

ASIAN CULINARY ARTS CERTIFICATE

Purpose

The Asian Culinary Arts Certificate is designed to prepare students for careers as cooks in the hotel/restaurant/food service industry. In this certificate, students will develop the knowledge and skills required of entry-level cooks in Asian food service related establishments. Students complete foundational studies in Chinese, Japanese and other Asian cuisines, including Malaysian, Singaporean, Thai, Vietnamese, Korean and Fusion.

Duration

The Asian Culinary Arts Certificate Program is 20 weeks.

Learning Outcomes

Upon successful completion of this program, graduates will be able to:

1. Follow industry standard principles in the use and care of kitchen equipment and utensils
2. Prepare a wide variety of Asian cuisine dishes
3. Manage a kitchen preparation and cooking station
4. Present finished plates to meet industry standards of colour, texture and taste
5. Implement principles of kitchen management methods for purchasing, receiving and inventory control
6. Practice entry-level technical skills required in Asian food service operations
7. Practice professional etiquette and personal hygiene as required by the food service industry
8. Work with confidence and efficiency at food preparation stations
9. Adhere to industry health and safety standards in the preparation and production of food

Admission Requirements

- Valid Food Safe Level 1 Certificate (certification must remain valid throughout the program)
- Entrance Interview with Department Head

OR

- VCC Professional Cook 1 Certificate

Program Requirements

Code	Title	Credits
CULI 1193	Meat, Poultry & Seafood 1	6
CULI 1195	Soups & Sauces 1	1
CULI 1196	Asian Culinary Principles	1
CULI 1197	Cold Kitchen Hot Appetizers 1	1
CULI 1198	Vegetables & Starches 1	1
CULI 1291	Cold Kitchen Hot Appetizers 2	1

CULI 1293	Meat, Poultry & Seafood 2	6
CULI 1295	Soups & Sauces 2	1
CULI 1298	Vegetables & Starches 2	1
CULI 1299	Kitchen Management	1

Evaluation of Student Learning

Students are evaluated on practical assignments and written examinations given during and at the end of each course. The frequency and complexity of examinations depend upon the course material. Professional attitude and attendance also influence the grade.

Students are required to achieve a minimum of C+ in all courses and a GPA of B- in order to be granted the certificate.

Prior Learning Assessment and Recognition (PLAR)

Prior learning assessment and recognition is not available for this program.

Transcript of Achievement

Grade	Percentage	Description	Grade Point Equivalency
A+	96-100		4.33
A	91-95		4.00
A-	86-90		3.67
B+	81-85		3.33
B	76-80		3.00
B-	70-75	Minimum Pass	2.67
F	0-69	Failing Grade - unable to proceed to next Term	0.00
S	70 or greater	Satisfactory - student has met and mastered a clearly defined body of skills and performances to required standards	N/A
U		Unsatisfactory - student has not met and mastered a clearly defined body of skills and performances to required standards	N/A
I		Incomplete	N/A
IP		Course in Progress	N/A
W		Withdrawal	N/A
Course Standings			
R		Audit. No Credit	N/A

2 Asian Culinary Arts Certificate

EX	Exempt. Credit granted	N/A
TC	Transfer Credit	N/A