

CULINARY MANAGEMENT PROGRAM (H100)

PROGRAM NAME	Culinary Management
COURSE CODE	H100
SCHOOL	Chef School
CENTRE	Hospitality and Culinary Arts
LOCATION	St. James Campus
DURATION	2 years (4 semesters)
STARTING MONTH	September, January, May
CERTIFICATION	Ontario College Diploma
YEAR OF STUDY	2015-2016
METHOD OF STUDY	FT
APPLY TO	Ontario Colleges ¹

TUITION

\$4,877.00 *

ADDITIONAL COST

Description	Cost
Uniform	\$200
Knives and small wares	\$300-\$500
Books	\$400
Black Safety Shoes	\$120

* Amounts listed are the total of tuition, materials, student service and ancillary fees for the first two semesters of programs starting in fall 2014. Fees are subject to change for programs starting in fall 2015 and at later dates.

International students: Visit the International Fees and Related Costs² page for more information.

You'll learn everything you need to know to succeed as a chef, cook or culinary manager in our two-year Culinary Management diploma program. Demonstrations, lectures and hands-on practice will teach you the fundamental skills you'll need for a successful career in today's leading restaurants and culinary industries. In addition, our special-focus courses will teach you about emerging culinary trends such as local sustainable foods, nutrition and international influences. You will develop the interpersonal skills you'll need to build a successful career, and the leadership skills you'll need to run a business. To top it all off, you'll also complete a unique industry externship program, which will give you a chance to work with top chefs and industry leaders.

This program provides the complete in-school portion of the Cook Apprenticeship program of the Ministry of Training, Colleges and Universities.

PART TIME STUDY OPTIONS

Do you work during the day? Are you looking for a flexible schedule or do you need to make up a course? Continuing Education offers the first year of this diploma in evening and weekend courses throughout the year. If you choose to take the first year of this program through Continuing Education, you are eligible to apply for advanced standing in the second year of the full-time program. Please visit coned.georgebrown.ca for details or contact cehospitality@georgebrown.ca or 416-415-5000, ext. 2517.

PROGRAM STANDARDS AND LEARNING OUTCOMES

Program standards apply to all similar programs of instruction offered by colleges across the province. Each program standard for a postsecondary program of instruction includes the following elements:

- Vocational standard (the vocationally specific learning outcomes which apply to the program in question),
- Essential employability skills (the essential employability skills learning outcomes which apply to all programs of instruction), and
- General education requirement (the requirement for general education in postsecondary programs of instruction).

The vocational and essential employability skills³ components of program standards are expressed in terms of learning outcomes. Learning outcomes represent culminating demonstrations of learning and achievement. In addition, learning outcomes are interrelated and cannot be viewed in isolation of one another. As such, they should be viewed as a comprehensive whole. They describe performances that demonstrate that significant integrated learning by graduates of the program has been achieved and verified.

View standards and outcomes⁴ by program.

Source: Ministry of Training, Colleges and Universities website⁵

REQUIRED COURSES

SEMESTER 1

Code	Course name
HOST1068	Smart Serve (online)
HOSF1255	Nutrition and Lifestyle
HOSF1184	Cafe Production
HOSF1185	Fundamentals of Butchery
HOSF1202	Culinary Foundations
HOSF1203	Culinary Essentials
HOSF1029	Theory of Food I
HOSF1145	Sanitation (online)
HOSF1146	Emergency First Aid/Heartsaver CPR (weekend course)
MATH1000	Mathematics Foundations for Hospitality
COMM1003	English Skills
MATH1102	Mathematics for Hospitality
GNED	General Education Elective

SEMESTER 2

Code	Course name
HOSF1002	Baking and Pastry for Cooks
HOSF1166	Foods of the World
HOSF1204	Culinary Principles
HOSF1205	Culinary Concepts
HOSF1031	Theory of Food II
HOST1005	Food, Beverage and Labour Cost Control
HOSF1256	Art of Eating and Dining – Wines: History and Production
HOST1126	Career Externship Preparation
COMM1007	College English
GNED	General Education Elective

SEMESTER 3

Code	Course name
HOST2047	Foods for Special Events and Catering
HOSF2028	Patisserie Production and Management
HOST2027	Business Entrepreneurship/Menu Management
HOSF2045	Industry Mentor/Externship
GNED	General Education Elective

SEMESTER 4

Code	Course name
COMM1047	Business Communications
HOSF2024	Food, Wine and Beverage Pairing
HOSF2048	Essential Flavours of the Modern Kitchen
HOSF2050	Hospitality Leadership
GNED	General Education Elective

YOUR CAREER

A world of opportunities awaits you when you graduate. Toronto alone has more than 9,000 restaurants and 200 hotels looking to hire the kind of highly qualified, workplace-ready graduates George Brown produces. There are also exciting opportunities for chefs, cooks and culinary managers at clubs and resorts, catering companies and spas. Best of all, the skills you learn at George Brown will springboard your career not only in Toronto, but anywhere else you want to work. Skilled chefs are in demand across Canada and around the world, and you can have a great career in any place you choose.

FUTURE STUDY OPTIONS

Graduates of this program may be granted advanced standing at leading international universities.

Graduates may also be eligible for direct entry into the Culinary Arts – Italian program or the Food and Nutrition Management program (additional Accounting course required).

See www.georgebrown.ca/transferguide

ADMISSION REQUIREMENTS

Applicants are selected on the basis of their academic achievement, including the required courses, and any other selection criteria outlined below.

- Ontario Secondary School Diploma or equivalent**
- Grade 12 English (C or U)
- Grade 11 Math (M or U) or Grade 12 (C or U)

Applicants not meeting the academic requirements may also qualify for admission through completion of the Hospitality Services (Pre-Hospitality) program (H101) with an overall grade point average of 3.0. There are a limited number of seats available and admission is not guaranteed.

** Mature Student status (19 years of age or older)

Course Exemptions:

College or university credits may qualify you for course exemptions. Please visit www.georgebrown.ca/transferguide for more information.

International students: Visit the International Admissions⁶ page for more information.

HEALTH POLICY

Students should be aware that various allergens including nuts, dairy and shellfish are routinely used in practical labs. Students should also note that George Brown College is sensitive to religious observations; however, while products purchased for production and consumption meet all provincial and federal regulations, they may not meet specific dietary laws related to Halal and Kosher foods.

CONTACT US

Contact **Roger Maurer**, Program Co-ordinator, Centre for Hospitality and Culinary Arts at 416-415-5000, ext. 3187 between 9 a.m. and 4 p.m. Email: chefschool@georgebrown.ca

For more information, you may also call the George Brown College Contact Centre at 416-415-2000 (TTY 1-877-515-5559) or long distance 1-800-265-2002.

LINKS REFERENCE

¹http://www.georgebrown.ca/apply_now_at_ontario_colleges

²<http://www.georgebrown.ca/international/futurestudents/tuitionfees/>

³<http://www.tcu.gov.on.ca/pepg/audiences/colleges/progstan/essential.html>

⁴<http://www.georgebrown.ca/programs/learning-standards-and-outcomes/>

⁵<http://www.tcu.gov.on.ca/pepg/audiences/colleges/progstan/index.html>

⁶<http://www.georgebrown.ca/international/futurestudents/applynow/>

George Brown College is continually striving to improve its programs and their delivery. The information contained in this calendar is subject to change without notice. It should not be viewed as a representation, offer or warranty. Students are responsible for verifying George Brown College admission, graduation, and fee requirements as well as any requirements of outside institutions, industry associations, or other bodies that may award additional designations concurrently with, or after completion of, a George Brown College program.