



COURSE OUTLINE: CUL150 - CULINARY TECH II

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

Course Code: Title	CUL150: CULINARY TECHNIQUES II
Program Number: Name	1071: CULINARY SKILLS 2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Semesters/Terms:	20W
Course Description:	Building on Culinary Techniques I and in preparation for successful employment in today's food service industry, students will broaden their culinary skills at an advanced level focusing upon concepts and techniques of protein, starch and vegetable cookery. Students will observe a series of cooking demonstrations and prepare and execute work plans within the culinary lab that reflect an advanced skill competency.
Total Credits:	8
Hours/Week:	8
Total Hours:	120
Prerequisites:	CUL100
Corequisites:	There are no co-requisites for this course.
Substitutes:	FDS163
This course is a pre-requisite for:	CUL206
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 6 apply fundamental business principles and recognized industry costing and control practices to food service operations to promote a fiscally responsible operation
	VLO 7 apply basic 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 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



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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 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.
- 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:

Passing Grade: 50%, D

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 individually in a professional, safe, efficient and ecofriendly manner.	1.1 Employ proper professional uniform, personal hygiene and grooming that meet industry standards. 1.2 Produce product quickly and efficiently while maintaining a clean and orderly work station. 1.3 Demonstrate the safe and proper use of equipment. 1.4 Properly compost organic food waste. 1.5 Identify and practice disposal opportunities that are ecofriendly.
Course Outcome 2	Learning Objectives for Course Outcome 2
2. Identify time management strategies to employ for personal growth and professional learning.	2.1 Select and apply time management strategies to achieve established goals. 2.2 Write a daily prep list and work plan based on demonstration notes. 2.3 Discuss and review constructive feedback for professional growth.
Course Outcome 3	Learning Objectives for Course Outcome 3
3. Use self-management and interpersonal skills to strengthen performance as an employee to contribute to the success of a food service operation.	3.1 Demonstrate the ability to work with professionalism under minimal supervision. 3.2 Recognize the benefits of equality and cultural diversity in the workplace. 3.3 Employ effective interpersonal skills in dealing with co-workers. 3.4 Practice restraint and good judgement when confronted with interpersonal conflict. 3.5 Show the ability to manage personal stress. 3.6 Adapt performance to meet employer expectations of an entry-level cook.
Course Outcome 4	Learning Objectives for Course Outcome 4
4. Apply knowledge of kitchen management techniques to support the responsible use of resources.	4.1 Apply knowledge of weights and measures to perform specialized calculations. 4.2 Select and safely operate kitchen appliances. 4.3 Follow human resource policies and procedures including non-harassment and equity requirements. 4.4 Follow industry relevant law and regulations to complete all work.
Course Outcome 5	Learning Objectives for Course Outcome 5
5. Demonstrate basic and advanced culinary techniques by selecting	5.1 Apply techniques of basic and advanced food preparation for small quantity cooking. 5.2 Use appropriate cooking methods in a variety of



	appropriate ingredients to prepare and present.	applications. 5.3 Trim, de-bone and portion meat, fish and poultry. 5.4 Reproduce recipes as instructed in demonstrations. 5.5 Present food on time with appropriate temperature in a clean and balanced manner.
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Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight
Labs - Skill Assessment	75%
Practical Exam	25%

Date:

June 19, 2019

Addendum:

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

