

CULINARY SKILLS - CHEF TRAINING

Program Outline

Major:	CULS
Length:	1 Year
Delivery:	2 Semesters
Credential:	Ontario College Certificate
Effective:	2012-2013
Location:	Barrie, Owen Sound
Start:	Fall (Barrie, Owen Sound), Winter (Barrie)

Description

This program prepares students for work in the food and beverage industry. They gain knowledge of up-to-date food trends and develop skills in current methods of food preparation and presentation techniques in a practical, hands-on setting. Customer satisfaction and the day-to-day operation of a food and beverage establishment are made realities through the use of the Georgian College Dining Room as a student training facility. Courses in areas such as small and large quantity food preparation and baking develop the student's technical skills; additional knowledge and skills are developed in related areas such as food and beverage cost control (including computerized systems), communication, food theory and nutrition, and sanitation and safety.

Career Opportunities

Our Culinary Skills Training Program graduates work in a variety of food and beverage operations such as hotels, resorts and camps; a variety of restaurants from specialty and gourmet to fast food; private clubs, banquet and catering facilities, and institutional food services.

Program Learning Outcomes

The graduate has reliably demonstrated the ability to:

- provide fundamental culinary planning, preparation, and presentation to a variety of food service environments;

- apply basic and advanced food and bake theories and other related theories to all aspects of food preparation;
- contribute to the provision of a healthy, safe, and well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or contaminants;
- apply knowledge of kitchen management techniques, as required, to support the goals of the operation and the responsible use of resources;
- apply fundamental nutritional principles to all aspects of food production;
- perform effectively as a member of a food and beverage and service team;
- apply cost control techniques to food-service operations;
- apply self-management and interpersonal skills to enhance performance as an employee and team member and to contribute to the success of a food-service operation;
- develop ongoing personal professional development strategies and plans to enhance culinary, leadership and management skills for the hospitality environment.

The Program Progression:

Fall Intake - Barrie, Owen Sound

Sem 1 | Sem 2

Fall | Winter
2012 | 2013

Winter Intake - Barrie

Sem 1 | Sem 2

Winter | Summer
2013 | 2013

Articulation:

A number of articulation agreements have been negotiated with universities and other institutions across Canada, North America and internationally. These agreements are assessed, revised and updated on a regular basis. Please contact the program co-ordinator for specific details if you are interested in pursuing such an option. Additional information can be found on our website at <http://www.georgianc.on.ca/academics/articulations/>

Admission Requirements:

Applicants must meet ONE of the following requirements to be eligible for admission to this program:

- OSS Curriculum: OSSD or equivalent with Grade 12 English (C) or (U) (ENG4C, ENG4U)
- Academic and Career Entrance Certificate (ACE) program with: Communications
- Ontario High School Equivalency Certificate (GED)
- Mature applicant with standing in the required courses and/or mature student testing that meets the minimum standards for admission

Applicants who are 19 years of age or over by the first day of classes, and who lack the academic entrance qualifications, may be considered for entrance to an appropriate post-secondary diploma or certificate program as mature applicants. Each applicant will be considered on an individual basis and acceptance will be determined by counselling, Communication Placement Assessment (CPA), previous post-secondary education and evaluation of experience. Some programs also have specific prerequisite requirements that must be met prior to admission. Mature applicants must meet all program specific prerequisites. Those applying as mature students and having no documentation of Grade 12 education must supply, if required, proof of age, such as a copy of an official birth certificate or driver's licence. Refer to Section 2.5 and 2.6 of the Academic Calendar for further details.

Additional Information:

Our students are given many opportunities to enhance their learning through their involvement in extra curricular activities such as: membership in the junior chapter of the regional Professional Chefs' Association (Muskoka and District Chef's Association); participation in Georgian College's award-winning culinary team; and regular industry experiential opportunities in which the student will take part in events held both at the college and on location at some of the top resorts and facilities in our region.

Graduation Requirements:

- 10 Mandatory Courses
- 2 Communications Courses
- 2 General Education Courses

Graduation Eligibility:

To graduate from this program, the passing weighted average for promotion through each semester, and to graduate is 60%. Additionally, a student must attain a minimum of 50% or a letter grade of P (Pass) or S (Satisfactory) in each course in each semester unless otherwise stated on the course outline.

Mandatory Courses

FOSR1000	Introduction to Baking
FOSR1001	Introduction to Small Quantity Techniques
FOSR1002	Kitchen Management
FOSR1003	Introduction to Food Theory and Nutrition
FOSR1004	Introduction to Large Quantity Techniques
FOSR1006	Advanced Large Quantity Techniques
FOSR1007	Advanced Kitchen Management
FOSR1008	Advanced Food Theory
FOSR1009	Advanced Small Quantity Techniques
FOSR1013	Advanced Baking Techniques

Communications Courses

To be selected at time of registration from the College list, as determined by testing.

General Education Courses

To be selected from College list

Course Descriptions:

FOSR1000 Introduction to Baking 56.0 Hours

This course provides the student with a working knowledge of basic professional baking fundamentals and the application of finishing techniques for a la carte and banquet settings.

FOSR1001 Introduction to Small Quantity Techniques 56.0 Hours

Upon the completion of this course, the student will be able to demonstrate basic professional culinary techniques in a small quantity lab setting.

FOSR1002 Kitchen Management 56.0 Hours

This course provides students with the necessary knowledge and skills that ensure guest and employee well being in the workplace. These include basic kitchen management, proper food handling techniques, standard safety in the workplace policies and correct procedures in handling equipment. This course introduces culinary management students to aspects of the kitchen that affect their daily duties.

FOSR1003 Introduction to Food Theory and Nutrition 56.0 Hours

This course introduces students to the study of the various food groups and the diversity of factors surrounding food in today's marketplace. Students will learn to understand the basic principles of food products in relation to texture, flavour and nutritional content in context with preparation procedures and application of cooking methods.

This course is designed to assist students with the effective management of kitchen operations.

FOSR1004 Introduction to Large Quantity Techniques 70.0 Hours

Upon successful completion of this course, the student will be able to demonstrate basic professional culinary techniques for a la carte menu, involving a large quantity restaurant kitchen.

FOSR1006 Advanced Large Quantity Techniques 70.0 Hours

Upon successful completion of this course, the student will be able to demonstrate advanced professional culinary techniques for a la carte menu in a large quantity kitchen setting.

P- FOSR1004 Introduction to Large Quantity Techniques

FOSR1007 Advanced Kitchen Management 56.0 Hours

This course is designed to provide the student with advanced business skills utilized in the hospitality industry. These include an understanding of advanced kitchen management concepts and practices, food and cost control techniques, a practical foundation in food, beverage and labour operation and the control and reduction of costs in purchasing, receiving, production and labour.

P- FOSR1002 Kitchen Management

FOSR1008 Advanced Food Theory 42.0 Hours

The course enables the student to study various food groups and cooking methods for advanced sauces, wines, spirits, beers, cheese in cooking, garde manger applications and various principles used on the menu, evolution of the buffet table, charcuterie, cold sandwiches and chaud-froid.

P- FOSR1003 Introduction to Food Theory and Nutrition

FOSR1009 Advanced Small Quantity Techniques 70.0 Hours

In this course students develop their knowledge and skill in the preparation of specialty soups, sauces, vegetable, potato, pasta and rice dishes. In addition, moist and dry heat cooking methods will be applied to seafood, poultry and meats culminating in plate presentations of restaurant entrees.

P- FOSR1001 Introduction to Small Quantity Techniques

FOSR1013 Advanced Baking Techniques 56.0 Hours

This course provides the student with an understanding of advanced baking techniques and the application of pastry component with emphasis on restaurant and banquet desserts. The student will also be exposed to a variety of decorating concepts and plated presentations that are consistent with today's market trends.

P- FOSR1000 Introduction to Baking

Course Description Legend

P = Prerequisite; C = Concurrent prerequisite; CO= Corequisite

Information contained in College documents respecting programs is correct at the time of publication. Academic content of programs and courses is revised on an ongoing basis to ensure relevance to changing educational objectives and employment market needs. The college reserves the right to add or delete programs, options, courses, timetables or campus locations subject to sufficient enrolment, and the availability of courses.