

CULINARY MANAGEMENT

Program Outline

Major:	CULN
Length:	2 Years
Delivery:	4 Semesters, plus 1 work term
Credential:	Ontario College Diploma, Co-op
Effective:	2013-2014
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, baking, contemporary food presentation, international food preparation and patisserie 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), hospitality marketing, communication, front line supervision, food theory and nutrition, and sanitation and safety.

Career Opportunities

Our Culinary Management graduates work at a supervisory, middle management level, 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, institutional food services, and their own establishments.

Program Learning Outcomes

The graduate has reliably demonstrated the ability to:

- ensure a high degree of customer satisfaction by providing hospitality services in a professional manner;
- apply interpersonal, communication and leadership knowledge and skills to enhance performance as an employee and team member and to contribute to the management of a hospitality enterprise;
- prepare and serve food and beverage in a competent manner;
- contribute to marketing effectiveness and employ selling techniques to promote successful operation of a hospitality enterprise;
- evaluate the financial implications of decisions and record and analyze financial information to support the goals of a hospitality enterprise;
- support the provision and maintenance of healthy, safe and well-maintained food service environments;
- apply relevant legislation, regulations and codes to the provision and maintenance of food service facilities.

Practical Experience:

Co-operative Education is a mandatory component of all Co-op programs at Georgian College; it has been designed as a process by which students integrate their academic education with work experience related to their program of study. This integration affects much more than simply earning a salary, including the adjustment to the work environment and the development of professionalism. It also reinforces skills and theory learned during academic semesters, develops professional contacts, job knowledge and career path, improves human relations and communication skills and promotes personal maturity and financial independence.

Students are requested to register, attend and participate in their scheduled co-operative education classes. These classes are scheduled for all first year students and are expected to be completed in order to proceed successfully to their first co-op work experience. To ensure students are eligible to proceed onto any co-op work experience students should refer to Promotional Status and Eligibility for Co-op as outlined in the College Calendar. Co-op policies and procedures can be located on our website:
www.georgianc.on.ca/careers/for-students/

Georgian College follows the Co-operative Education guidelines set out by the Canadian Association for Co-operative Education (CAFCE) and Education at Work Ontario (EWO) by supporting the learning outcomes designed for the program specific graduate profile and curriculum as set out by the Ministry of Training, Colleges and Universities.

The Program Progression:

Fall Intake - Barrie, Owen Sound

Sem 1 | Sem 2 | Work Term | Sem 3 | Sem 4

Fall 2013		Winter 2014		Summer 2014		Fall 2014		Winter 2015
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Winter Intake - Barrie

Sem 1		Sem 2		Sem 3		Sem 4		Work Term

Winter 2014		Summer 2014		Fall 2014		Winter 2015		Summer 2015

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:

You must meet ONE of the following requirements to be eligible for admission to these programs:

Secondary school applicants:

- OSS curriculum: OSSD or equivalent, with Grade 12 English (C) or (U) (ENG4C, ENG4U)

Non-Secondary school applicants (19 years or older):

- Any credit Communication course taken at Georgian College
- College preparatory programs including those taken at Georgian College: Hospitality Skills and General Arts and Science*
- Equivalent courses in English taken through secondary school or Independent Learning Centres (at the general, advanced, college or university level)
- Academic and Career Entrance Certificate (ACE) program with communications
- Mature student testing in English that meets the minimum standards for admission (available through most testing services)*
- Ontario High School Equivalency Certificate (GED)
- English, Literature or Communication credit courses from accredited colleges/universities

Home school applicants:

- Applicants can write the mature student testing in English that meets the minimum standards for admission (available through testing services)*

* available from Georgian College. For a complete listing please contact the Office of the Registrar.

Non-secondary school 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. Mature applicants must meet all program specific prerequisites including all selection criteria; equivalencies are stated above. Applicants who are unsure whether they meet admission requirements should contact the Office of the Registrar. In addition, 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.

Credit transfer and course exemptions:

Applicants who have taken courses from a recognized and accredited post-secondary institution and/or have relevant life/learning experience may be eligible for credit transfer/course exemptions. Courses/experience must match at least 80% of the learning outcomes of a Georgian College course with a minimum grade of 60% or C achieved in previous coursework; some program exceptions apply (see program outline). For further information please visit the Credit Transfer Centre website: georgiancollege.ca/admissions/credit-transfer/

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:

- 18 Mandatory Courses
- 2 Communications Courses
- 1 Optional Course
- 4 General Education Courses
- 1 Co-op Work Term

Graduation Eligibility:

To graduate from this program, the passing weighted average for promotion through each semester, from year to year 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.

Mandatory Courses

ACCT1013 Accounting Fundamentals
BUSI2007 Entrepreneurship and Small Business
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
FOSR2002 Contemporary Food Presentation
FOSR2003 Wine, Beer and Spirits
FOSR2004 Patisserie
FOSR2005 International Food Preparation
MKTG1000 Introduction to Marketing
TOUR2001 Supervision in the Hospitality and Tourism Industry

Communications Courses

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

Optional Course

FOSR2001 Food and Beverage Management
LAWS2001 Hospitality Law and Security
MGMT2003 Human Resources Management
MGMT2007 Leadership Skills for Hospitality and Tourism Management
MKTG2014 Career Marketing
TOUR2003 Convention and Event Services

General Education Courses

To be selected from College list

Co-op Work Term

COOP1004 Culinary Work Term

Course Descriptions:**ACCT1013 Accounting Fundamentals 42.0 Hours**

This introductory course is based on the need for non-financial personnel to understand basic accounting techniques, financial statements used in a business and accounting for service operations necessary to operate a successful business.

BUSI2007 Entrepreneurship and Small Business 42.0 Hours

This course will deal with creative and administrative elements and management concepts that impact a hospitality and tourism entrepreneur who wishes to establish a practical and viable small business. The required skills and aptitudes for small business management will be explored. The business background in which small business operates in Ontario and Canada will be studied to provide a solid basis for decisions regarding the undertaking of small business opportunities.

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

FOSR2001 Food and Beverage Management 42.0 Hours

This course will study budgeting, analysis of food and beverage costs, labour cost control and the control of various direct and indirect costs that affect the food and beverage department. (Recommend Food & Beverage Control Systems precede this course.)

FOSR2002 Contemporary Food Presentation 42.0 Hours

This course provides the student with a practical understanding of artistic food presentations with emphasis on culinary and economic principles to achieve maximum effect by simple means.

(P- FOSR1009 Advanced Small Quantity Techniques or P- FOS1181 Advanced Small Quantity) and (P- FOSR1006 Advanced Large Quantity Techniques or P- FOS1182 Advanced Large Quantity)

FOSR2003 Wine, Beer and Spirits 42.0 Hours

This course develops the students' basic wine, beer and spirit knowledge to enable them to make appropriate beverage selection relative to food matches. The student will explore wines by regions and grape varietal, and gain knowledge in the production of wines, spirits and beers and their gastronomical importance.

FOSR2004 Patisserie 56.0 Hours

This course continues to build the students' knowledge and skills in pastry making and individually plated desserts and buffet platters. Hands-on participation is stressed to demonstrate proficiency in technique and creativity in composition and presentation. P- FOSR1005 Advanced Baking Techniques or P- FOSR1013 Advanced Baking Techniques

FOSR2005 International Food Preparation 56.0 Hours

This course will have an important role in developing the knowledge and understanding of modern and traditional cooking styles, involving French, Italian, Oriental and American cuisines. Students will develop their knowledge and skills in the planning of a project related menus, recipes and creative presentations. This course is intended to give students a basic understanding of internationally recognized food preparation and a base for developing current menu concepts.

P- FOSR2002 Contemporary Food Presentation or P- FOS1264 Contemporary Food

LAWS2001 Hospitality Law and Security 42.0 Hours

This course will create an understanding of the laws and practices encountered in the hospitality and tourism industry. The social and ethical concerns associated with this industry will be explored in a practical manner with direct example analysis and criticism. The blending of legal and ethical issues will provide a basis for the serious student to contribute value to one's self, business and society.

MGMT2003 Human Resources Management 42.0 Hours

This course examines human resources strategies and techniques. Operational and legal considerations are analyzed in areas such as: human resource planning, information systems, employment equity, occupational health and safety, negligence and liability, workforce wellness, and labour-management relations. Simulated problems will provide students with the opportunity to investigate and practice successful strategies.

MGMT2007 Leadership Skills for Hospitality and Tourism Management 42.0 Hours

This course is designed to give students the opportunity to develop leadership and team building skills through participation in activities which allow them to obtain practical experience in these areas.

This course is for students who are, or wish to be in regular and ongoing leadership or team positions in student or community organizations. Examples of suitable leadership/team positions are the Junior Branch of the Muskoka District Chefs Association, the Expo Organizing Committee, the Hospitality and Tourism Society, the Culinary Competition Team, and RATS (Responsible Adventure Travelers Society).

Students are required to actively participate in their selected team in a manner and level deemed satisfactory by the course instructor.

MKTG1000 Introduction to Marketing 42.0 Hours

This is an overview course with primary focus on marketing products and services to the ultimate consumer. Emphasis is placed on the basic marketing premise that customer needs must be satisfied in order to achieve company objectives. The student gains insight into the complex and interdependent variables involved in developing successful marketing strategies. The strategic marketing planning process is introduced, along with the specific concepts and principles involved in the four key components of the marketing plan - Product, Price, Distribution, and Promotion Strategies.

MKTG2014 Career Marketing 42.0 Hours

Finding a job in today's competitive marketplace by developing and managing a database of active industry contacts is the focus of this course. Requirements include developing effective selling pieces such as newsletters, portfolios, resumes and other direct mail components that connect students to career opportunities in the industry.

TOUR2001 Supervision in the Hospitality and Tourism Industry 42.0 Hours

This course will provide students with the knowledge required to supervise staff in a culturally diverse workplace. The students will also gain an understanding of the principles of building a team environment. Topics to be examined include leadership, establishing a positive work climate, employee training, motivation, evaluation, and personal management skills including problem solving and ethical analysis.

TOUR2003 Convention and Event Services 42.0 Hours

This course develops the fundamental principles and practices involved in conference and convention planning., including: site selection, room setup, audio visual services, entertainment, exhibit handling, food and beverage delivery, social events planning, billing and convention services.

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.