



Prior Learning Assessment and Recognition (PLAR) for CULA1103 – *Meat, Poultry, and Seafood*.

Required Evidence

This section provides information on the evidence that a student must complete and submit to request PLAR credits for this course. To request PLAR credits for this course, please submit a copy of the [PLAR credit request form](#) and the required evidence to transfer@nait.ca.

Learning Outcomes	Required Evidence
Learning Outcome 1: Process a variety of meat, poultry, fin fish and seafood cuts	The student must submit an official high school transcript indicating that they have completed the following CTS courses in Cook Apprenticeship: <ul style="list-style-type: none">• CKA3411• CKA3416• CKA3421• CKA3426
Learning Outcome 2: prepare beef items using dry heat cooking methods	
Learning Outcome 3: prepare beef items using moist heat cooking methods	
Learning Outcome 4: prepare veal, pork, lamb items using dry heat cooking methods	
Learning Outcome 5: prepare veal, pork, lamb items using moist heat cooking methods	
Learning Outcome 6: prepare poultry items using dry heat cooking methods	
Learning Outcome 7: prepare poultry items using moist heat cooking methods	
Learning Outcome 8: prepare fin fish and seafood items using dry heat cooking methods	
Learning Outcome 9: prepare fin fish and seafood items using moist heat cooking methods	