

Culinary Arts & Restaurant Ownership

DIPLOMA PROGRAM



LaSalle College
Vancouver

QUARTER 1	QUARTER 2	QUARTER 3	QUARTER 4	QUARTER 5	QUARTER 6
CUL105 Fundamentals of Classical Techniques	CUL111 North American Regional Cuisine	CUL122 Introduction to Pastry	CUL242 Planning and Controlling Costs	RCM263 Hospitality and Human Resources Management	CUL272 Capstone
CUL102 Concepts and Theories of Culinary Techniques	CUL121 Introduction to Baking	CUL252 Food and Beverage Management	RCM241 Marketing for the Hospitality Industry	RCM262 Catering and Banquet Operations	CUL212 Practicum
CUL103 Sanitation and Safety	CUL135 Purchasing and Product Identification	CUL244 Asian Cuisine	CUL246 Classical European Cuisine	RCM264 Financial Management for the Hospitality Industry	CUL261 A la Carte Kitchen
CUL250 Management, Supervision & Career Development	CUL247 World Cuisine	CUL132 Management by Menu	CUL201 Garde Manger	CUL271 Art Culinaire	

2 Baking & Pastry Courses	+	11 Culinary Arts Courses	+	7 Operations Management Courses	+	3 Business Courses	=	TOTAL 90 CREDITS
9 credits		51 credits		21 credits		9 credits		

Culinary Arts & Restaurant Ownership

COURSE DESCRIPTIONS

QUARTER 1

CUL105 FUNDAMENTALS OF CLASSICAL TECHNIQUES
The fundamental concepts, skills and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients, cooking theories, and the preparation of stocks, broth, glazes, soups, thickening agents, the grand sauces and emulsion sauces. Lectures and demonstrations teach organization skills in the kitchen, work coordination, and knife skills. The basics of vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising and frying. Students must successfully pass a practical cooking examination covering a variety of cooking techniques.
Corequisites: Current Food Safe Certificate CUL103 Sanitation & Safety
Credits: 6

CUL102 CONCEPTS AND THEORIES OF CULINARY TECHNIQUES
The fundamental concepts, skills and techniques involved in basic cookery are covered in this course. Special emphasis is given to the study of ingredients, cooking theories, and the preparation of stocks, broth, glazes, and soups, thickening agents, the grand sauces and emulsion sauces. Lectures teach organization skills in the kitchen and work coordination. The basics of stocks, soups, sauces, vegetable cookery, starch cookery, meat and poultry are covered. Emphasis is given to basic cooking techniques such as sautéing, roasting, poaching, braising and frying.
Co-Requisite: Current Food Safe Certificate CUL103 Sanitation & Safety
Credits: 3

CUL103 SANITATION AND SAFETY
This course introduces food and environmental sanitation and safety in a food production area. Attention is focused on food borne illness and their origins, and on basic safety procedures followed in the food service industry. Provincial regulations are addressed in terms of Food Safe, WHMIS, and Work Safe BC.
Credits: 3

CUL 250 MANAGEMENT, SUPERVISION & CAREER DEVELOPMENT
This is a multifaceted course that focuses on managing people from the hospitality supervisor's viewpoint, and developing job search skills. The management emphasis is on techniques for increasing productivity, controlling labor costs, time management, and managing change. It also stresses effective communication and explains the responsibilities of a supervisor in the food service industry. Students develop techniques and strategies for marketing themselves in their chosen fields. Emphasis will be placed on students assessing their marketable skills, developing a network of contacts, generating interviews, writing a cover letter and resume, preparing for their employment interview, presenting a professional appearance, and interview follow-up.
Credits: 3

QUARTER 2

CUL111 NORTH AMERICAN REGIONAL CUISINE
The course reinforces the knowledge and skill learned in the preceding classes and helps students build confidence in the techniques of basic cookery. The development of knife skills is accented. North American Regional cuisine explores the use of indigenous ingredients in the preparation of traditional and contemporary North American specialties. The concepts of mise en place, time-lines, plate presentation, and teamwork in a production setting are introduced and accentuated. Timing and organization skills are emphasized.
Prerequisites: CUL105 Fundamentals of Classical Techniques, and CUL103 Sanitation & Safety
Credits: 6

CUL121 INTRODUCTION TO BAKING
Students are introduced to the fundamental concepts, skills and techniques of baking. Special significance is placed on the study of ingredient functions, product identification and weights and measures as applied to baking. Lectures, demonstrations, production, tasting and testing, students learn yeast-raised dough mixing methods, pie dough, quick dough, cookie dough, and product finishing techniques.Students must pass a practical exam.
Prerequisite: Current Food Safe Certificate CUL103 Sanitation & Safety
Credits: 3

CUL135 PURCHASING AND PRODUCT IDENTIFICATION
This course is a collaborative exploration of basic principles of purchasing food, equipment, and supplies. Primary focus is on product identification, supplier selection, and the ordering, receiving, storing and issuing process.
Credits: 3

CUL247 WORLD CUISINE
This course emphasizes both the influences and ingredients that create the unique character of selected world cuisines. Students prepare, taste, serve and evaluate traditional, regional dishes of Scandinavia, Russia, Switzerland, European and the Mediterranean as well as North Africa, Central and South America. Importance will be placed on ingredients, flavor profiles, preparation and techniques representative of these countries.
Prerequisites: CUL105 Fundamentals of Classical Techniques, and CUL103 Sanitation & Safety
Credits: 3

QUARTER 3

CUL122 INTRODUCTION TO PASTRY
This course is a combination of theory, lecture, demonstration and hands-on production to provide an introduction to pastry techniques for use in a commercial kitchen. Students learn a variety of dough, batters, fillings, and glazes with an emphasis on formulas. Instruction regarding the preparation of basic cakes and icings, roll-in dough, preparations of pastry cream and finishing techniques; plus selection and proper use and handling of various chocolates used in baking and decorating are introduced. Students must pass a practical exam.
Prerequisite: None
Credits: 6

CUL252 FOOD AND BEVERAGE MANAGEMENT
This course will give students a basic understanding of the management process in food and beverage operations. All aspects of food and beverage operations are covered, including organization, marketing, menus, production, service, safety, finances, wine style, wine storing, service of wine, and food wine matching.
Credits: 3

CUL244 ASIAN CUISINE
This course emphasizes both the influences and ingredients that create the unique character of selected Asian cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of various countries. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines.
Prerequisites: CUL105 Fundamentals of Classical Techniques, and CUL103 Sanitation & Safety
Credits: 3

CUL132 MANAGEMENT BY MENU
This course prepares future food service managers by giving a clear picture of the important role menu planning plays within operations. It covers topics ranging from menu development, pricing, and evaluation to facilities design and layout. Students will benefit because good menu development is crucial to the success of any foodservice operation, i.e., a planning tool, source of operational information and a merchandising method for reaching patrons.
Credits: 3

QUARTER 4

CUL242 PLANNING AND CONTROLLING COSTS
This course helps the student appreciate the planning and control process in the restaurant service industry. This course will introduce the tools required to maintain sales and cost histories, develop systems for monitoring current activities, and teach the techniques required to anticipate what is to come. The student will learn about pricing support systems, including food-cost breakdown, the fundamentals of purchasing, receiving, storing, issuing and production are covered. The importance of budgeting and an accurate profit and loss statement are emphasized. Forms and suggestions for implementing effective cost control procedures are given, and the menu's effect on planning and control is covered.
Credits: 3

RCM241 MARKETING FOR THE HOSPITALITY INDUSTRY
This course is an introduction to service marketing as applied to the Hospitality Industry. This course will cover application of basic marketing concepts and research methods. Design and delivery of marketing components for a hospitality business will be covered. Topics included but not limited to: unique attributes of service marketing; consumer orientation; consumer behavior; market segmentation principles; target marketing; product planning; promotion planning; market research; and competitor analysis.
Credits: 3

CUL246 CLASSICAL EUROPEAN CUISINE
This course emphasizes both the influences and ingredients that create the unique character of selected Classical European Cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of British Isles, Italy, France, and Germany, Austria, Switzerland, and Scandinavia countries. Importance will be placed on ingredients, flavor profiles, reparations, and techniques representative of these cuisines.
Prerequisites: CUL105 Fundamentals of Classical Techniques, and CUL103 Sanitation & Safety
Credits: 3

CUL201 GARDE MANGER
This course provides students with skills and knowledge of the organization, equipment and responsibilities of the "cold kitchen". Students are introduced to and prepare cold hors d'oeuvres, sandwiches, salads, as well as basic charcuterie items while focusing on the total utilization of product. Reception foods and buffet arrangements are introduced. Students must pass a written and practical exam.
Prerequisites: CUL103 Sanitation and Safety and CUL105 Fundamentals of Classical Techniques
Credits: 6

QUARTER 5

RCM263 HOSPITALITY AND HUMAN RESOURCES MANAGEMENT
This course introduces the principles and practices of human resources management relevant to hospitality organizations, with emphasis on the entry-level manager's role. Topics covered will include employment laws, workforce management, compensation and benefits administration, labor unions, employee safety, diversity and ethics.
Credits: 3

RCM262 CATERING AND BANQUET OPERATIONS
This course introduces students to the fundamentals of catering, special events and sales in the hospitality industry. The course focuses on understanding the catering's role within the hospitality industry and the various catering disciplines. Students also discuss topics such as contracts, checklists, legal considerations, staffing and training, food production, and sanitation. This course is project driven which requires significant creative and independent work.
Credits: 3

RCM264 FINANCIAL MANAGEMENT FOR THE HOSPITALITY INDUSTRY
In this course, the students develop a working knowledge of the current theories, issues and challenges involved with financial management. Students are introduced to the tools and skills that financial managers use in effective decision making. Topics include budgeting, cash management, cost concepts and behavior, investment analysis, borrowing funds, and financial forecasting.
Credits: 3

CUL271 ART CULINAIRE
This course will celebrate the culinary styles, restaurants, restaurateur and chefs who are in the current industry spotlight. Their style, substance and quality will be discussed and examined. During the hands-on production aspect of the class, students will have the opportunity to be exposed to specialty produce and products.
Prerequisites: CUL105 Fundamentals of Classical Techniques, CUL103 Sanitation and Safety, CUL111 American Regional Cuisine, CUL222 Introduction to Pastry Techniques, CUL252 Food & Beverage Operations Management
Credits: 6

QUARTER 6

CUL272 CAPSTONE
Through the competencies developed in previous related studies, students will develop a complete business plan for a one hundred seat restaurant. The course is designed to allow the student to prepare and present an original and organized business plan. Business related competencies are reviewed and tutored as necessary for completion of the project.
Requirement: Permission of the Academic Director/ Advisor
Credits: 3

CUL212 PRACTICUM
The course has been designed to acquaint the student with actual working conditions in an approved restaurant/hospitality establishment. This course is a supervised entry-level work experience in the restaurant/hospitality field requiring a minimum of 99 hours for culinary programs or 90 hours for baking and pastry of practical work. Individual conferences and class attendance is required. Students are responsible for securing an externship job and may seek assistance through The Institute. Students gain experience needed to seek entry-level positions in their field upon graduation.
Credits: 3

CUL261 A LA CARTE KITCHEN
Introduces students to the A La Carte kitchen, emphasis is on "a la minute" method of food preparation, plus dining room service standards. Industry terminology, correct application of culinary skills, plate presentation, organization and timing in producing items off both a fixed-price menu and a la carte menu are stressed. The principles of dining room service are practiced and emphasized. The philosophy of food are further explored and examined in light of today's understanding of food, nutrition and presentation.
Prerequisites: CUL105 Fundamentals of Classical Techniques, CUL103 Sanitation & Safety, CUL111 American Regional Cuisine, CUL121 Introduction to Baking, CUL222 Introduction to Pastry Techniques, CUL252 Food & Beverage Operations Management
Credits: 9

***Where no prerequisite is provided, none is required.*

**Course descriptions describe the learning opportunities that are provided through the classroom and coursework. It is each student's responsibility to participate in the activities that will lead to successfully meeting the learning outcomes.*



LaSalle College
Vancouver

CULINARY KIT

price: \$995.00

KNIFE KIT

- 1. 3.5" Paring Knife 10419366
- 2. 7" Fork Legend 10419373
- 3. 9" Chef's Knife 10430323
- 4. 10" Wide Bread Knife 10419403
- 5. 10" Spatula 10419410
- 6. 6" Bonning Knife 10419427
- 7. 10" Steel 10424438
- 8. Swivel Peeler 10419441
- 9. 4"x1" Knife Guard 10419458
- 10. 6"x1" Knife Guard 10419465
- 11. 10"x2" Knife Guard (2) 10419472
- 12. 12"x2" Knife Guard 10419489
- 13. Pocket Thermometer 10419496
- 14. Plastic Bowl Scraper 10419502
- 15. Large Tongs 10419519
- 16. Scraper Heat Resistant 10420508
- 17. 12" Piano Whip 10419533
- 18. Measuring Spoon Set 10419540
- 19. Double Melon Baller 10419557
- 20. #2 Plain Tube Set 10419571
- 21. #6 Plain Tube Set 10419571
- 22. #2 Star Tube Set 10419571
- 23. #6 Star Tube Set 10419571
- 24. Exoglass Spoon 10419625
- 25. Fish Spatula 10419632
- 26. Cut Ruler 10419649
- 27. Long Nose Pliers 10419656
- 28. Triple Zip Knife Roll 10428283
- 29. 11" Granton Slicer 10419397

TEXTBOOK KIT

- 30. Sport Bag 10427323
- 31. Foodsafe Level I Workbook 10463666
- 32. Professional Food Manager 10414279

B&P ESSENTIAL KIT

- 33. Chef Jackets (3) 10416204
- 34. Chef Pants (3) 10416211
- 35. Bib Aprons (3) 10410035
- 36. Chef Hats (3) 10416228
- 37. Towels (6) 10416235