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DOCUMENT D'INFORMATION

PROGRAMMES RÉAMÉNAGÉS (DÉCOUPÉS) PAR COURS

**IMPLANTATION EN SEPTEMBRE 1988
SECTEUR ALIMENTATION
400-000**

SECONDAIRE

Québec 

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*Document communiqué
à la Commission scolaire
de la région de la Capitale-Nationale*

Québec 

INTRODUCTION

This publication describes the five programs of study of the Food 900-000 sector, which have been reorganized with a view to their implementation in September 1988.

The program of study 1508, **Institutional Cooking**, of a 1200-hour duration, will replace program 1774, **Professional Cooking I**, of a 1350-hour duration, described in the information document entitled "Reorganized Programs Subdivided into Courses" for the Food 900-000 sector. This reorganized program will lead to the Secondary School Vocational Diploma (SSVD).

The program of study 1510, **Restaurant Service**, of a 780-hour duration, will replace program 1776, **Table Service**, of a 900-hour duration, described in the above-mentioned document. This reorganized program will lead to a Secondary School Vocational Certificate (SSVC).

The program of study 1511, **Professional Cooking I**, of a 900-hour duration will replace program 904-600, **Professional Cooking I**. This reorganized program will lead to an Attestation of Vocational Specialization (A.V.S.).

The program of study 1509, **Butcher and Delicatessen Trades**, of a 900-hour duration, will replace program 1775, **Meat Cutting**, of a 900-hour duration. In this case, only the title and program code have been changed, the program content remaining the same. This reorganized program will lead to a Secondary School Vocational Certificate (SSVC).

The program of study 1532, **Pastry**, of a 900-hour duration, will replace program 1777, **Pastry**, of a 1350-hour duration. This reorganized program will lead to a Secondary School Vocational Certificate (SSVC).

The reorganized **Institutional Cooking** and **Restaurant Services** programs of study are the result of the restructuring of the most recent versions of current Adult Education programs.

The presentation of some modules may be altered, but the content of the courses is identical, with the exception of the duration of the synthesis activity modules, which has been changed to make provision for on-the-job training.

USE OF DOCUMENT

The Institutional Cooking, Restaurant Services, Pastry, Professional Cooking I, and Butcher and Delicatessen Trades programs of study are presented as follows:

At the top of the page will be found:

- the program title;
- the new program code;
- the duration in hours;
- the number of credits.

This is followed by a complete list of courses by semester. These lists comprise for each course:

- the course title and code;
- the duration in hours;
- the number of credits;
- the semester during which it is suggested that the course be given.

PROGRAM: INSTITUTIONAL CUISINE

SSVD 80 credits

LIST OF COURSES

PROGRAM CODE: 1508

First Semester: 30 credits - 450 hours		Hours	Credits
901-014	Work Environment	60	4
901-021	Basic Ingredients	15	1
901-031	Hygiene and Safety	15	1
901-043	Basic Stocks and Sauces	45	3
901-052	Soups	30	2
901-062	Fruits, Vegetables and Salads I	30	1
901-071	Meats I	15	1
901-082	Fish	30	2
901-092	Fowl I	30	2
901-101	Eggs	15	1
901-115	Cooking Methods	75	5
901-121	Hors d'oeuvre and Appetizers I	15	1
901-131	Marinades and Brines	15	1
901-142	Pastries and Desserts I	30	2
901-152	Synthesis Activities I	30	2
Second Semester: 30 credits - 450 hours		Hours	Credits
901-162	Sauce Derivations	30	2
901-171	Fruits, Vegetables and Salads II	15	1
901-183	Meats II	45	3
901-192	Molluscs and Crustaceans	30	2
901-201	Fowl II	15	1
901-202	Hors d'Oeuvre and Appetizers	30	2
901-222	Dressings and Stuffings	30	2
901-233	Pastries and Desserts	45	3
901-241	Composite Butters	15	1
901-253	Garnishes and Decoration	45	3
901-262	Québec Regional Cuisine	30	2
901-273	Foreign Cuisine I	45	3
901-285	Synthesis Activities II	75	5
Third Semester: 20 credits - 300 hours		Hours	Credits
901-291	Dining Room	15	1
901-301	Game	15	1
901-311	Delicatessen Meats	15	1
901-323	Balanced Nutrition	45	3
901-333	Kitchen Management	45	3
901-343	Foreign Cuisine II	45	3
901-353	Synthesis Activities III	30	2
901-366	On-the-Job Training	90	6

PROGRAM: BUTCHER & DELICATESSEN TRADES

SSVC 60 credits - 900 hours

LIST OF COURSES

PROGRAM CODE: 1509

First Semester: 30 credits - 450 hours		Hours	Credits
905-193	Work Environment	45	3
905-202	Butcher Meats	30	2
905-211	Preserving and Storing	15	1
905-222	Anatomy and Physiology	30	2
905-234	Basic Beef Cuts	60	4
905-242	Retail Front Cuts I	30	2
905-258	Retail Front Cuts II	120	8
905-265	Retail Hind Cuts I	75	5
905-273	Pork Cuts	45	3
Second Semester: 30 credits - 450 hours		Hours	Credits
905-282	French Style Front Cuts	30	2
905-292	French Style Hind Cuts	30	2
905-305	Retail Hind Cuts II	75	5
905-313	Veal Cuts	45	3
905-322	Lamb Cuts	30	2
905-334	Butcher Shop Management	60	4
905-342	Fowl and Other Products	30	2
905-357	Delicatessen Trade	105	7
905-363	On-the-Job Training	45	3

PROGRAM: RESTAURANT SERVICES

SSVC 52 credits 780 hours

LIST OF COURSES

PROGRAM CODE: 1510

First Semester: 30 credits - 450 hours		Hours	Credits
900-014	Hotel and Restaurant Trades	60	4
900-022	Ordering and Billing	30	2
900-032	Basic Oenology	30	2
900-042	Wine Geography I	30	2
900-051	Wine Service	15	1
900-062	Setting up the Dining Room	30	2
900-071	Basic Cooking	15	1
900-083	Plate Service	45	3
900-091	Lunch and Banquet Service	15	1
900-101	Setting up the Bar	15	1
900-112	Basic Drink Ingredients	30	2
900-122	Beverage Service I	30	2
900-137	Synthesis Activities I	105	7
Second Semester: 22 credits - 450 hours		Hours	Credits
900-142	Cost Control	30	2
900-151	Wine Geography II	15	1
900-161	Food and Wine Compatibility	15	1
900-173	Preparation at the Table	45	3
900-182	Trolley Service	30	2
900-191	Legislation and Bar Control	15	1
900-212	Mixed Drinks and Beer	30	2
900-221	Beverage Service II	15	1
900-233	Beverage Preparation	45	3
900-246	On-the-Job Training	90	6

PROGRAM: PROFESSIONAL COOKING I
PREREQUISITE PROGRAMS: 903-500, 1774

AVS 60 credits

LIST OF COURSES

PROGRAM CODE: 1511

First Semester: 30 credits - 450 hours		Hours	Credits
902-011	Kitchen Shutdown and Sanitation	15	1
902-022	Management and Labour Legislation	30	2
902-031	Soup Derivations I	15	1
902-041	Balanced Nutrition I	15	1
902-051	Wines and Spirits	15	1
902-063	Butcher Meats I	45	3
902-073	Fowl and Game I	45	3
902-082	Giblets and Offal	30	2
902-093	Fish and Seafood I	45	3
902-102	Sauces and Derivations	30	2
902-112	Hors d'Oeuvre and Appetizers	30	2
902-123	Pastry Making and Decoration	45	3
902-136	Synthesis Activities	90	6
Second Semester: 30 credits - 450 hours		Hours	Credits
902-141	Kitchen Management	15	1
902-151	Balanced Nutrition II	15	1
902-161	Butcher Meats II	15	1
902-171	Fowl and Game II	15	1
902-182	Fish and Seafood II	30	2
902-191	Jellies	15	1
902-201	Hors d'Oeuvre and Appetizers II	15	1
902-212	Entremets	30	2
902-221	Garnishes and Decoration	15	1
902-236	Buffets	90	6
902-245	Delicatessen Meats	75	5
902-251	Salads and Salad Dressings	15	1
902-261	Soup Derivations II	15	1
902-276	Show Pieces	90	6

PROGRAM: PASTRY

SSVC 60 credits 900 hours

LIST OF COURSES

PROGRAM CODE: 1532

First Semester: 30 credits - 450 hours		Hours	Credits
907-222	Work Environment	30	2
907-234	Introduction to Pastry-Making	60	4
907-246	Basic Doughs and Batters I	90	6
907-252	Basic Mixtures and Creams I	30	2
907-266	Basic Doughs and Batters II	90	6
907-272	Basic Mixtures and Creams II	30	2
907-283	Small Bakery Products	45	3
907-294	Commercial Pastries I	60	4
907-301	Special Occasion Products I	15	1
Second Semester: 30 credits - 450 hours		Hours	Credits
907-316	Commercial Pastries II	90	6
907-322	Pastry Entremets I	30	2
907-334	Pastry Entremets II	60	4
907-342	Special Occasion Products II	30	2
907-353	Hotel Pastries	45	3
907-364	Fine Pastries	60	4
907-373	Specialties	45	3
907-386	On-the-Job Training	90	6

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