

Course Outline for CULN2204 — Breakfast Preparation Lab

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| Credits: | 5 (0/5/0) |
| Description: | This course covers the hands-on application of the skills required by a breakfast cook, ranging from basic egg cookery to breakfast buffet set-up and service, and the preparation of food products on the typical breakfast menu of a restaurant. |
| Prerequisites: | Instructor permission needed |
| Corequisites: | (None) |
| Competencies: | <ol style="list-style-type: none"> 1. Demonstrate proper sanitation and safety standards. 2. Display professionalism. 3. Demonstrate proper equipment operation. 4. Facilitate effective communication. 5. Display good customer relations. 6. Demonstrate organizational skills. 7. Maintain clean work station. 8. Demonstrate mis en place. 9. Demonstrate proper plate presentation: garnish, color, balance, contrast. 10. Maintain proper food storage. 11. Demonstrate proper utilization of leftover food products. 12. Prepare menu items according to specifications. 13. Plan and organize breakfast buffet. 14. Prepare eggs. 15. Prepare breakfast meats. 16. Prepare waffles, pancakes and French toast. 17. Prepare syrups. 18. Prepare flavored butters and cream cheese. 19. Prepare breakfast beverages. 20. Utilize breakfast pastries. 21. Clean and maintain dairy cooler and line coolers. |
| Goal Areas: | (None) |