BREAKFAST FOODS
Course Syllabus

Course Number: CAEL-0122
OCAS Code: None
Course Length: 30 Hours
Career Cluster: Hospitality & Tourism
Career Pathway: Restaurant Food & Beverage Services
Career Major(s): Food Service Management Assistant, Culinary Assistant Entry Level

Pre-requisite(s):

Course Description: In this course the student will learn to select and prepare breakfast foods and drink.


Course Objectives: A. Students will demonstrate the ability to:

1. Select and store eggs
2. Prepare and serve egg dishes
3. Identify and store dairy products
4. Prepare pancakes, waffles and French toast
5. Identify breakfast breads and cereals
6. Identify breakfast meats and potatoes
7. Identify hot and cold breakfast beverages

*ODCTE objectives

Teaching Methods: The class will primarily be taught by the lecture and demonstration method and supported by various media materials to address various learning styles. There will be question and answer sessions over material covered in lecture and media presentations. Supervised lab time is provided for students to complete required projects.

Grading Procedures: 1. Students are graded on theory and shop practice and performance.
2. Each course must be passed with seventy percent (70%) or better.
3. Grading scale: A=90-100%, B=80-89%, C=70-79%, D=60-69%, F=50-59%.
### Description of Classroom, Laboratories, and Equipment:

Tulsa Technology Center campuses are owned and operated by Tulsa Technology Center School District No. 18. All programs provide students the opportunity to work with professionally certified instructors in modern, well-equipped facilities.

### Available Certifications/College Credit

The student may be eligible to take state, national or industry exam after completion of the program. College credit may be issued from Oklahoma State University-Okmulgee or Tulsa Community College. See program counselor for additional information.

### College Credit Eligibility:

The student must maintain a grade point average of 2.0 or better.