

CULINARY MANAGEMENT

Program: CULN

Credential: Ontario College Diploma, Co-op

Delivery: Full-time

Work Integrated Learning: 1 Co-op Work Term

Length: 4 Semesters, plus 1 work term

Duration: 2 Years

Effective: Fall 2019, Winter 2020

Location: Barrie (Fall, Winter), Owen Sound (Fall)

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:

1. provide advanced culinary planning, preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques;
2. apply basic and advanced food and bake science to food preparation to create a desired end product;
3. 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;
4. 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;
5. 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;
6. apply business principles and recognized industry costing and control practices to food service operations to manage and promote a fiscally responsible operation;

7. 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;
8. select and use technology, including contemporary kitchen equipment, for food production and promotion;
9. 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;
10. 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;
11. contribute to the development of marketing strategies that promote the successful operation of a food service business;
12. contribute to the business management of a variety of food and beverage operations to foster an engaging work environment that reflects service excellence;
13. employ entrepreneurial strategies to identify and respond to new opportunities;
14. 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 Advanced Education and Skills Development.

The Program Progression

Fall Intake - Barrie, Owen Sound

- **Sem 1:** Fall 2019
- **Sem 2:** Winter 2020
- **Work Term:** Summer 2020

- **Sem 3:** Fall 2020
- **Sem 4:** Winter 2021

Winter Intake - Barrie

- **Sem 1:** Winter 2020
- **Sem 2:** Summer 2020
- **Sem 3:** Fall 2020
- **Sem 4:** Winter 2021
- **Work Term:** Summer 2021

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 Program 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.

Program Tracking

Semester 1		Hours
Program Courses		
FOSR 1015	Basic Nutrition and Food Safety Training	42
FOSR 1016	Basic Cooking Techniques and Product Knowledge	70
FOSR 1017	Basic Foodservice Cooking	84
FOSR 1018	Basic Baking and Pastry Skills	70
FOSR 1019	Basic Kitchen Management and the Professional Chef	28
Communications Course		
Select 1 course from the communications list during registration.		42
General Education Course		
Select 1 course from the general education list during registration.		42
Hours		378
Semester 2		
Program Courses		
FOSR 1020	Advanced Nutrition and Food for Health	28
FOSR 1021	Advanced Cooking Techniques and Product Knowledge	70
FOSR 1022	Advanced Foodservice Cooking	84
FOSR 1023	Advanced Baking and Pastry Skills	70
FOSR 1024	Advanced Kitchen Management and the Profitable Chef	42
Communications Course		
Select 1 course from the communications list during registration.		42
General Education Course		
Select 1 course from the general education list during registration.		42
Hours		378
Semester 3		
Program Courses		
FOSR 2015	Developing Regional Cuisine	84
FOSR 2016	Practical Butchery	42
FOSR 2017	Garde Manger	70
MGMT 2001	Principles of Management	42
General Education Course		
Select 1 course from the general education list during registration.		42
Hours		280
Semester 4		
Program Courses		
ENTR 2009	Entrepreneurship and Small Business	42
FOSR 2003	Wine, Beer and Spirits	42
FOSR 2004	Patisserie	56
FOSR 2018	Menu and Facility Design	42
FOSR 2019	Showcasing Regional Cuisine	98
Hours		280
Total Hours		1316
Co-op Work Term		Hours
COOP 1036	Culinary Management Work Term (occurs after Semester 2)	560
Hours		560
Total Hours		560

Graduation Window

Students unable to adhere to the program duration of two years (as stated above) may take a maximum of four years to complete their

credential. After this time, students must be re-admitted into the program, and follow the curriculum in place at the time of re-admission.

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.