COURSE: COMMERCIAL FOOD

18

OVERVIEW OF COURSE

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through manufacture experience selected and arranged fr	od program is to repare the student with life of the student with life of the student with life of the student student with life of the student wi
Description	
Base M	
Career Awaren Personal Hygiene Safety and Substation Time Management Terminology Tools and Utensils Use and Care of Equipment	Job Readiness, Journal Nutrition Receiving and Storing Trade Mathemat Computer Usage Menu Planning
All Base Modules are reinforced in of state of the second se	laboratory sessions of a long and a long and a long
and de recommended. A des aled char	esigned to be independent of all others. Crosses and the second s
Back of the House-Cook/Chef	
Base Modules	Seafood
Weights a Musical Mes	Potatoes
Purchasing Solis June on ad Stocks	Pasta, Rice, and Other Starches
Sauces and Gravies	Sandwiches
Eggs	Appetižers
Cheese	Fruits
Meats Poultry	Garnishes Beverages
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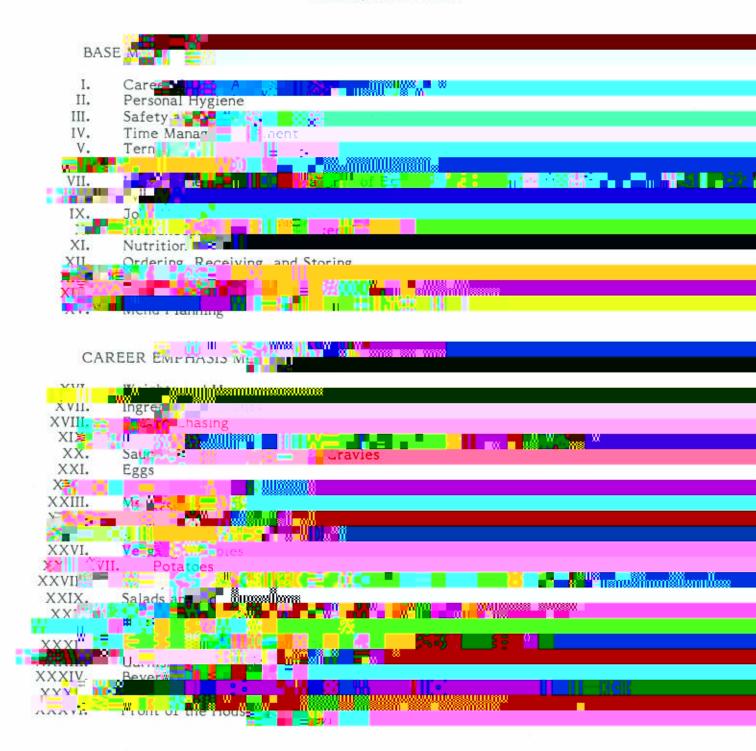
COURSE:	COMMERCIAI JUL	
OVERVIEW		
	House - Baker , Daker & Heiper	
N V II F F	Base Modules Menu Plannis Francis Veights and the second s	Costing/Portion Control Cakes and Cookies Puddings and Lawesserts
Freedont of t	📲 🗸 House - Waitper 🚰 🔤 🚛 🚛 🚛 🚛	· Person
II S	Bas c in Sules ngredients balads and Dressin <mark>g S</mark> andwiches	Garnishes Briss ages Front of the
Enhancemen	t Modules for gifted or advanced students	ar to be taught in an 🕂
Ν	Management Training	Catho ng Entrepreneurshin

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CONTENT OUTLINE



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COURSE:	COM		
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XL.			
XLI.	Pie and Pastry		
XLII.	Puddings and Desserts		
		- 03品	
E	MACCINER I GOUDENT MOD	MILES	
XLIII.	Mana		
XLIV.	Mana Catern		
XLV.	Entrepreneursnij		