

OntarioLearn Course

QUANTITY FOOD PREPARATION

COURSE CODE: KT-QFP100

DATE: May 13 to August 19, 2025

APPLICATION DEADLINE: May 13, 2025

DELIVERY FORMAT: Online asynchronous

COURSE OVERVIEW: This course focuses on the cooking principles and methods for preparing food in large quantities. Students will be introduced to control systems used in quantity food production, including menu planning, standardized recipes, portion control, forecasting, scheduling and service. Various food types will be examined, including sandwiches, salads, desserts, beverages, soups, meat, poultry, fish, eggs, milk, and cheese. Texture modified and special menu items will also be explored. This course emphasizes the importance of quality improvement and customer satisfaction in quantity food production.

COST: \$200

Payment is due upon registration. Invoicing a sponsor/funding agency requires a purchase order.

OTHER INFORMATION:

OntarioLearn is a collection of shared online post-secondary courses offered right at your fingertips. OntarioLearn offers students easy access to a wide variety of high-quality courses, programs and services online.

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In Partnership With

 OntarioLearn



**For more information, please contact Emily Deegan
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Every attempt is made to ensure the accuracy of the information provided in this fact sheet. Kenjgewin Teg and its partners reserve the right to modify any course, program, curriculum, fee, timetable or location at any time. As a community-based delivery program with its partner, this program offering is subject to approved funding and sufficient enrolment.

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