

CULINARY ADMINISTRATION CURRICULUM - STARTING FALL 3 yr

SEM1	Weeks	FALL (15 weeks)	Book Costs	ISBN #	Book Title
CMM126	15	College Communication I with Word Processing	126.75	9780176500467	Business Comm Brief: Grammar, Writing Course P
CUL103	15	Fundamentals of Food Preparation	12.25	9781118004081	Fundamental of Food Prep Revised Course Pack
CUL114	15	Applied Culinary Skills	6.75	9781118004081	Experimental Recipe Manual Revised Course Pack
CUL116	15	Products Standards & Market Form	23.25		Product Standard & Market Form Course Pack
CUL130	15	Baking for Cooks	22.75		Hospitality Baking for Cooks Study Manual Course Pack
CUL150	15	Sanitation & Safety	122.75	9780920591086	Smart Serve Ontario Workbook + Advanced FST
HRM105	15	Student Success for Hospitality I	NBR		
HRM118	15	Food & Beverage Management	114.75	9780471782766	Intro to Hospitality Industry
		Total	429.25		
		+ Wiley Box of Books	360.75		
SEM2		WINTER (15 weeks)			
ACC170	15	Introduction to Accounting			
CUL132	8	Introduction to Food Service - 8 weeks			
CUL160	15	Pastry Arts			Pastry Arts Recipe Manual Revised-Student Study Guide
CUL181	15	Kitchen Management			
CUL190	15	Restaurant Food Production			Table D'Hote Recipe Manual revised Course Pack
DFM123	15	Healthy Living, Healthy Eating	158.00	9780495560081	Personal Nutrition, Healthy Living Healthy Eating
HRM100	15	Wines	90.00	9780132351720	Essen of Wine W/Food Pairing Techniques
HRM106	15	Student Success for Hospitality II			
LAW130	15	Law & Security			
MTH149	15	Mathematics			
SEM3		FALL (11 weeks)			
BCL121	11	Spreadsheet Applications - MS Excel	66.75	9780077218645	Simnet 2007 Suite
CUL215	11	Applied A La Carte Cooking	41.50	9780471287858	Culinary Artistry, Contemporary Cuisine Recipe Manual
CUL253	11	Contemporary Cuisine Theory	12.25		Contemporary Cuisine Study Guide Course Pack
HRM218	11	Food, Beverage & Labour Cost Control	107.25	9780471783473	Principle of Food... Cost Control
HRM222	11	Menu Design	TBA		
HRM225	11	Hospitality Marketing	TBA		
HRM240	IND	Hospitality Industry Report I	TBA		
		Total	227.75		
SEM4		WINTER			
ACC245	15	Management Accounting I			
CMM180	15	Business Writing			
CUL230	15	Buffet/Quantity Cooking			
CUL242	15	International Contemporary Cuisine			
CUL245	15	Garde Manger/Culinary Display			
CUL290	15	Cultural Culinary Lifestyle			
HRM251	15	Hospitality Project			
HRM260	15	Facilities Design, Development & Equipment Selection			
HRM275	15	Human Relations/Supervisory Development			

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SEM5		FALL (11 weeks)			
ACC345	11	Management Accounting II		TBA	
CMM300	11	Report Writing II		NBR	
HRA310	11	Entrepreneurial Skills Development		TBA	
HRA320	11	Rational Decision Making	132.25	9780176224585	Business Decision Making
HRA325	11	Leadership Workshop		NBR	
HRA334	11	Project Management	140.00	9780324656152	Successful Project Management
HRA350	IND	Hospitality Industry Report II		TBA	
HRA370	11	Critical Thinking	<u>54.75</u>	9780618348824	Thinking Critically: Concise Guide
Total			327.00		

SEM6		WINTER (15 weeks)	
HRA360	15	Labour Relations & Collective Bargaining	
HRA381	15	Marketing Management	
HRA390	15	Organizational Behaviour	
HRA393	15	Practical Business Operations	
HRA395	15	Human Resource Management	
MTH330	15	Financial Analysis & Practice	

NBR = No Book Required

All students require a uniform package consisting of items that meet the standards and style set by the Canadore College Hospitality Department. Deviation from this standard or style will not be permitted.

You will also require a Culinary Knife Package; the content and quality have been selected to assist in the successful completion of the program. All items are required.

Our suggested supplier is:

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LaSalle Uniform Shoppe

257 Main Street East
North Bay, ON
P1B 1B2
Telephone: (705) 474-5390

This package is available from:

Trans Canada Store & Restaurant Supply

1183 Fisher Street
North Bay, ON
P1B 2G8
Telephone: (705)474-5726 or 1-800-461-1668

Order your uniform packages online:
www.lasalleuniform.ca

Order your uniform packages via e-mail:
www.transcanadastore.ca

Please purchase the following items that are not included in package:

Black dress socks.



Black dress pants.

UNIFORMS AND KNIVES ARE MANDATORY IN ALL LAB CLASSES.

White button down

The items to be purchased by the individual as well as the uniform and knife packages are required for the first day of classes.

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White button down shirt (oxford),

Must fully tuck into waistband of pants

Black dress shoes,

must have black soles and black laces if applicable, no open heel or toe. Must be comfortable for long hours of standing.

Our recommended shoe retailer

Shoes For Crews

Order your shoes online:

www.shoesforcrews.com

These are required when you are accepted to:

Please Note:

For ease of movement and comfort we recommend you order a slightly larger size of kitchen uniform.

It is strongly recommended that your uniform and knife packages be purchased before July 31st to avoid delays in shipping and to ensure you have the required items available your first day of classes.

While we have faith in our suggested suppliers; the purchase of these packages constitutes a business transaction directly between the student and the supplier. Canadore College is in no way involved in this transaction.

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