

CULINARY SKILLS CHEF TRAINING CURRICULUM - STARTING FALL

1 yr

SEMESTER 1	No of Weeks	FALL (15 weeks)	Book Costs	ISBN #	Book Title
CMM126	14	College Communication I with Word Processing	126.75	9780176500467	Business Comm Brief: Grammar, Writing Course Pk
CUL103	14	Fundamentals of Food Preparation	23.25	9781118004081	Fundamental of Food Prep Revised Course Pack
CUL114	14	Applied Culinary Skills	6.75	9781118004081	Experimental Recipe Manual Revised Course Pack
CUL116	14	Products Standards & Market Form	23.25		Product Standard & Market Form Course Pack
CUL130	14	Baking for Cooks	22.75		Hospitality Baking for Cooks Study Manual Course Pack
CUL150	14	Sanitation & Safety	122.75	9780920591086	Smart Serve Ontario Workbook + Advanced FST
HRM105	14	Student Success for Hospitality I	NBR		
HRM118	14	Food & Beverage Management	114.75	9780471782766	Intro to Hospitality Industry
Total			429.25		
+ Wiley Box of Books			360.75		
SEMESTER 2		WINTER (15 weeks)			
CUL132	7	Introduction to Food Service			
CUL160	14	Pastry Arts			Pastry Arts Recipe Manual Revised- Student StudyGuide
CUL181	14	Kitchen Management			
CUL190	7	Restaurant Food Production			Table D" Hote Recipe Manual Revised Course Pack
DFM123	14	Healthy Living, Healthy Eating	158.00	9780495560081	Personal Nutrition, Healthy Living Healthy Eating
HRM100	14	Wines	90.00	9780132351720	Essen of Wine W/Food Pairing Techniques
HRM106	14	Student Success for Hospitality II			
MTH149	14	Mathematics			
NBR=No Book Required					

“Canadore College has made every effort to ensure the accuracy of this booklist. It remains the responsibility of each student to compare this list against your schedule to ensure that you purchase and secure only the materials that you need.”

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