# ILM Publishing Report 2022: Cook

## Quality Assurance (QA) Maintenance Summary

The ILM office held a total of 23 QA Meetings in the 2021/22 academic year, which included over 90 attendees from 8 different institutions across Alberta. With support and feedback from these individuals, we were able to address and resolve over 700 maintenance comments across all ILM trades! We want to acknowledge each of the Programs and instructors that dedicated their time and effort to supporting this important maintenance work and express our gratitude for your support in our continuous improvement of ILM content for students and learners.

For Cook there were 15 modules updated due to QA meeting maintenance, and a total of 19 maintenance comments were addressed. As part of this year’s ILM maintenance process, there were also a number of images and graphics within the ILMs reverted to a previous version. After significant consultation/feedback with Programs and stakeholders, the quality and accuracy of images and graphics from previous ILM versions was identified as being important for student learning and success. The *Maintenance Updates* column in the Module List section below indicates modules where this has occurred.

For more information on the ILM Comments and Maintenance process, please visit our website:

* ILM Maintenance: <https://ilm.nait.ca/ilm-maintenance>
* Comments: <https://ilm.nait.ca/comments>

QA Maintenance meeting dates for the 2022/23 academic year will be finalized and shared in September 2022.

## Program Updates

One of the maintenance items addressed this year was related to a comment that all references to baking temperatures should be in Fahrenheit and Celsius. The specific comment was only related to one module, however it was discussed and agreed at the QA meeting to apply this change to other modules with a similar issue. In total, 11 Cook modules with baking content were reviewed and updated to include temperatures in both Fahrenheit and Celsius.

## Brand Refresh

The 2022 ILM publication includes a brand refresh for all (English) ILM files. This brand refresh only impacts the style/format of ILM products. It does not impact the content within the ILMs. Changes for each ILM product type include updates to the front and back covers of ILM files, ILM Graphics PowerPoint template, and both student and instructor Digital ILM templates.

## Module List

\*Maintenance updates include image/graphic updates, addressing of website comments, and changes identified at annual Quality Assurance meetings.

### First Period

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Module Number** | **Module Name** | **New Version[[1]](#footnote-2)** | **Maintenance Updates\*** | **Rebrand Updates**  |
| 180101a | Safety, Legislation Regulations and Industry Policy in the Trades | 24.0 | ü | ü |
| 180101b | Climbing Lifting Rigging and Hoisting | 24.0 | ü | ü |
| 180101c | Hazardous Materials and Fire Protection | 24.0 |  | ü |
| 180101d | Kitchen Orientation and Introduction | 24.0 | ü | ü |
| 180101e | Food Safety | 24.0 | ü | ü |
| 180101f | Tools and Equipment | 24.0 |  | ü |
| 180101g | Kitchen Fundamentals | 24.0 | ü | ü |
| 180101h | Basic Kitchen Mathematics | 24.0 | ü | ü |
| 180101i | Weights and Measures | 24.0 |  | ü |
| 180102a | Purchasing, Grading, Handling and Storage | 24.0 |  | ü |
| 180102b | Portioning | 24.0 | ü | ü |
| 180103a | Preparation and Seasoning | 24.0 | ü | ü |
| 180103b | Cooking, Holding and Serving Techniques | 24.0 | ü | ü |
| 180104a | Stocks | 24.0 | ü | ü |
| 180104b | Thickening and Binding Agents | 24.0 | ü | ü |
| 180104c | Soups | 24.0 | ü | ü |
| 180104d | Sauces | 24.0 | ü | ü |
| 180105a | Purchasing Specifications and Storage Procedures | 24.0 | ü | ü |
| 180105b | Vegetable Cuts | 24.0 | ü | ü |
| 180105c | Fruits and Vegetables | 24.0 | ü | ü |
| 180105d | Potato, Pasta and Rice | 24.0 | ü | ü |
| 180105e | Salads and Dressings | 24.0 | ü | ü |
| 180105f | Sandwiches, Spreads and Fillings | 24.0 | ü | ü |
| 180106a | Breakfast | 24.0 | ü | ü |
| 180106b | Dairy and Beverages | 24.0 | ü | ü |
| 180106c | Evaluate Value-Added Products | 24.0 | ü | ü |
| 180107a | Principles of Baking | 24.0 | ü | ü |
| 180107b | Yeast Products | 24.0 | ü | ü |
| 180107c | Cookies and Quick Breads | 24.0 | ü | ü |
| 180107d | Pies, Fillings and Finishing Techniques | 24.0 | ü | ü |

### Second Period

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Module Number** | **Module Name** | **New Version**1 | **Maintenance Updates\*** | **Rebrand Updates**  |
| 180201a | Management Controls | 24.0 | ü | ü |
| 180201b | Purchasing and Receiving | 24.0 | ü | ü |
| 180201c | Science of Nutrition | 24.0 | ü | ü |
| 180201d | Diets, Trends and Food Labelling | 24.0 |  | ü |
| 180202aA | Meats - Part A | 24.0 | ü | ü |
| 180202aB | Meats - Part B | 24.0 | ü | ü |
| 180202b | Poultry | 24.0 | ü | ü |
| 180202cA | Fish and Seafood - Part A | 24.0 | ü | ü |
| 180202cB | Fish and Seafood - Part B | 24.0 | ü | ü |
| 180203a | Stocks and Glazes | 24.0 | ü | ü |
| 180203b | Soups and Garnishes | 24.0 | ü | ü |
| 180203c | Sauces | 24.0 | ü | ü |
| 180203d | Compound Butters and Butter Sauces | 24.0 | ü | ü |
| 180204a | Potatoes | 24.0 | ü | ü |
| 180204b | Rice and Grains | 24.0 | ü | ü |
| 180204c | Pasta and Sauce | 24.0 | ü | ü |
| 180204d | Vegetables | 24.0 | ü | ü |
| 180205aA | Cold Appetizers - Part A | 24.0 | ü | ü |
| 180205aB | Cold Appetizers - Part B | 24.0 | ü | ü |
| 180205b | Hot Appetizers | 24.0 | ü | ü |
| 180205c | Brines and Marinades | 24.0 | ü | ü |
| 180205d | Dairy Products | 24.0 | ü | ü |
| 180206a | Pastries | 24.0 | ü | ü |
| 180206b | Baked Goods | 24.0 | ü | ü |
| 180206c | Desserts | 24.0 | ü | ü |
| 180206d | Decorating Skills | 24.0 | ü | ü |

### Third Period

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Module Number** | **Module Name** | **New Version**1 | **Maintenance Updates\*** | **Rebrand Updates**  |
| 180301a | Management Skills | 24.0 | ü | ü |
| 180301b | Menu Planning | 24.0 | ü | ü |
| 180301c | Inventory and Financial Controls | 24.0 | ü | ü |
| 180301d | Workplace Coaching Skills | 24.0 | ü | ü |
| 180301e | Alberta’s Industry Network | 24.0 | ü | ü |
| 180301f | Interprovincial Standards Red Seal Program | 24.0 | ü | ü |
| 180302a | Meat | 24.0 | ü | ü |
| 180302b | Poultry | 24.0 | ü | ü |
| 180302c | Fish and Seafood | 24.0 |  | ü |
| 180302d | Game | 24.0 | ü | ü |
| 180302e | Fruits and Vegetables | 24.0 | ü | ü |
| 180302f | Starches and Grains | 24.0 | ü | ü |
| 180303a | Soups | 24.0 | ü | ü |
| 180303b | Sauces | 24.0 | ü | ü |
| 180303c | Condiments and Flavour Builders | 24.0 | ü | ü |
| 180303d | Liquor Products Identification | 24.0 | ü | ü |
| 180303e | Liquor Products Application | 24.0 | ü | ü |
| 180304a | Buffet Salads | 24.0 | ü | ü |
| 180304b | Layout Methods | 24.0 |  | ü |
| 180304c | Buffet Platters | 24.0 | ü | ü |
| 180304d | Decorated Showpieces | 24.0 |  | ü |
| 180304e | Charcutiere | 24.0 | ü | ü |
| 180304f | Buffet Sauces | 24.0 | ü | ü |
| 180304g | Artistic Displays | 24.0 |  | ü |
| 180305a | Baked Goods | 24.0 | ü | ü |
| 180305b | Desserts | 24.0 | ü | ü |
| 180305c | Chocolate | 24.0 | ü | ü |
| 180305d | Dessert Presentation | 24.0 |  | ü |

### Fourth Period

n/a

### Additional Modules

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Module Number** | **Module Name** | **New Version**1 | **Maintenance Updates\*** | **Rebrand Updates**  |
| A180101c | Workplace Hazardous Materials Information Systems (WHMIS) | 24.0 | ü | ü |

1. ILMs are updated on a module-by-module basis; not all modules in a Period are updated within the same cycle, and a combination of different version numbers within a Period is normal. **However, every module has received a new version number for the 2022 publishing cycle to reflect their rebranding.** The most current, published version of each module will always be the version that is posted on the [Order Modules](https://ilm.nait.ca/order-modules) page of the ILM website. [↑](#footnote-ref-2)