



COURSE OUTLINE

KAP111

1

Prepared: Sarah Birkenhauer Approved: Sherri Smith

Course Code: Title	KAP111: KITCHEN OPERATION II					
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:	7					
Hours/Week:	8					
Total Hours:	120					
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 Learning Objectives:	Course Outcome 1. Identify & use various kitchen equipment & tools					



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Learning Objectives 1.

1. Select & use hand tools
2. Select & use cooking utensils
3. Select & use kitchen equipment in a practical setting

Course Outcome 2.

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

Learning Objectives 2.

1. Employ proper professional uniform, person hygiene & grooming that meet industry standard
2. Demonstrate the ability to work with professionalism under minimal supervision
3. Perform tasks efficiently while maintaining a clean & orderly work environment
4. Use safe & proper food handling protocol
5. Use appropriate cleaning supplies to follow established cleaning procedures
6. Properly compost organic food waste
7. 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

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



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3



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