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## CULI 1503: Garde Manger & Breakfast

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### EFFECTIVE DATE

May 2018

### DEPARTMENT

Culinary Arts (Blended)

### 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.

### CREDITS

4.0

### YEAR OF STUDY

1st Year Post-secondary

### PREREQUISITES

Acceptance into the Professional Cook 1 + Catering Certificate program or Culinary Arts Diploma (International ) program

### COREQUISITES

None

### COURSE LEARNING OUTCOMES

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

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

## PRIOR LEARNING ASSESSMENT & RECOGNITION (PLAR)

None

## HOURS

Lecture: 43

Lab: 57

## INSTRUCTIONAL STRATEGIES

lectures, demonstration, hands-on practice, group work, kitchen activities, projects and independent study

## GRADING SYSTEM

Percentages-ITA

## PASSING GRADE

70%

## EVALUATION PLAN

Type	Percentage	Assessment activity
Exam	35	Practical Exam
Assignments	15	
Portfolio	15	
Final Exam	35	Multiple Choice Exam

## 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

## LEARNING RESOURCES

None

Notes:

- Course contents and descriptions, offerings and schedules are subject to change without notice.
- Students are required to follow all College policies including ones that govern their educational experience at VCC. Policies are available on the VCC website at:  
<https://www.vcc.ca/about/governance--policies/policies/>.
- To find out how this course transfers, visit the BC Transfer Guide at <https://www.bctransferguide.ca>.

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**Downtown campus**

250 West Pender Street  
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