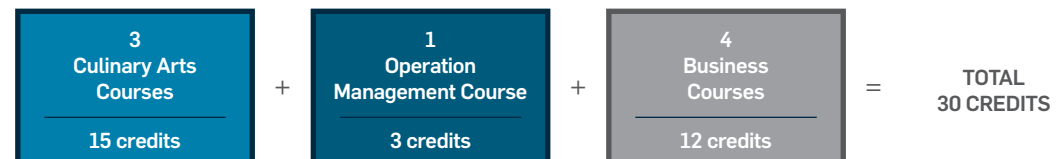
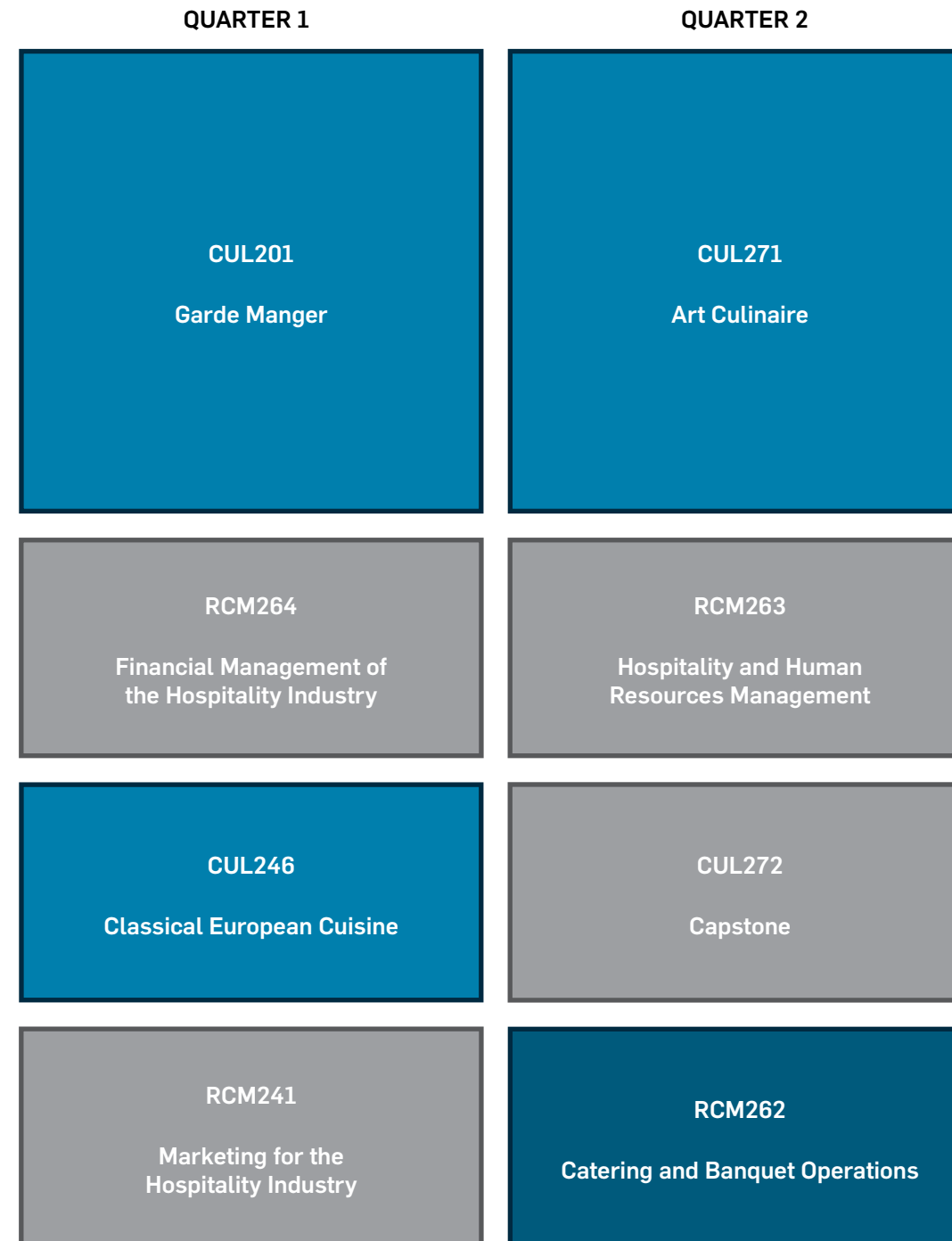


# Entrepreneurship & Restaurant Ownership

DIPLOMA PROGRAM



LaSalle College  
Vancouver



# Entrepreneurship & Restaurant Ownership

## COURSE DESCRIPTIONS

### QUARTER 1

#### CUL201 GARDE MANGER

This course provides students with skills and knowledge of the organization, equipment and responsibilities of the "cold kitchen". Students are introduced to and prepare cold hors d'oeuvres, sandwiches, salads, as well as basic charcuterie items while focusing on the total utilization of product. Reception foods and buffet arrangements are introduced. Students must pass

a written and practical exam.

*Prerequisites: CUL103 Sanitation and Safety and CUL105 Fundamentals of Classical Techniques*

*Credits: 6*

#### CUL246 CLASSICAL EUROPEAN CUISINE

This course emphasizes both the influences and ingredients that create the unique character of selected Classical European Cuisines. Students prepare, taste, serve, and evaluate traditional, regional dishes of British Isles, Italy, France, Germany, Austria, Switzerland, and Scandinavia countries. Importance will be placed on ingredients, flavor profiles, preparations, and techniques representative of these cuisines.

*Credits: 3*

#### RCM264 FINANCIAL MANAGEMENT OF THE HOSPITALITY INDUSTRY

In this course, the students develop a working knowledge of the current theories, issues and challenges involved with financial management. Students are introduced to the tools and skills that financial managers use in effective decision making. Topics include budgeting, cash management, cost concepts and behavior, investment analysis, borrowing funds, and financial forecasting.

*Credits: 3*

#### RCM241 MARKETING FOR THE HOSPITALITY INDUSTRY

This course is an introduction to service marketing as applied to the Hospitality Industry. This course will cover application of basic marketing concepts and research methods. Design and delivery of marketing components for a hospitality business

will be covered. Topics included but not limited to: unique attributes of service marketing; consumer orientation; consumer behavior; market segmentation principles; target marketing; product planning; promotion planning; market research; and competitor analysis.

*Credits: 3*

### QUARTER 2

#### CUL271 ART CULINAIRE

This course will celebrate the culinary styles, restaurants, restaurateur and chefs who are in the current industry spotlight. Their style, substance and quality will be discussed and examined. During the hands-on production aspect of the class, students will have the opportunity to be exposed to specialty produce and products.

*Prerequisites: CUL102 Concepts and Theories of Culinary Techniques, CUL103 Sanitation and Safety,*

*and CUL105 Fundamentals of Classical Techniques*

*Credits: 6*

#### RCM263 HOSPITALITY AND HUMAN RESOURCES MANAGEMENT

This course introduces the principles and practices of human resources management relevant to hospitality organizations, with emphasis on the entry-level manager's role. Topics covered will include employment laws, workforce management, compensation and benefits administration, labor unions, employee safety, diversity and ethics.

*Credits: 3*

#### RCM262 CATERING AND BANQUET OPERATIONS

This course introduces students to the fundamentals of catering, special events and sales in the hospitality industry. The course focuses on understanding the catering's role within the hospitality industry and the various catering disciplines. Students also discuss topics such as contracts, checklists, legal considerations, staffing and training, food production, and sanitation. This course is project driven which requires significant creative and independent work.

*Prerequisite: None*

*Credits: 3*

#### CUL272 CAPSTONE

Through the competencies developed in previous related studies, students will develop a complete business plan for a one hundred seat restaurant. The course is designed to allow the student to prepare and present an original and organized business plan. Business related competencies are reviewed and tutored as necessary for completion of the project.

*Credits: 3*



**LaSalle College**  
Vancouver

## CULINARY KIT

price: \$995.00

### KNIFE KIT

1. 3.5" Paring Knife ..... 10419366
2. 7" Fork Legend ..... 10419373
3. 9" Chef's Knife ..... 10430323
4. 10" Wide Bread Knife ..... 10419403
5. 10" Spatula ..... 10419410
6. 6" Bonning Knife ..... 10419427
7. 10" Steel ..... 10424438
8. Swivel Peeler ..... 10419441
9. 4"x1" Knife Guard ..... 10419458
10. 6"x1" Knife Guard ..... 10419465
11. 10"x2" Knife Guard (2) ..... 10419472
12. 12"x2" Knife Guard ..... 10419489
13. Pocket Thermometer ..... 10419496
14. Plastic Bowl Scraper ..... 10419502
15. Large Tongs ..... 10419519
16. Scraper Heat Resistant ..... 10420508
17. 12" Piano Whip ..... 10419533
18. Measuring Spoon Set ..... 10419540
19. Double Melon Baller ..... 10419557
20. #2 Plain Tube Set ..... 10419571
21. #6 Plain Tube Set ..... 10419571
22. #2 Star Tube Set ..... 10419571
23. #6 Star Tube Set ..... 10419571
24. Exoglass Spoon ..... 10419625
25. Fish Spatula ..... 10419632
26. Cut Ruler ..... 10419649
27. Long Nose Pliers ..... 10419656
28. Triple Zip Knife Roll ..... 10428283
29. 11" Granton Slicer ..... 10419397

### TEXTBOOK KIT

30. Sport Bag ..... 10427323
31. Foodsafe Level I Workbook ..... 10463666
32. Professional Food Manager ..... 10414279

### B&P ESSENTIAL KIT

33. Chef Jackets (3) ..... 10416204
34. Chef Pants (3) ..... 10416211
35. Bib Aprons (3) ..... 10410035
36. Chef Hats (3) ..... 10416228
37. Towels (6) ..... 10416235