

# CULINARY MANAGEMENT

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## Program Outline

<b>Major:</b>	CULN
<b>Length:</b>	2 Years
<b>Delivery:</b>	4 Semesters, plus 1 work term
<b>Credential:</b>	Ontario College Diploma, Co-op
<b>Effective:</b>	2017-2018
<b>Location:</b>	Barrie, Owen Sound
<b>Start:</b>	Fall (Barrie, Owen Sound), Winter (Barrie)

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### Description

Touch. Taste. Feel the difference! In this program, students are equipped with the necessary job ready skills for success as a culinary professional in all sectors of the food service industry. Students learn fundamental food knowledge and develop skills to work in the world's best kitchens giving them exposure to chefs and industry leaders. Students 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. Through a capstone activity, students hone 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 Advanced Education and Skills Development.

### Career Opportunities

Graduates may find work as executive chefs, directors of culinary services, product development chefs, food stylists, food artisans, food entrepreneurs, personal chefs, chef educators, food service vendors, caterers, corporate chefs, food and beverage directors, marine cooks, and nutrition chefs all working locally, provincially, nationally and internationally.

### Program Learning Outcomes

The graduate has reliably demonstrated the ability to:

- provide advanced culinary planning, preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques;
- apply basic and advanced food and bake science to food preparation to create a desired end product;
- contribute to and monitor adherence of others to the provision of a well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations;
- ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces, responsible kitchen management and efficient use of resources;
- create menus that reflect knowledge of nutrition and food ingredients, promote general health and well-being, respond to a range of nutritional needs and preferences and address modifications for special diets, food allergies and intolerances, as required;
- apply business principles and recognized industry costing and control practices to food service operations to manage and promote a fiscally responsible operation;
- apply knowledge of sustainability, ethical and local food sourcing, and food security to food preparation and kitchen management, recognizing the potential impacts on food production, consumer choice and operations within the food service industry;
- select and use technology, including contemporary kitchen equipment, for food production and promotion;
- perform effectively as a member of a food and beverage preparation and service team and contribute to the success of a food-service operation by applying self-management and interpersonal skills;
- develop strategies for continuous personal and professional learning to ensure currency with and responsiveness to emerging culinary techniques, regulations, and practices in the food service industry;
- contribute to the development of marketing strategies that promote the successful operation of a food service business;
- contribute to the business management of a variety of food and beverage operations to foster an engaging work environment that reflects service excellence;
- employ entrepreneurial strategies to identify and respond to new opportunities;
- apply knowledge related to the pairing of food and beverage used for menu planning and design.

### **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/](http://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
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Fall 2017	Winter 2018	Summer 2018	Fall 2018	Winter 2019

Winter Intake - Barrie

Sem 1	Sem 2	Sem 3	Sem 4	Work Term
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Winter 2018	Summer 2018	Fall 2018	Winter 2019	Summer 2019

### **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/](http://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/](http://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

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

**FOSR1016 Basic Cooking Techniques and Product Knowledge 70.0 Hours**

In this practical course, students utilize basic professional culinary techniques while applying principles of sustainability. Focus is placed 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**

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

**FOSR1018 Basic Baking and Pastry Skills 70.0 Hours**

In this practical course, students develop the fundamental skills and techniques of baking and pastry. Students produce a variety of baked goods and pastry items. Emphasis is 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 explore the history and career paths of the professional chef. Students learn the 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 knowledge gained in Nutrition and Food Safety Training, students create recipes and menus that fulfil the needs of a balanced diet and the needs of those who have special dietary requirements. Maintaining the culinary artistry and the nutritional integrity while meeting the required dietary parameters are emphasized.

P- FOSR1015 Basic Nutrition and Food Safety Training

**FOSR1021 Advanced Cooking Techniques and Product Knowledge 70.0 Hours**

In this practical course, students develop knowledge of butchery, larder, moist and dry heat cooking techniques in a professional kitchen while applying principles of sustainability. The focus is on the knowledge, skills and behaviours of a professional cook, sanitation and the workflow processes in a kitchen. Students practice skills and techniques to prepare larder items, paté/terrine, meat, poultry, fish, shellfish and principles of plate presentation.

P- FOSR1016 Basic Cooking Techniques and Product Knowledge

**FOSR1022 Advanced Foodservice Cooking 84.0 Hours**

Students continue the development of hands on chef skills with the addition of advanced culinary techniques and best practices. Students prepare, cook and serve foods in the dynamic environment of a full service food operation.

P- FOSR1017 Basic Foodservice Cooking

FOSR1023 Advanced Baking and Pastry Skills 70.0 Hours

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

Students develop advanced business skills and knowledge required to manage a profitable foodservice operation and their career. Students learn advanced kitchen management concepts, practices and cost control techniques.

P- FOSR1019 Basic Kitchen Management and the Professional Chef

FOSR2003 Wine, Beer and Spirits 42.0 Hours

Students develop basic wine, beer and spirit knowledge to enable them to make appropriate beverage selection relative to food matches. Students 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 apply the skills and experiences developed through year one courses to work in an integrated pastry environment. Working in production teams, students 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 are challenged to create menus that reflect contemporary concepts of locality, regionality, sustainability, nutritional balance, marketability, and cost effectiveness based upon available product, equipment and human resources. Students prepare, cook and serve foods in the dynamic environment of a full service food operation. A strong focus will be on demonstrating best practices, professionalism and safe food handling.

P- FOSR1021 Advanced Cooking Techniques and Product Knowledge and P- FOSR1022 Advanced Foodservice Cooking

FOSR2016 Practical Butchery 42.0 Hours

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

**FOSR2017 Garde Manger 70.0 Hours**

Students practice the ancient arts of food preservation in a larder setting. Classical and contemporary advanced “Garde Manger” items are created from the great charcuterie traditions as well as vegetable and fruit preserves.

**FOSR2018 Menu and Facility Design 42.0 Hours**

Students are introduced to two fundamental concepts pertaining to menu and facility design and how they relate to each other. Firstly, the students learn the principles of menu design and apply these principles to construct a variety of menus. Secondly, students study basic concepts in facilities planning such as process analysis, flow design, facility location, equipment layout, and material handling systems in various foodservice facilities.

**FOSR2019 Showcasing Regional Cuisine 98.0 Hours**

In this capstone course, students integrate previous learning to enable the advanced culinary management student to successfully create and manage a foodservice related project. A strong focus is on sustainability, regionality, stewardship, best practices and professionalism. Students 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**

Students are introduced to the various philosophies, roles and functions of management. In addition, changes in business that have a direct effect on the role of management are discussed.

**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.*



