

CULINARY MANAGEMENT

Program Outline

Major:	CULN
Length:	2 Years
Delivery:	4 Semesters, plus 1 work term
Credential:	Ontario College Diploma, Co-op
Effective:	2015-2016
Location:	Barrie, Owen Sound
Start:	Fall (Barrie, Owen Sound), Winter (Barrie)

Description

Touch, Taste, feel the difference! This program equips students with the necessary job ready skills for success as a culinary professional in all sectors of the food service industry. Students will learn fundamental food knowledge and develop skills to work in the world's best kitchens giving them exposure to chefs and industry leaders. Courses focus on professionalism, culinary and business skills, safety and sanitation, nutrition, product knowledge and identification. Opportunities exist for students to participate in entrepreneurial experiences and access pathways to future learning. A capstone activity will hone students' knowledge and skills to showcase their culinary and professional leadership skills. This program provides the in school portion of the cook apprenticeship program of the Ministry of Training, Colleges and Universities.

Career Opportunities

Graduates have found work as an executive chef, director of culinary services, product development chef, food stylist, food artisan, food entrepreneur, personal chef, chef educator, food service vendor, caterer, corporate chef, food and beverage director, marine cook, and nutrition chef all working locally, provincially, nationally and internationally.

Program Learning Outcomes

The graduate has reliably demonstrated the ability to:

- perform in a professional manner by employing leadership, team management, conflict resolution and communication skills proficiently to enhance job performance, organizational effectiveness and customer satisfaction;
- practice entrepreneurial/intrapreneurial strategies employing local and sustainable agritourism concepts, critical thinking, innovation, applied research, ethics and interdisciplinary collaboration;
- evaluate workplace health, safety and sanitation, accessibility, human rights and environmental management policies and practices in the food service industry and recommend improvements while adhering to government legislation, regulations and guidelines;
- practice culinary planning, preparation and presentation for the food service industry;
- assess nutritional adequacy of dietary food and beverage intakes using appropriate dietary reference guides and Canada's Food Guide in order to integrate into the dietary requirements for specific populations;
- devise effective marketing strategies as a chef to support the goals of the food service industry;
- evaluate the financial implications of decisions and record and analyze financial information to support the goals of all sectors of the food service industry;
- appraise various food ingredients and their appropriate uses on the menu, procurement, quality standards, purchasing specifications, correct storage and use the appropriate cooking method and techniques.

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 programs 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 for students to proceed successfully to their first co-op work experiences. 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.georgiancollege.ca/student-services/co-op-and-career-services/students-tab/

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 2015	Winter 2016	Summer 2016	Fall 2016	Winter 2017

Winter Intake - Barrie

Sem 1	Sem 2	Sem 3	Sem 4	Work Term

Winter 2016	Summer 2016	Fall 2016	Winter 2017	Summer 2017

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.georgiancollege.ca/admissions/credit-transfer/>

Admission Requirements:

OSSD or equivalent with
- Grade 12 English (C or U)

Mature students, non-secondary school applicants (19 years or older), and home school applicants may also be considered for admission. Eligibility may be met by applicants who have taken equivalent courses, upgrading, completed their GED, and equivalency testing. For complete details refer to: www.georgiancollege.ca/admissions/policies-procedures/

Applicants who have taken courses from a recognized and accredited post-secondary institution and/or have relevant life/learning experience may also be considered for admission; refer to the Credit Transfer Centre website for details: www.georgiancollege.ca/admissions/credit-transfer/

Additional Information:

Our students are given many opportunities to enhance their learning through their involvement in extracurricular 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.

It is recommended that students take GNED 1000 Environmental Concerns as one of their General Education choices.

Graduation Requirements:

- 19 Mandatory Courses
- 2 Communications Courses
- 3 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 unless otherwise stated on the course outline.

Mandatory Courses

- ENTR2009 Entrepreneurship and Small Business
- FOSR1015 Basic Nutrition and Food Safety Training
- FOSR1016 Basic Cooking Techniques and Product Knowledge
- FOSR1017 Basic Foodservice Cooking
- FOSR1018 Basic Baking and Pastry Skills
- FOSR1019 Basic Kitchen Management and the Professional Chef
- FOSR1020 Advanced Nutrition and Food for Health
- FOSR1021 Advanced Cooking Techniques and Product Knowledge
- FOSR1022 Advanced Foodservice Cooking
- FOSR1023 Advanced Baking and Pastry Skills
- FOSR1024 Advanced Kitchen Management and the Profitable Chef
- FOSR2003 Wine, Beer and Spirits
- FOSR2004 Patisserie
- FOSR2015 Developing Regional Cuisine
- FOSR2016 Practical Butchery
- FOSR2017 Garde Manger

FOSR2018 Menu and Facility Design
FOSR2019 Showcasing Regional Cuisine
MGMT2001 Principles of Management

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

Co-op Work Term

COOP1036 Culinary Management Work Term

Course Descriptions:

ENTR2009 Entrepreneurship and Small Business 42.0 Hours

This course deals with establishing and operating a small business. Emphasis is placed on using business techniques, acquired in previous courses, to assist in developing a comprehensive understanding of the skills and abilities needed to succeed.

FOSR1015 Basic Nutrition and Food Safety Training 42.0 Hours

This course will explore the fundamentals of nutrition and best practices for safe food handling. Students will learn the basic concepts of diet and disease prevention for a healthy lifestyle including cultural and religious restrictions. They will learn the requirements for a national food service handler's competency and explore the different roles and responsibilities of government, employers and employees in relation to safe food handling.

FOSR1016 Basic Cooking Techniques and Product Knowledge 70.0 Hours

This practical course enables students to utilize basic professional culinary techniques while applying principles of sustainability. The focus of the course will be on the knowledge, skills and behaviours of a professional cook with an emphasis on sanitation and workflow processes in a kitchen.

FOSR1017 Basic Foodservice Cooking 84.0 Hours

This practical course students will develop cooking skills with the addition of basic culinary techniques and best practices. Students will produce foods for a variety of service styles in the dynamic environment of a foodservice operation. There will be a focus on working as an effective member of a team to provide excellent guest service.

FOSR1018 Basic Baking and Pastry Skills 70.0 Hours

This practical course develops the fundamental skills and techniques of baking and pastry. Student will produce a variety of baked goods and pastry items. Emphasis will be placed on the foundations of essential skills and knowledge required to contribute as an effective team member in a professional kitchen.

FOSR1019 Basic Kitchen Management and the Professional Chef 28.0 Hours

In this course students will explore the history and career paths of the professional chef. Students will learn foundational business skills required to become a professional chef including essential numeric skills and core values required for the culinary industry.

FOSR1020 Advanced Nutrition and Food for Health 28.0 Hours

Building upon the “Basic Nutrition and Food Safety” course, the students will be equipped with the knowledge to create recipes and menus that fulfill the needs of those who require therapeutic diets. The focus will be to maintain the culinary artistry and the nutritional integrity while meeting the required dietary parameters.

P- FOSR1015 Basic Nutrition and Food Safety Training

FOSR1021 Advanced Cooking Techniques and Product Knowledge 70.0 Hours

This practical course enables students to develop knowledge of butchery, larder, moist and dry heat cooking techniques in a professional kitchen while applying principles of sustainability. The focus of the course will be on the knowledge, skills and behaviours of a professional cook, sanitation and the workflow processes in a kitchen. Students will practice skills and techniques to prepare larder items and employ principles of plate presentation.

P- FOSR1016 Basic Cooking Techniques and Product Knowledge

FOSR1022 Advanced Foodservice Cooking 84.0 Hours

This practical course continues the development of the student’s cooking skills with the addition of advanced culinary techniques and best practices. Students will produce foods for a variety of service styles in the dynamic environment of a foodservice operation.

P- FOSR1017 Basic Foodservice Cooking

FOSR1023 Advanced Baking and Pastry Skills 70.0 Hours

This practical course will focus on advanced theory and technical methods used in the pastry kitchen for the production of quality breads, cakes and pastries. Students will build upon previous skills and techniques to produce products of a higher degree of complexity and finish. Students will learn a variety of decorating concepts and plated presentations that are consistent with today's market trends. Emphasis is on skill development, ingredient knowledge and organizational skills expected in a professional kitchen.

P- FOSR1018 Basic Baking and Pastry Skills

FOSR1024 Advanced Kitchen Management and the Profitable Chef 42.0 Hours

This course will provide the developing student with the advanced business skills and knowledge that will enable them to manage a profitable foodservice operation. Students will learn advanced kitchen management concepts and practices and cost control techniques.

P- FOSR1019 Basic Kitchen Management and the Professional Chef

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

In this course students will apply the skills and experiences developed through year one courses to work in an integrated pastry environment. Throughout this course, working in production teams, students will research, plan, produce and promote pastry products that emphasize the importance of using high-quality, seasonal, and sustainable ingredients "ready for the marketplace".

P- FOSR1023 Advanced Baking and Pastry Skills or P- FOSR1013 Advanced Baking Techniques

FOSR2015 Developing Regional Cuisine 84.0 Hours

Students will be challenged to create menus that reflect concepts of regionality, nutritional balance, marketability and cost effectiveness based upon available product, equipment and human resources. A strong focus will be on demonstrating best practices, professionalism and safe food handling in a food service operation.

P- FOSR1022 Advanced Foodservice Cooking

FOSR2016 Practical Butchery 42.0 Hours

This practical course will give students the opportunity to learn and practice the skills of butchery as used in contemporary professional kitchens. A variety of animals will be broken down from primal cut to the retail and foodservice cuts. A strong focus will be on learn and demonstrate best practices, professionalism and safe food handling.

FOSR2017 Garde Manger 70.0 Hours

This practical course will allow the student to practice the art and science of food preservation. Students will produce classical and contemporary Charcuterie items including vegetable and fruit preserves.

FOSR2018 Menu and Facility Design 42.0 Hours

Students will learn the principles of menu design and apply these principles to develop a variety of menus for various types restaurants. Students will analyze a variety of menus and discuss the impact of the menu design on restaurant and kitchen facilities.

FOSR2019 Showcasing Regional Cuisine 98.0 Hours

This capstone course integrates previous learning to enable the advanced culinary management student to successfully create and manage a foodservice related project. Strong focuses will be on sustainability, regionality, stewardship, best practices and professionalism. Students will work under the direction and mentorship of faculty to collaborate on featured student projects that give students a real life interactive, integrated food service experience with a local supported sustainable Regional Cuisine flair.

P- FOSR2015 Developing Regional Cuisine

MGMT2001 Principles of Management 42.0 Hours

This course provides you with an introduction to the various philosophies, roles and functions of management. In addition it will cover on going changes in business that have a direct effect on the role of management.

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.