PROFESSIONAL COOK 2 ADVANCED CERTIFICATE

Purpose

To prepare learners for advancement in the food industry by providing an authentic learning experience in industry kitchens to further develop their culinary knowledge, skills, and professionalism.

The Professional Cook 2 Advanced Certificate is designed to meet the training needs of the Industry and the required training objectives established by SkilledTradesBC.

Duration

The program is 16 weeks. Students have a maximum of three years to complete the credential.

Learning Outcomes

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

1. Apply advanced 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 advanced product for consistency and accuracy in yield, flavor, texture, and overall appearance according to product specifications and standards.

3. Plan, design and write menus for culinary establishments that reflect nutritional and specific dietary needs.

4. Adhere to industry health, safety and employment standards in preparation, and 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

- SkilledTradesBC Professional Cook 1 Certificate of Qualification
- Valid Food Safe Level 1 Certificate (http://www.foodsafe.ca/) (certification must remain valid throughout the program)
- Valid Serving It Right Certificate (https://www.responsibleservicebc.gov.bc.ca/serving-it-right-course/) (certification must remain valid throughout the program)
- Any grade 10 English course or equivalent or Department Head approval
- Any grade 10 Mathematics course or VCC's Basic Arithmetic assessment with an 80% or equivalent or Department Head approval

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 2507 Advanced Baking.

Program Requirements

Code	Title	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
Total Credits		**19.5**

Evaluation of Student Learning

Evaluation of student learning includes both summative and formative assessments. Summative evaluations of students' theoretical, practical and professional skills are conducted through exams, practical assessments, course assignments and portfolios. Formative assessments allow instructors to provide students with feedback on their progress and learning needs. At the same time, students are given an opportunity to self/peer assess and demonstrate and reflect on their learning through portfolios

Students must receive a minimum 70% in each course to receive the VCC Professional Cook 2 Advanced Certificate.

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 requirements for certification.

Students who receive VCC's Professional Cook 2 Advanced Certificate are eligible to take SkilledTradesBC's theoretical and practical exams required for the SkilledTradesBC certification.

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	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
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.