



### QUARTER 1

#### **CUL105 FUNDAMENTALS OF CLASSICAL TECHNIQUES**

The fundamental concepts, skills and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients, cooking theories, and the preparation of stocks, broth, glazes, soups, thickening agents, the grand sauces and emulsion sauces. Lectures and demonstrations teach organization skills in the kitchen, work coordination, and knife skills. The basics of vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising and frying. Students must successfully pass a practical cooking examination covering a variety of cooking techniques.

*Co-Requisite: Current Food Safe Certificate and CUL103*

*Credits: 6*

#### **CUL102 CONCEPTS AND THEORIES OF CULINARY TECHNIQUES**

The fundamental concepts, skills and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients, cooking theories, and the preparation of stocks, broth, glazes, and soups, thickening agents, the grand sauces and emulsion sauces. Lectures teach organization skills in the kitchen and work coordination. The basics of stocks, soups, sauces, vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising and frying.

*Co-Requisite: Current Food Safe Certificate and CUL103*

*Credits: 3*

#### **CUL103 SANITATION AND SAFETY**

This course introduces food and environmental sanitation and safety in a food production area. Attention is focused on food borne illness and their origins, and on basic safety procedures followed in the food service industry. Provincial regulations are addressed in terms of Food Safe, WHMIS, and Work Safe BC.

*Credits: 3*

#### **CUL104 DIMENSIONS OF CULINARY**

“Dimensions of Culinary” is a course that introduces students to a wide realm of topics in the culinary arts and culinary education. Students develop their communication skills. They learn to present and assimilate information logically, make decisions, develop effective study habits, use available resources, improve interpersonal relationships, and increase their professional performance. This course gives a profile of the hospitality industry and intends to provide a sense of its scope. The primary issues of concern to students are: career opportunities, the role of culinary education, the experience required to pursue particular opportunities, and the advantages and disadvantages of working in specific areas of the hospitality industry.

*Credits: 3*

### QUARTER 2

#### **CUL111 NORTH AMERICAN REGIONAL CUISINE**

The course reinforces the knowledge and skill learned in the preceding classes and helps students build confidence in the techniques of basic cookery. The development of knife skills is accented. North American Regional cuisine explores the use of indigenous ingredients in the preparation of traditional and contemporary North American specialties. The concepts of mise en place, time-lines, plate presentation, and teamwork in a production setting are introduced and accentuated. Timing and organization skills are emphasized.

*Prerequisites: CUL105 and CUL103*

*Credits: 6*

#### **CUL115 NUTRITION**

This course centers on an explanation of the basic principles of nutrition and its relationship to health. The structure, functions, and sources of nutrients – including proteins, carbohydrates, fats, vitamins, minerals, and water – are discussed. Current issues in nutrition are reviewed, including dietary guidelines, energy balance, vitamin supplements, and food fads.

*Credits: 3*

#### **CUL121 INTRODUCTION TO BAKING**

Students are introduced to the fundamental concepts, skills and techniques of baking. Special significance is placed on the study of ingredient functions, product identification and weights and measures as applied to baking. Lectures, demonstrations, production, tasting and testing, students learn yeast-raised dough mixing methods, pie dough, quick dough, cookie dough, and product finishing techniques. Students must pass a practical exam.

*Prerequisite: Current Food Safe Certificate and CUL103*

*Credits: 3*

#### **CUL247 WORLD CUISINE**

This course emphasizes both the influences and ingredients that create the unique character of selected world cuisines. Students prepare, taste, serve and evaluate traditional, regional dishes of Scandinavia, Russia, Switzerland, European and the Mediterranean as well as North Africa, Central and South America. Importance will be placed on ingredients, flavor profiles, preparation and techniques representative of these countries.

*Prerequisites: CUL105 and CUL103*

*Credits: 3*

### QUARTER 3

#### **CUL122 INTRODUCTION TO PASTRY**

This course is a combination of theory, lecture, demonstration and hands-on production to provide an introduction to pastry techniques for use in a commercial kitchen. Students learn a variety of dough, batters, fillings, and glazes with an emphasis on formulas. Instruction regarding the preparation of basic cakes and icings, roll-in dough, preparations of pastry cream and finishing techniques; plus selection and proper use and handling of various chocolates used in baking and decorating are introduced. Students must pass a practical exam.

*Prerequisites: CUL105 and CUL103*

*Credits: 6*

#### **CUL252 FOOD AND BEVERAGE MANAGEMENT**

This course will give students a basic understanding of the management process in food and beverage operations. All aspects of food and beverage operations are covered, including organization, marketing, menus, production, service, safety, finances, wine style, wine storing, service of wine, and food wine matching.

*Credits: 3*

#### **CUL264 CLASSICAL FRENCH CUISINE**

This course emphasizes both the influences and ingredients that create the unique character of selected Classical French Cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of France. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of Classical French Cuisine. Please keep in mind that while recipes used in this curriculum are close replications to the original dishes, they are not and in many cases, cannot be exact duplications of the authentic dish.

*Prerequisites: CUL105 and CUL103*

*Credits: 3*

#### **CUL132 MANAGEMENT BY MENUT**

his course prepares future food service managers by giving a clear picture of the important role menu planning plays within operations. It covers topics ranging from menu development, pricing, and evaluation to facilities design and layout. Students will benefit because good menu development is crucial to the success of any foodservice operation, i.e., a planning tool, source of operational information and a merchandising method for reaching patrons.

*Credits: 3*

### QUARTER 4

#### **CUL136 SUSTAINABLE PURCHASING & CONTROLLING COSTS**

This course introduces the student to the methodologies and tools used to control costs and purchase supplies. This course helps the student value the purchasing, planning, and control processes in the food and beverage industry. Primary focus is on supplier selection, planning, and controlling costs, with an introduction to the study of sustainable products and approaches. Topics include planning and controlling costs using budgeting techniques, standard costing, standardized recipes, performance measurements, and food, beverage, and labor cost controls.

*Credits: 3*

#### **CUL213 PRACTICUM**

The course has been designed to acquaint the student with actual working conditions in an approved restaurant/hospitality establishment. This course is a supervised entrylevel work experience in the restaurant/hospitality field requiring a minimum of 99 hours for culinary programs or 90 hours for baking and pastry of practical work. Individual conferences and class attendance is required. Students are responsible for securing an externship job and may seek assistance through The Institute. Students gain experience needed to seek entry-level positions in their field upon graduation.

*Credits: 3*

#### **CUL271 A LA CARTE KITCHEN**

Introduces students to the A La Carte kitchen, emphasis is on “a la minute” method of food preparation, plus dining room service standards. Industry terminology, correct application of culinary skills, plate presentation, organization and timing in producing items off both a fixed-price menu and a la carte menu are stressed. The principles of dining room service are practiced and emphasized. The philosophy of food are further explored and examined in light of today's understanding of food, nutrition and presentation.

*Prerequisites: CUL105, CUL103, CUL111, CUL121, CUL222 and CUL252*

*Credits: 9*