



# COURSE OUTLINE

## KAP101

1

Prepared: Sarah Birkenhauer    Approved: Sherri Smith

Course Code: Title	KAP101: KITCHEN OPERATION I					
Program Number: Name	1075: GAS-KITCHEN ASSNT					
Department:	CULINARY/HOSPITALITY					
Semester/Term:	17F					
Course Description:	The subject content of this course will give the student a basic knowledge of small quantity cooking. This course is in a lab setting and will provide hands-on, practical training.					
Total Credits:	8					
Hours/Week:	8					
Total Hours:	120					
Substitutes:	FDS140					
Essential Employability Skills (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. #2. Respond to written, spoken, or visual messages in a manner that ensures effective communication. #6. Locate, select, organize, and document information using appropriate technology and information systems. #8. Show respect for the diverse opinions, values, belief systems, and contributions of others. #10. Manage the use of time and other resources to complete projects. #11. Take responsibility for ones own actions, decisions, and consequences.					
Course Evaluation:	Passing Grade: 50%, D					
Evaluation Process and Grading System:	<table><tr><th>Evaluation Type</th><th>Evaluation Weight</th></tr><tr><td>Labs - Skill Assessment</td><td>100%</td></tr></table>		Evaluation Type	Evaluation Weight	Labs - Skill Assessment	100%
Evaluation Type	Evaluation Weight					
Labs - Skill Assessment	100%					
Books and Required Resources:	Professional Cooking for Canadian Chefs by Wayne Gisslen Publisher: Wiley Edition: 8 ISBN: 9781118636602					
Course Outcomes and	Course Outcome 1.					



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### Learning Objectives:

Identify various kitchen equipment and tools.

### Learning Objectives 1.

1. Identify and list uses of the following hand tools
2. Identify and list the uses of cooking utensils
3. Identify and list the uses of kitchen equipment

### Course Outcome 2.

Perform work individually in a professional, safe, efficient & ecofriendly manner.

### Learning Objectives 2.

1. Employ proper professional uniform, personal hygiene & grooming that meet industry standard
2. Demonstrate the ability to work with professionalism under supervision
3. Perform tasks efficiently while maintaining a clean & orderly work station
4. Use safe & proper food handling & storage protocol
5. Properly compost organic food waste
6. Practice proper & ecofriendly disposal of food packaging

### Course Outcome 3.

Demonstrate basic culinary techniques.

### Learning Objectives 3.

1. Reproduce recipes as instructed in demonstrations
2. Use appropriate cooking methods to produce a desired end product
3. Apply techniques of basic food preparation for small quantity cooking
4. Present food that meet quantity & quality standards

Date:

Thursday, August 31, 2017



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3



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