Course Name: Garde Manger & Breakfast

Course Number: CULI 1503  Number of Credits: 4  Effective Date: May 2018

Course Description:
This course provides the students with the opportunity to develop the skills to identify, handle and process the ingredients required to prepare breakfast, hot and cold sandwiches, garnishes, and accompaniments. Emphasis is placed on communication, teamwork, time management, and critical thinking skills, as well as, efficient work methods and quality control.

School or Centre: School of Hospitality, Food Studies and Applied Business

Year of Study: 1st Year Post-secondary

Course History: New Course

Course Pre-requisites (if applicable):
Acceptance into the Professional Cook 1 Certificate program or Culinary Arts Diploma (International) program

Course Co-requisites (if applicable):

PLAR (Prior Learning Assessment & Recognition)  ■ No  □ Yes (details below):
Instructional Strategies:
lectures, demonstration, hands-on practice, group work, kitchen activities, projects and independent study

Course Learning Outcomes:

Upon the successful completion of this course, the student will be able to:

(a) Apply effective time management, communication, and teamwork skills needed to work in a cold kitchen and a breakfast outlet
(b) Describe and apply the fundamental principles, skills and techniques for garde manger and production and service of breakfast items
(c) Assess mise en place, breakfast products and service for consistency and quality standards
(d) Apply industry standards and procedures essential for food and kitchen safety in a cold kitchen and breakfast kitchen
(e) Prepare and serve a variety of non-alcoholic beverages

Program Learning Outcomes:

Upon the successful completion of this program, the student 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, flavor, 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, 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.
### Evaluation/Grading System

<table>
<thead>
<tr>
<th>Grading System</th>
<th>Specify if 'Other':</th>
<th>Specify Passing Grade:</th>
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<tbody>
<tr>
<td>Percentages</td>
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<td>70%</td>
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### Components and Weighting of the Assessment/Evaluation Plan:

<table>
<thead>
<tr>
<th>Type</th>
<th>Percentage</th>
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<tbody>
<tr>
<td>Exam</td>
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<tr>
<td>Assignments</td>
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<td>Portfolio</td>
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<td>Final Exam</td>
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<tr>
<td>Practical Exam</td>
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<td>Multiple Choice Exam</td>
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Total 100

### Learning Environment/Type

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<th>Instruction Type</th>
<th>Hours Per Instruction Type</th>
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<tbody>
<tr>
<td>L - Classroom</td>
<td>43</td>
</tr>
<tr>
<td>K - Shop/Teaching Kitchen</td>
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Total 100

### Resource Material(s):

Resources are items in addition to tuition that the student is responsible for purchasing. Course resource information will be supplied by the department/instructor.
Course Topics:

1. Orientation to Course Information, Review House Guidelines
2. Professional Practice and Skills
3. Health And Safety Principles for Breakfast and Garde Manger
4. Commercial Kitchen Equipment for Breakfast & Garde Manger
5. Introduction To Cold Kitchen and Cold Kitchen Fundamentals
6. Introduction To Sandwiches and the Fundamentals of Sandwich Production
7. Introduction To The Breakfast Kitchen
8. Breakfast Production
9. Introduction To the Fundamentals of Egg Cookery

VCC Education and Education Support Policies

There are a number of Education and Education Support policies that govern your educational experience at VCC, please familiarize yourself with them.

The policies are located on the VCC web site at:

http://www.vcc.ca/about/governance--policies/policies/

To find out how this course transfers, visit the BC Transfer Guide at www.bctransferguide.ca.

FOR COMMITTEE USE ONLY

<table>
<thead>
<tr>
<th>Approved by Curriculum Committee:</th>
<th>Approved by Education Council:</th>
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<tbody>
<tr>
<td>November 21, 2017</td>
<td>December 12, 2017</td>
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