

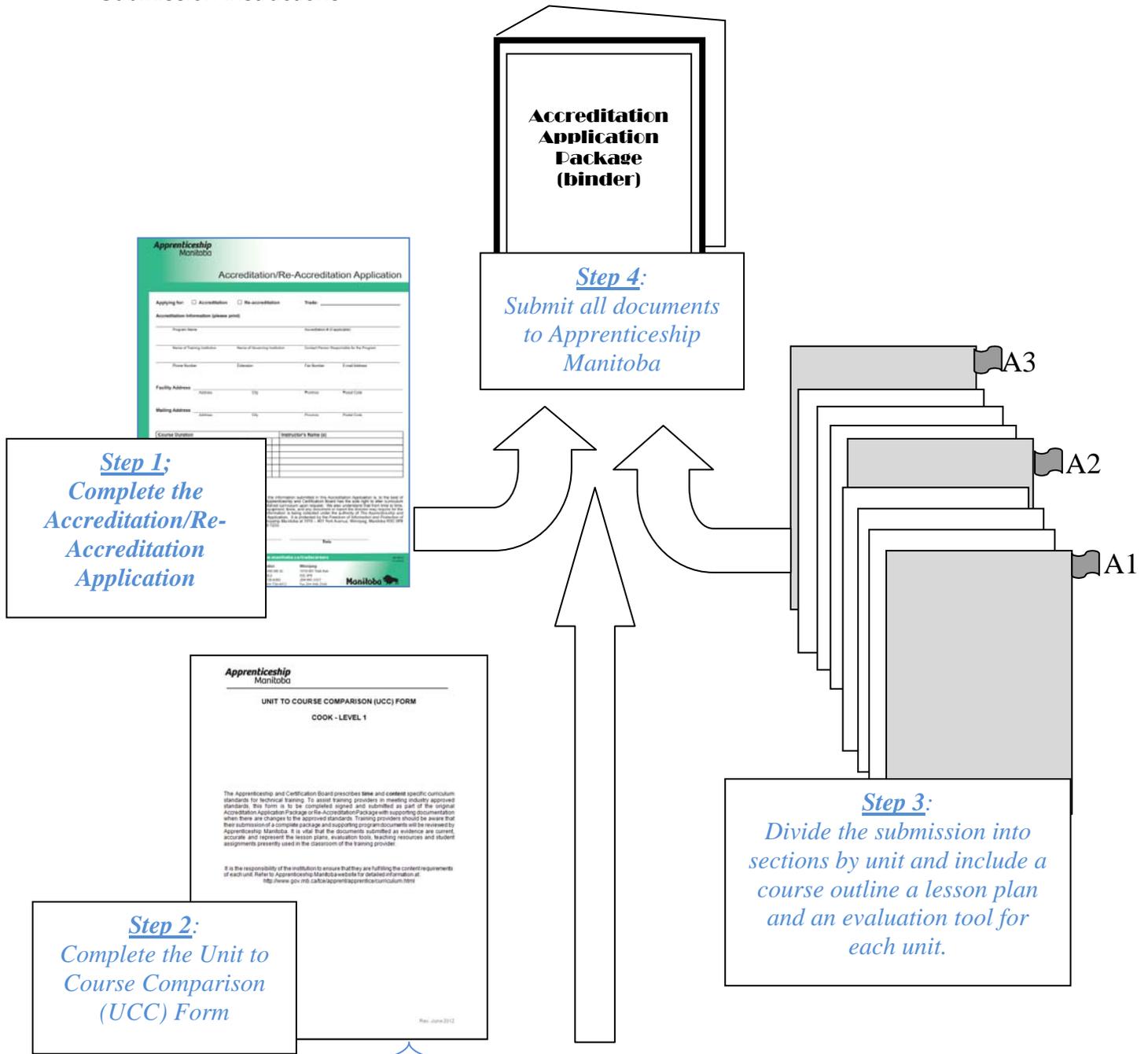
UNIT TO COURSE COMPARISON (UCC) FORM

COOK - LEVEL 1

The Apprenticeship and Certification Board prescribes **time** and **content** specific curriculum standards for technical training. To assist training providers in meeting industry approved standards, this form is to be completed signed and submitted as part of the original Accreditation Application Package or Re-Accreditation Package with supporting documentation when there are changes to the approved standards. Training providers should be aware that their submission of a complete package and supporting program documents will be reviewed by Apprenticeship Manitoba. It is vital that the documents submitted as evidence are current, accurate and represent the lesson plans, evaluation tools, teaching resources and student assignments presently used in the classroom of the training provider.

It is the responsibility of the institution to ensure that they are fulfilling the content requirements of each unit. Refer to Apprenticeship Manitoba website for detailed information at:
manitoba.ca/tce/apprent/apprentice/curriculum.html

Submission Instructions



A3 Trade Safety Awareness	Included in A3:		
	Lesson Plan	Evaluation Tool	Course Outline
Course names	Course credit codes/numbers	Program Allotted Hours	
WS&H Issues and their Importance	Trade Safety Binder	55 minutes	
WS&H Legal rights and Responsibilities	Trade Safety Binder	70 minutes	
Unit total (hours): ►			

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Demonstration of coverage of the Apprenticeship Manitoba technical training standard must include:

- Fully completed columns with course name(s), course credit code(s)/number(s) and the time allocated to the standards by the applicant.
- Submission of all Course Outlines.
- Supporting program documents: Lesson Plans, Evaluation Tools within the specific Apprenticeship Manitoba unit.

Submissions must include a balanced variety of supporting documentation to demonstrate adequate scope of technical training.

Tip: We do not require duplicates of supporting program documents within a submission package. If one of your Course Outlines is referenced more than once, place the one (1) copy in the first reference. For every other unit that refers to that Course Outline, include a note to indicate where the outline is located.

A1 Orientation I: Structure and Scope of Cook		Include: __ Lesson Plan __ Evaluation Tool __ Course Outline	
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical	
Unit total (hours): ►			

A3 Trade Safety Awareness		Include: __ Lesson Plan __ Evaluation Tool __ Course Outline	
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical	
Unit total (hours): ►			

A4 Communication		Include: __ Lesson Plan __ Evaluation Tool __ Course Outline	
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical	
Unit total (hours): ►			

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A5 Trade-Related Documents		Include: __ Lesson Plan __ Evaluation Tool __ Course Outline	
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical	
Unit total (hours): ►			

A6 Tools and Equipment		Include: __ Lesson Plan __ Evaluation Tool __ Course Outline	
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical	
Unit total (hours): ►			

A7 Personal Hygiene and Kitchen Sanitation		Include: __ Lesson Plan __ Evaluation Tool __ Course Outline	
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical	
Unit total (hours): ►			

A8 Weights and Measures		Include: __ Lesson Plan __ Evaluation Tool __ Course Outline	
Course names (attach Course Outline(s))	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical	
Unit total (hours): ►			

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A9 Cooking Principles I		Include: __ Lesson Plan __ Evaluation Tool __ Course Outline	
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical	
Unit total (hours): ►			

A11 Receiving and Storage		Include: __ Lesson Plan __ Evaluation Tool __ Course Outline	
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical	
Unit total (hours): ►			

B1 Stocks and Soups		Include: __ Lesson Plan __ Evaluation Tool __ Course Outline	
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical	
Unit total (hours): ►			

B2 Thickening and Binding Agents		Include: __ Lesson Plan __ Evaluation Tool __ Course Outline	
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical	
Unit total (hours): ►			

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B3 Sauces	Include: __ Lesson Plan __ Evaluation Tool __ Course Outline	
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical
Unit total (hours): ►		

C1 Vegetables and Fungi	Include: __ Lesson Plan __ Evaluation Tool __ Course Outline	
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical
Unit total (hours): ►		

C2 Potatoes	Include: __ Lesson Plan __ Evaluation Tool __ Course Outline	
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical
Unit total (hours): ►		

D1 Pulses, Grains and Nuts	Include: __ Lesson Plan __ Evaluation Tool __ Course Outline	
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical
Unit total (hours): ►		

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D2 Pastas and Dumplings		Include: __ Lesson Plan __ Evaluation Tool __ Course Outline
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical
Unit total (hours): ►		

E1 Meats I		Include: __ Lesson Plan __ Evaluation Tool __ Course Outline
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical
Unit total (hours): ►		

E3 Poultry		Included: __ Lesson Plan __ Evaluation Tool __ Course Outline
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical
Unit total (hours): ►		

F1 Fish I		Included: __ Lesson Plan __ Evaluation Tool __ Course Outline
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical
Unit total (hours): ►		

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F2 Seafood I	Included: __ Lesson Plan __ Evaluation Tool __ Course Outline	
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical
Unit total (hours): ►		

G1 Salads	Included: __ Lesson Plan __ Evaluation Tool __ Course Outline	
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical
Unit total (hours): ►		

G2 Sandwiches	Included: __ Lesson Plan __ Evaluation Tool __ Course Outline	
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical
Unit total (hours): ►		

G3 Fruit	Included: __ Lesson Plan __ Evaluation Tool __ Course Outline	
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical
Unit total (hours): ►		

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H1 Eggs and Dairy Products		Included: __ Lesson Plan __ Evaluation Tool __ Course Outline	
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical	
Unit total (hours): ►			

H2 Breakfast Cookery		Included: __ Lesson Plan __ Evaluation Tool __ Course Outline	
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical	
Unit total (hours): ►			

I1 Introduction to Baking		Included: __ Lesson Plan __ Evaluation Tool __ Course Outline	
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical	
Unit total (hours): ►			

I3 Bread Products		Included: __ Lesson Plan __ Evaluation Tool __ Course Outline	
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical	
Unit total (hours): ►			

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I4 Cookies		Included: __ Lesson Plan __ Evaluation Tool __ Course Outline	
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical	
Unit total (hours): ►			

I5 Pies, Tarts, Flans and Fillings		Included: __ Lesson Plan __ Evaluation Tool __ Course Outline	
Course names	Course credit codes/numbers	Time Allocated (Hours) Theory and Practical	
Unit total (hours): ►			

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