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**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

Accreditation

Application Package

(binder)



***Step 4****:*

*Submit all documents to Apprenticeship Manitoba*

A3

***Step 1;***

***Complete the Accreditation/Re-Accreditation Application***

A2

A1



***Step 3****:*

*Divide the submission into sections by unit and include a course outline a lesson plan and an evaluation tool for each unit.*

***Step 2****:*

*Complete the Unit to Course Comparison (UCC) Form*

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| **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):► |  |

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.

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| **A1 Learning About Work****T7** | **Include:** \_\_ Lesson Plan \_\_Evaluation Tool \_\_Course Outline  |
| Course names  | Course credit codes/numbers | Time Allocated (Hours)Theory and Practical |
| Culinary Management and Menu Design A1.1, A1.2, A1.3  | 8798 | 7 hours |
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|  | Unit total (hours):► | 7 hours |

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| **A2 Trade Safety Awareness****T7** | **Include:** \_\_ Lesson Plan \_\_Evaluation Tool \_\_Course Outline  |
| Course names  | Course credit codes/numbers | Time Allocated (Hours)Theory and Practical |
| Cooking Principles A2.8c, A2.2, A2.5, A2.6, A2.10, A2.9 | 8791 | 7 hours in total  |
| Stocks, Soups and Sauces A2.8c, A2.6, A2.10  | 8795 |  |
| Meats, Poultry, Fish, and Seafood A2.1, A2.3, A2.4, A2.7, A2.8, A2.11 | 8797 |  |
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|  | Unit total (hours):► | 7 hours |

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| **A3 Food Safety Procedures I****T6 P1** | **Include:** \_\_ Lesson Plan \_\_Evaluation Tool \_\_Course Outline  |
| Course names  | Course credit codes/numbers | Time Allocated (Hours)Theory and Practical |
| Cooking Principles A3.1, A3.2, A3.3, A3.4, A3.5, A3.6, A3.7 , A3.8  | 8791 | 5 hours |
| Stocks, Soups, and Sauces A3.4, A3.8 | 8795 | 1.4 hours |
| Culinary Management and Menu Design A3.2, A3.6  | 8798 | .6 hours |
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|  | Unit total (hours):► | 7 hours |

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| **A4 Communication and Trade Related Documents P12 T2** | **Include:** \_\_ Lesson Plan \_\_Evaluation Tool \_\_Course Outline  |
| Course names  | Course credit codes/numbers | Time Allocated (Hours)Theory and Practical |
| Cooking Principles A4.3 | 8791 | 4 hours |
| Culinary Management and Menu Design A4.1, A4.2, A4.4 | 8798 | 10 hours |
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|  | Unit total (hours):► | 14 hours |

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| **A5 Tools and Equipment****T2 P12** | **Include:** \_\_ Lesson Plan \_\_Evaluation Tool \_\_Course Outline  |
| Course names  | Course credit codes/numbers | Time Allocated (Hours)Theory and Practical |
| Cooking Principles A5.1, A5.2, A5.3, A5.4, A5.5, A5.6 | 8791 | 14 hours |
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|  | Unit total (hours):► | 14 hours |

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| **A6 Trade Related Mathematics****T5 P2** | **Include:** \_\_ Lesson Plan \_\_Evaluation Tool \_\_Course Outline  |
| Course names  | Course credit codes/numbers | Time Allocated (Hours)Theory and Practical |
| Cooking Principles A6.1, A6.2, A6.3 | 8791 | 3 hours |
| Culinary Management and Menu Design A6.4 | 8798 | 3 hours |
| Stocks, Soups, and Sauces A6.3 | 8795 | 1 hours |
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|  | Unit total (hours):► | 7 hours |

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| **A7 Manages Products I: Receiving and Storage T2 P5** | **Include:** \_\_ Lesson Plan \_\_Evaluation Tool \_\_Course Outline  |
| Course names **(attach Course Outline(s))** | Course credit codes/numbers | Time Allocated (Hours)Theory and Practical |
| Cooking Principles A7.1, A7.2, A7.3, A7.4, A7.6 | 8791 | 5 hours |
| Culinary Management and Menu Design A7.5 | 8798 | 1 hours |
| Stocks, Soups, and Sauces A7.6 | 8795 | 1.4 hours |
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|  | Unit total (hours):► | 7 hours |

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| **A8 Cooking Principles I****T7 P21** | **Include:** \_\_ Lesson Plan \_\_Evaluation Tool \_\_Course Outline  |
| Course names  | Course credit codes/numbers | Time Allocated (Hours)Theory and Practical |
| Cooking Principles A8.1, A8.2, A8.3, A8.4, A8.5,A8.6, | 8791 | 5 |
| Stocks, Soups, and Sauces A8.2,A8.3, A8.4, A8.5, A8.6 | 8795 | 3.5 |
| Culinary Management and Menu Design A8.7, A8.8 | 8798 | 19.5 |
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|  | Unit total (hours):► | 28 hours |

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| **A9 Eggs and Dairy Products****T5 P2** | **Include:** \_\_ Lesson Plan \_\_Evaluation Tool \_\_Course Outline  |
| Course names  | Course credit codes/numbers | Time Allocated (Hours)Theory and Practical |
| Breakfast and Dairy A9.1, A9.2, A9.3, A9.4, A9.5, A9.6 | 8796 | 7 |
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|  | Unit total (hours):► | 7 hours |

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| **A10 Breakfast Cookery****T3 P11** | **Include:** \_\_ Lesson Plan \_\_Evaluation Tool \_\_Course Outline  |
| Course names  | Course credit codes/numbers | Time Allocated (Hours)Theory and Practical |
| Breakfast and Dairy A10.1, A10.2, A10.3, A10.4, A10.5, A10.6, A10.7, A10.8, A10.9 | 8796 | 14 hours |
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|  | Unit total (hours):► | 14 hours |

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| **A11 Pastas and Noodles****T2 P5** | **Include:** \_\_ Lesson Plan \_\_Evaluation Tool \_\_Course Outline  |
| Course names  | Course credit codes/numbers | Time Allocated (Hours)Theory and Practical |
| Vegetables and Starches A11.1, A11.2, A11.3, A11.4, A11.5 | 8794 | 7 hours |
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|  | Unit total (hours):► | 7 hours |

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| **A12 Salads and Dressings****T3 P11** | **Include:** \_\_ Lesson Plan \_\_Evaluation Tool \_\_Course Outline  |
| Course names  | Course credit codes/numbers | Time Allocated (Hours)Theory and Practical |
| Garde Manger A12.1, A12.2, A12.3, A12.4, A12.5, A12.6,  | 8792 | 14 hours |
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|  | Unit total (hours):► | 14 hours |
| **A13 Sandwiches****T2 P12** | **Include:** \_\_ Lesson Plan \_\_Evaluation Tool \_\_Course Outline  |
| Course names  | Course credit codes/numbers | Time Allocated (Hours)Theory and Practical |
| Garde Manger A13.1, A13.2, A13.3, A13.4, A13.5, A13.6 | 8792 | 14 hours |
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|  | Unit total (hours):► | 14 hours |
| **A14 Stocks, Broths and Soups I****T4 P17** | **Include:** \_\_ Lesson Plan \_\_Evaluation Tool \_\_Course Outline  |
| Course names  | Course credit codes/numbers | Time Allocated (Hours)Theory and Practical |
| Stocks, Soups, and Sauces A14.1, A14.2, A14.3, A14.4, A14.5, A14.6 | 8795 | 21 hours |
|  | Unit total (hours):► | 21 hours |

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| **A15 Thickening and Binding Agents I****T2 P5** | **Include:** \_\_ Lesson Plan \_\_Evaluation Tool \_\_Course Outline  |
| Course names  | Course credit codes/numbers | Time Allocated (Hours)Theory and Practical |
| Stocks, Soups, and Sauces A15.1,A15.2, A15.3, A15.4, A15.5 | 8795 | 7 hours |
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|  | Unit total (hours):► | 7 hours |

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| **A16 Fruits and Vegetables I T6 P15** | **Include:** \_\_ Lesson Plan \_\_Evaluation Tool \_\_Course Outline  |
| Course names  | Course credit codes/numbers | Time Allocated (Hours)Theory and Practical |
| Garde Manger- Fruit A16.1, A16.2, A16.3, A16.4, A16.6, A16.8, A16.9, | 8792 | 10.5 hours |
| Vegetable and Starches-Vegetables A16.1, A16.2, A16.3, A16.4, A16.5, A16.7, A16.8, A16.10,  | 8794 | 10.5 hours |
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|  | Unit total (hours):► | 21 hours |

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| **A17 Potatoes T2 P12** | **Include:** \_\_ Lesson Plan \_\_Evaluation Tool \_\_Course Outline  |
| Course names  | Course credit codes/numbers | Time Allocated (Hours)Theory and Practical |
| Vegetable and Starches A17.1, A17.2, A17.3, A17.4, A17.5, A17.6 | 8794 | 14 hours |
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|  | Unit total (hours):► | 14 hours |

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| **A18 Grains, Pulses, Seeds and Nuts****T4 P10** | **Include:** \_\_ Lesson Plan \_\_Evaluation Tool \_\_Course Outline  |
| Course names  | Course credit codes/numbers | Time Allocated (Hours)Theory and Practical |
| Meats, Poultry, Fish, and Seafood A18.1, A18.2, A18.3, A18.4, A18.5, A18.6 | 8797 | 14 hours |
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|  | Unit total (hours):► | 14 hours |

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| **A19 Meats, Poultry and Fin Fish****T12 P16** | **Include:** \_\_ Lesson Plan \_\_Evaluation Tool \_\_Course Outline  |
| Course names  | Course credit codes/numbers | Time Allocated (Hours)Theory and Practical |
| Meats, Poultry, Fish, and Seafood A19.1, A19.2, A19.3, A19.4, A19.5, A19.6, A19.7 | 8797 | 28 hours |
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|  | Unit total (hours):► | 28 hours |

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| **A20 Baking I: Cookies and Quick Breads 8T 20P** | **Include:** \_\_ Lesson Plan \_\_Evaluation Tool \_\_Course Outline  |
| Course names  | Course credit codes/numbers | Time Allocated (Hours)Theory and Practical |
| Patisserie and Baking A20.1, A20.2, A20.3, A20.4, A20.5, A20.6, A20.7. A20.8 | 8793 | 28 hours |
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|  | Unit total (hours):► | 28 hours |