



DIPLOMA PROGRAM: Culinary Management

LIAISON
COLLEGE

Sanitation, Safety and Equipment

- Interpretation of Terms
- Personal Hygiene
- Food Contamination
- Safe Food Handling
- Construction Standards
- Maintenance Standards
- Sanitation Codes
- The Health Protection and Promotion Act
- Food Poison Prevention
- Dishwashing

Bake Theory

- Flour Production & Applications
- Types of Shortening
- Sugar Commodities
- Eggs in Baking
- Dairy Products
- Use of Salts
- Leavening Agents
- Chocolate and Flavourings

Basic Nutrition

- Major nutrient identification
- Energy sources
- Lipids
- Proteins and Vegetarian Diets
- Carbohydrate and Dietary Fibre
- Vitamins, Processing & Additives
- Mineral Elements
- Water – Sources, value & quality
- Developing Food Patterns

Culinary Techniques – Basic

- Kitchen Tools – Identification, Storage & Handling
- Uniform Standards
- Proper Food Storage and Packaging
- Fire Procedures
- Stock Cookery
- Thickening Agents
- Soup Cookery
- Sauce Cookery
- Egg & Breakfast Cookery
- Short Order Cookery
- Vegetable, Pasta & Rice Cookery
- Fish & Shellfish Cookery
- Meat Entrees
- Salads

Communications – Basic

- Basic Business Communications
- Accident Reports
- Resume preparation
- Cover Letters
- Application Forms

Calculations - Basic

- Addition, subtraction, multiplication & division
- Common Fractions
- Decimal Fractions
- Percentages
- Standards of Measurement
- Fahrenheit to Celsius conversions

Techniques of Baking

- Pie Dough
- Piping Batters
- Quick Breads and Muffins
- Cream Desserts
- Icings
- Yeast Dough
- Choux Paste Products
- Pastries
- Cake Preparation

Kitchen Management

- Hospitality /Tourism Perspectives and Organizations
- Orientation, Training and Career Planning
- Menu Planning and Basic Marketing
- Table Service
- Basic Kitchen Calculations
- Basic Purchasing
- Kitchen Organization, Maintenance and Security

Food Theory – Basic

- Major cooking methods
- Vegetable cuts and Flavouring Agents
- Stock and Soup Cookery
- Sauce Cookery
- Breakfast and Short Order Cookery
- Vegetable and Pasta & Rice Cookery

Quantity Food Preparation

- Rules of Personal Hygiene and Sanitation
- Safety Regulations
- Large Kitchen Equipment Identification
- Stock, Soup and Sauce Cookery
- Poultry, Lamb, Pork, Beef, Fish Cookery
- Potato and Vegetable Cookery
- Salad Preparation
- Dessert Preparation

Food, Beverage and Labour Cost Controls

- Objectives and Applications of a Food and Beverage Control System
- Food & Beverage Cost controls
- Management Principles
- Employment & Labour Laws
- Employment Recruitment, Selection and Training
- Performance Assessment and Productivity Standards
- Labour Relations
- Labour Cost Controls

Communication - Advanced

- Formal Reports
- Business Correspondence
- Resume Development and Career Planning
- Presentation Skills

Calculations - Advanced

- Business Calculations
- Cost / Sales Calculations
- Break-even Analysis
- Inventory Calculations
- Yield Calculations



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Food Theory - Advanced

- Deep Frying and Fish Cookery
- Meat & Poultry Cookery
- Wines, Spirits and Beers in Cooking
- Garnishes & Derivative Sauces
- Buffet Preparation
- Convenience and Microwave – ready Foods

Pastry, Desserts & Related Theory

- A la carte Cold and Hot Desserts
- Pies, Tarts, and Flans
- Choux Paste Products
- Yeast Products
- Puff Pastry
- Cheese Cakes, Special Occasion Cakes

Culinary Techniques - Advanced

- Fish and Shellfish
- Canapés, Pate and Hors D'Oeuvres
- Cold Buffet and Soups
- Desserts
- Poultry and Game
- Lamb, Pork, Veal and Beef Cookery
- Pasta and Rice Cookery
- Soufflés
- Dining Room – Mise-en-Place

Cuisine – A La Carte

- Introduction
- Appetizers, Soups and Salads
- Vegetables, Potatoes, Pastas and Rice
- Desserts
- Equipment Identification, Use and Maintenance

Personal Chef Introduction

- Overview of the industry
- A day in the life of a PC
- What you need to become a successful PC

ENTREPRENEURIAL SKILLS

Creating a PC Business

- Business Plan
- Market Research & Strategic Plan
- Financial Planning
- Legal & Government Considerations

Administration Model

- Business structure
- Accounting options
- Insurance
- Financing

Strategic Marketing Plan

- Creating an image or brand
- Marketing outline
- Delivering your message
- Marketing Tools
- Creating Marketing Pieces

Purchasing

- Choosing suppliers
- Creating the shopping list
- Ordering
- Tracking mileage
- Client gifts

BECOMING A PERSONAL CHEF

Tools & Equipment

- The client package
- Checklists
- Containers – storage, freezing, reheating
- Tools of the PC Trade
- First aid
- PC Safety

Menu Planning

- How do people eat
- Service variations
- Costing
- Special diets
- Nutritional labelling
- Timing for success

Working in the Client's Home

- Planning your work flow
- Client Interview & Site Inspection
- Setting up your work space
- Trouble shooting
- Clean up & Security
- Evaluation

Selling the PC Service

- Leading questions
- Using the phone script
- FAQ's & Objections
- Booking the interview
- Questionnaire

Safety & Sanitation

Note: students must have a valid Safe Food Handlers Card

- In home basics
- Bacteria
- Food Handling
- Cleaning
- Dishwashing
- Safety practices

PC Culinary Techniques

- Cooking methods
- Proteins, starches, produce
- Food quality
- Packaging for freezing/reheating

Other Revenue Sources & Concepts for the PC

- Strategic Partnerships
- Networking
- Catering
- Interactive parties
- Private cooking demonstrations/ lessons
- Menu planning