



## 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](mailto:transfer@nait.ca).

| Learning Outcomes  | Required Evidence  |
|--|--|
| <b>Learning Outcome 1:</b> 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"><li>• CKA3411</li><li>• CKA3416</li><li>• CKA3421</li><li>• CKA3426</li></ul> |
| <b>Learning Outcome 2:</b> prepare beef items using dry heat cooking methods                   |  |
| <b>Learning Outcome 3:</b> prepare beef items using moist heat cooking methods                 |  |
| <b>Learning Outcome 4:</b> prepare veal, pork, lamb items using dry heat cooking methods       |  |
| <b>Learning Outcome 5:</b> prepare veal, pork, lamb items using moist heat cooking methods     |  |
| <b>Learning Outcome 6:</b> prepare poultry items using dry heat cooking methods                |  |
| <b>Learning Outcome 7:</b> prepare poultry items using moist heat cooking methods              |  |
| <b>Learning Outcome 8:</b> prepare fin fish and seafood items using dry heat cooking methods   |  |
| <b>Learning Outcome 9:</b> prepare fin fish and seafood items using moist heat cooking methods |  |