



COURSE OUTLINE: CUL104 - CUL FOOD PRODUCTION

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

Course Code: Title	CUL104: CULINARY FOOD PRODUCTION
Program Number: Name	1071: CULINARY SKILLS 2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Semesters/Terms:	19F
Course Description:	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 have three hours to complete mise en place, create and package current culinary meals, to be featured in our program store Gourmet 2 Go. 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.
Total Credits:	4
Hours/Week:	4
Total Hours:	60
Prerequisites:	There are no pre-requisites for this course.
Corequisites:	There are no co-requisites for this course.
Substitutes:	FDS141
This course is a pre-requisite for:	CUL154
Vocational Learning Outcomes (VLO's) addressed in this course:	1071 - CULINARY SKILLS
Please refer to program web page for a complete listing of program outcomes where applicable.	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 7 apply basic knowledge of sustainability, ethical and local food sourcing, and food security to food preparation and kitchen management, recognizing the potential



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impacts on food production, consumer choice and operations within the food service industry.

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.

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.

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 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.

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. Demonstrate the ability to perform tasks in a professional, safe, efficient & ecofriendly manner.	1.1 Employ proper professional uniform, personal hygiene & grooming that meet industry standards. 1.2 Produce product quickly & efficiently while maintaining a clean & orderly work station. 1.3 Demonstrate the safe & proper use of contemporary kitchen equipment & tools. 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.
Course Outcome 2	Learning Objectives for Course Outcome 2
2. Use interpersonal skills & effective time management while working in groups.	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 & manage appropriately to remain productive. 2.5 Practice restraint & good judgement when confronted with interpersonal conflict. 2.6 Discuss & reflect on constructive feedback for personal growth & professional learning.
Course Outcome 3	Learning Objectives for Course Outcome 3
3. Demonstrate basic culinary skills using a variety of classical & contemporary techniques.	3.1 Practice techniques of basic food preparation for large quantity cooking. 3.2 Demonstrate the ability to adapt & work within all roles of the contemporary kitchen. 3.3 Trim, de-bone & portion meat, fish & poultry. 3.4 Use knowledge of weights & measures to prepare recipes with appropriate garnishes to meet quantity & quality standards.
Course Outcome 4	Learning Objectives for Course Outcome 4
4. Use basic food theory to prepare and create a quality	4.1 Use appropriate cooking methods in a variety of hot and cold applications.



	end product.	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.
Evaluation Process and Grading System:	Evaluation Type	Evaluation Weight
	Labs - Skill Assessment	100%
Date:	June 19, 2019	
Addendum:	Please refer to the course outline addendum on the Learning Management System for further information.	