



COURSE OUTLINE: CUL250 - FOOD COMP PLATE TECH

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Course Code: Title	CUL250: FOOD COMPOSITION AND PLATING TECHNIQUES
Program Number: Name	2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Academic Year:	2025-2026
Course Description:	The ability to quickly and accurately assess resources, plan and create contemporary cuisine is a crucial skill. Employees working within the culinary industry typically have the opportunity to develop daily feature menu items. Students will work with minimal supervision to showcase their developed culinary skill sets by preparing, plating and presenting modern dishes that demonstrate sound culinary knowledge, judgement and technique.
Total Credits:	3
Hours/Week:	3
Total Hours:	42
Prerequisites:	CUL150
Corequisites:	There are no co-requisites for this course.
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 8 select and use technology, including contemporary kitchen equipment, for food production and promotion.
	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.
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 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 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

A minimum program GPA of 2.0 or higher where program specific standards exist is required for graduation.

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:

Course Outcome 1	Learning Objectives for Course Outcome 1
1. Develop strategies that promote professional and skillful performance appropriate to diverse industry sectors.	1.1 Identify, set and achieve realistic goals. 1.2 Model provincial standards of sanitation, hygiene, and safety while preparing food. 1.3 Design effective time management strategies. 1.4 Implement strategies to facilitate speed and efficiency required to complete tasks. 1.5 Recommend approaches to improve ongoing growth in efficiency, self-management and interpersonal skills.
Course Outcome 2	Learning Objectives for Course Outcome 2
2. Demonstrate advanced culinary techniques, to prepare and present contemporary cuisine.	2.1 Use acquired theoretical knowledge to execute recipes. 2.2 Show the ability to use the correct amount of ingredients by following recipes, and practices of weights and measures, to achieve the desired end product. 2.3 Apply butchery skills and a variety of cooking techniques to meat, poultry, fish and seafood products. 2.4 Recognize and use a variety of ingredients and cooking techniques, keeping with both traditional and current trends. 2.5 Demonstrate appropriate cooking and presentation techniques as to shape, texture, taste and colour of food. 2.6 Implement strategies to meet time and temperature requirements for food presentation.
Course Outcome 3	Learning Objectives for Course Outcome 3
3. Arrange food in a contemporary fashion, utilizing proper balance of colour, shapes and textures.	3.1 Exhibit how colour, texture, shape and arrangement can be used to create a clean and well-balanced plate design. 3.2 Choose appropriate serving dishes to positively affect the visual appeal of food. 3.3 Present hot and cold food on a plate or platter in a clean and balanced manner. 3.4 Demonstrate techniques for garnishing plates and platters. 3.5 Reconstruct demonstrated plate designs, and practice constructing a contrasting example of a current plating style.
Course Outcome 4	Learning Objectives for Course Outcome 4



	4. Adapt culinary techniques and recipes, to prepare and present contemporary cuisine.	4.1 Compare and contrast hot and cold food ingredients unique to various food sectors. 4.2 Select, analyze and modify recipes for an identified food sector. 4.3 Prepare a range of modified recipes that relate to unique food sectors. 4.4 Adapt recipes to create new presentations. 4.5 Create unique dishes based on available ingredients.
	Course Outcome 5	Learning Objectives for Course Outcome 5
	5. Design a contemporary cuisine menu.	5.1 Review and research contemporary culinary concepts and recommend use as appropriate. 5.2 Create original recipes and detailed work plans. 5.3 Plan, prepare and execute a contemporary menu based on available ingredients. 5.4 Evaluate and adjust taste, texture and plating of final dish to achieve prescribed results.

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight
Lab - Skills Assessment	60%
Lab Preparation	15%
Practical Exam	15%
Project	10%

Date:

July 8, 2025

Addendum:

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

