

# CULINARY ARTS DIPLOMA

## Purpose

The Culinary Arts Diploma is designed to prepare international students for employment as line cooks or third cooks in hotel kitchens, restaurants, catering companies, airport flight kitchens, trains, cruise ships, camps, and institutional kitchens.

## Duration

The program is 17 months. Students have a maximum of three years to complete the diploma.

## Learning Outcomes

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

1. Apply cookery skills and theoretical knowledge to the preparation, presentation and service of a range of dishes and beverages for a commercial hospitality environment.
2. Evaluate product for consistency and accuracy in yield, flavour, texture and overall appearance according to product specifications and standards.
3. Plan, design and write menus for a culinary establishment that reflects nutritional and specific dietary needs.
4. Adhere to industry health, safety and employment standards in preparation, handling and storage of food and equipment.
5. Adapt the knowledge, skills and attitudes necessary for success and sustainable professional practice in the culinary arts.
6. Reflect on performance and practice to identify and develop advanced professional skills needed to further advance in the culinary industry.

## Admission Requirements

- English Language Proficiency (<https://www.vcc.ca/apply/registration-services/english-language-proficiency-requirements/>) demonstrated by *one* of the following:
  - Any grade 10 English course or equivalent  
*or*
  - IELTS (<https://www.ieltscanada.ca/>) Academic (International English Language Testing System) with a minimum overall score of 5.5 with no band lower than 5.0  
*or*
  - TOEFL iBT (<https://www.ets.org/toefl/>) (Test of English as a Foreign Language Internet-based Test) with a minimum score of 68  
*or*
  - Canadian Language Benchmark: Listening 7, Speaking 7, Reading 7, and Writing 6
- Any grade 10 Mathematics course or VCC's Basic Arithmetic assessment with an 80% or equivalent

### Upon acceptance:

The following must be provided to the Culinary Arts Department before the end of CULI 1501 Kitchen Orientation (the first course of the program):

- Valid Food Safe Level 1 Certificate (<http://www.foodsafe.ca/>) (certification must remain valid throughout the program)
- Valid Serving It Right Certificate (<https://www.responsible-servicebc.gov.bc.ca/serving-it-right-course/>) (certification must remain valid throughout the program)

Applicants must be able to physically handle; all seafood including but not limited to fish & shellfish, beef, lamb, pork, all types of poultry, all types of game, all dairy products, and all associated by-products required to meet the program outcomes. Any other known food allergies must be disclosed.

Applicants with a VCC Baking & Pastry Certificate or Baking & Pastry Red Seal Certificate may be exempt from CULI 1504 Baking Techniques.

Applicants with a Meat Cutter's Red Seal Certificate may be exempt from CULI 1505 Butchery.

## Program Requirements

Term One		Credits
CULI 1501	Kitchen Orientation	5
CULI 1502	Culinary Techniques	4
CULI 1503	Garde Manger & Breakfast	4
CULI 1504	Baking Techniques	4
<b>Credits</b>		<b>17</b>
Term Two		Credits
CULI 1505	Butchery	4
CULI 1506	Production Kitchen	4
CULI 1510	Short Order and Cafe Service	5
<b>Credits</b>		<b>13</b>
Term Three		Credits
CULI 1509	Catering	4
CULI 1526	Cook Chill Production Kitchen2	4
CULI 1528	Short Order Cafe 2	4
<b>Credits</b>		<b>12</b>
Term Four		Credits
CULI 2500	Kitchen Mgmt & Cost Controls	3
CULI 2503	Restaurant Customer Service	2
CULI 2504	Nutritional Menu Development	1
CULI 2505	Advanced Cookery	2
CULI 2506	Global & Vegetarian Cuisine	2
CULI 2507	Advanced Baking	5
CULI 2513	Restaurant Kitchen	4.5
<b>Credits</b>		<b>19.5</b>
Term Five		Credits
CULI 2511	Modern Cuisine	8.5
CULI 2512	Culinary Practicum	3
<b>Credits</b>		<b>11.5</b>
<b>Total Credits</b>		<b>73</b>

The following equivalencies will be applied for students who began the program prior to September 2022:

- CULI 1506 Production Kitchen is equivalent to CULI 1506 Cook Chill Production Kitchen
- CULI 1510 Short Order and Cafe Service is equivalent to CULI 1507 Flavour Principles & Menus + CULI 1508 Short Order Café
- CULI 2500 Kitchen Management & Cost Controls is equivalent to CULI 2501 Kitchen Management + CULI 2502 Purchasing & Receiving
- CULI 2513 Restaurant Kitchen is equivalent to CULI 2508 Restaurant Line Cooking + CULI 2509 Appetizers & Platters + CULI 2510 Advanced Butchery-Charcuterie

This guide is intended as a general guideline only. The college reserves the right to make changes as appropriate.

## Evaluation of Student Learning

Students are evaluated through written and practical exams, assignments, projects, and portfolios.

Students must receive a **minimum 70%** in each course to receive the Culinary Arts Diploma.

Students who do not achieve the 70% minimum required to pass a course are allowed to continue in the program and must enroll in make-up courses to meet the graduation requirements for the diploma.

Students who meet all the requirements for the Culinary Arts Diploma are eligible to take SkilledTradesBC's theoretical and practical exams required for the SkilledTradesBC Certificate of Qualification.

## Prior Learning Assessment and Recognition (PLAR)

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

## Transcript of Achievement

The evaluation of learning outcomes for each student is prepared by the instructor and reported to the Student Records Department at the completion of semesters.

The transcript typically shows a letter grade for each course. The grade point equivalent for a course is obtained from letter grades as follows:

## Grading Standard

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
<b>Course Standings</b>			
R		Audit. No Credit	N/A
EX		Exempt. Credit Granted	N/A
TC		Transfer Credit	N/A

## Grade Point Average (GPA)

1. The course grade points shall be calculated as the product of the course credit value and the grade value.
2. The GPA shall be calculated by dividing the total number of achieved course grade points by the total number of assigned course credit values. This cumulative GPA shall be determined and stated on the Transcript at the end of each Program level or semester.
3. Grades shall be assigned to repeated courses in the same manner as courses taken only once. For the purpose of GPA calculation of grades for repeated courses, they will be included in the calculation of the cumulative GPA.