



## **Certified Master Chef Course Outline**

**COURSE NAME:** Product knowledge and purchasing procedures

**PRE-REQUISITE FOR:** Certified Master Chef

**PERIODS/WEEKS:** 30 hrs online learning

**PREPARED AND/OR REVIEWED BY:** Rudi Fischbacher CCC

**APPROVED BY:** CCFCC Canadian Culinary Federation

### **I COURSE DESCRIPTION**

This course focuses on market forms of products, federal inspected plant procedures and processes in place. Purchasing methods, issues, limitations and challenges for a Chef/Operator. Discuss the role of the CFIA (Canadian Food Inspection Agency), the CFSQP (Canadian Food Safety and Quality Program) and their provincial and territorial Regulations and Acts. Dealing with GMF (Genetically modified Foods), Organic Growers and their certifying bodies in place. Identify packaging options to maximize yield and storage limitations.

### **II LEARNING OUTCOMES**

**Learning Outcomes are clear statements of the critical/essential knowledge, skills and attitudes, which, a candidate is, required to demonstrate to indicate successful completion of the course.**

#### **A. Core Outcomes**

1. Explain how a federal inspected plant functions and the CFIA – Canadian Food Inspection Agency’s role in monitoring operation
2. Explain the role of the CFSQP ( Canadian Food Safety and Quality Program)
3. Identify the affects outbreaks have on purchasing options

4. Explain the regulatory difference between provincial and federal inspected plants
5. List and describe the steps for creating a purchasing system
6. Identify the position of a wholesaler in the market place and ministry regulations
7. Observe Consumer behaviour, nutritional, health and safety impact
8. Understand sourcing of vendor, ordering, receiving, storage, inventory procedures
9. Explain how POS (point of system) is interfaced into recipe, product and inventory controls
10. Explain safety, sanitation and maintenance and possible

### **III COURSE CONTENT**

**The topics, their order and length of time spent on each may vary depending on the needs of each class.**

<b><u>TOPIC</u></b>	<b><u>#PERIODS</u></b>
<b>1. Large food supplier and distribution systems</b> <ul style="list-style-type: none"> <li>- Identify market form, grading and specifications of proteins</li> <li>- Identify CFIA regulations monitoring a plant</li> <li>- Explain supply and demand issues</li> <li>- Identify limitations, challenges and opportunities for TQM</li> <li>- Purchasing forms, methods and distribution</li> <li>- Explain the role of PMAC ( Purchasing Management Association of Canada)</li> <li>- Research project details based on rubric</li> </ul>	<b>6</b>
<b>2. Canadian protein and product regulations and grading</b> <ul style="list-style-type: none"> <li>- Identify import and grading regulations</li> <li>- How to improve purchasing power and yield</li> <li>- Sourcing of products and convenience foods</li> <li>- GMF and antibiotics in our food chain</li> <li>- Dealing with outbreaks</li> <li>- Identify wholesaler position in the supply chain</li> <li>- Identify options as an end user and how to buy direct</li> </ul>	<b>6</b>

- 3. Consumer behaviour affecting product placement** **6**
- Identify changing Consumer know-how and demands
  - Nutritional-health impact on product choice - Superfoods
  - Food additives, standards and safety issues
  - Dealing with ethnicity and social groups, habitual behaviour
  - Sourcing of vendor, ordering, logging, receiving and inventory
  - Identify vendor selection criteria
- 4. Food production and sanitation** **6**
- Food protection and ordering procedures
  - Receiving, inspection, logging and storage of products
  - Understand POS, par-stock and inventory tracking/control
  - Production decision, forecast, scheduling, control and assembly
  - Objective and method of food production
  - Energy use, conservation and management
- 5. Safety, Sanitation and Maintenance** **6**
- Safety, sanitation and maintenance based on functional subsystem
  - Foodborne pathogens
  - Controlling microbial quality of food
  - Standards, customer and employee safety based on HACCP
  - Management functions and linking processes
  - Management principles, types and role of a manager
  - Functions, skills and organizational structure
  - Decision making, communication and balance
  - Management of financial and human resources

#### **IV EVALUATION PROCEDURE**

Research Project		40%
Final Exam		<u>60%</u>
	<b>TOTAL:</b>	<b>100%</b>

**Passing grade is 70%.**

#### **V RECOMMENDED TEXTS**

The Restaurant: from concept to operation, fifth edition by John R. Walker ISBN 978-0-471-74057-5

Food Service Organisations: a managerial and systems approach, sixth edition by Marian C. Spears and Mary B. Gregoire ISBN 0-13-193632-8

## **VI DELIVERY FORMAT**

This online course will elaborate on fully understanding all aspects of product recognition, specifications, selection, consumer behaviour pricing and inventory management. The course will have a research project and final exam which will be submitted online.

## **VII POLICIES AND PROCEDURES**

All courses are in preparation for the Certified Master Chef Examination and under the hospice of the CCFCC Canadian Culinary Federations by-laws and delivered under the CCI Canadian Culinary Federation Rules and Guidelines.

## **VIII DISCLAIMER**

While every effort is made by the Professor/Faculty to cover all material listed in the outline, the order, content, and/or evaluation may change in the event of special circumstances (e.g. time constraints due to inclement weather, sickness, College closure, technology/equipment problems or changes, etc.). In any such case, students will be given appropriate notification in writing.