategies to cultivate an engaging work environment that reflects service excellence.	1.1 Practice effective communication and active listening skills when interacting with colleagues. 1.2 Identify strategies to encourage development required to complete work on time. 1.3 Critique kitchen service and make recommendations for improvement. 1.4 Use constructive feedback to adapt personal performance to meet manager and team expectations. 1.5 Evaluate self-performance and propose strategies for personal improvement.	Course Outcome 2	Learning Objectives for Course Outcome 2	2. Assess critical control points and propose a plan	2.1 Identify what foods are potentially hazardous. 2.2 Predict critical control points, according to HACCP
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Course Outcome 2	Learning Objectives for Course Outcome 2								
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	for preventative and corrective action.	standards. 2.3 Outline a preventative approach plan to ensure safe food production, presentation and storage. 2.4 Set up and follow through with a monitoring process. 2.5 Propose solutions for a corrective action plan.
	Course Outcome 3	Learning Objectives for Course Outcome 3
	3. Generate an organized plan for food production.	3.1 Show the ability to work with minimal supervision. 3.2 Construct a daily prep list and work plan. 3.3 Apply advanced culinary techniques, using sustainable practices. 3.4 Prepare product quickly and efficiently, while maintaining a clean and orderly kitchen environment. 3.5 Produce work in a manner that enhances collaboration among members of the kitchen service team.
	Course Outcome 4	Learning Objectives for Course Outcome 4
	4. Employ leadership and contribute to team achievement.	4.1 Support colleagues to achieve organization goals. 4.2 Demonstrate and arrange proper cleaning procedures within workstations, equipment and supplies, to comply with industry standards. 4.3 Comply with current employment and human rights legislation. 4.4 Evaluate kitchen production and maintain records for assessment. 4.5 Explain menu production, verify production quantities and inspect final product presentation.
	Course Outcome 5	Learning Objectives for Course Outcome 5
	5. Recommend menu items using advanced food and bake science.	5.1 Select and recommend international, local, regional, national and indigenous menu items, based on research of contemporary culinary concepts. 5.2 Modify recipes to feature on menus. 5.3 Evaluate new feature menu items and make recommendations for improvement.

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight
Lab - Skills Assessment	60%
Lab Preparation	15%
Lab Reflection	10%
Menu Project	15%

Date:

July 8, 2025

Addendum:

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

