

## CULINARY MANAGEMENT (INTEGRATED LEARNING) PROGRAM (H116)

<b>PROGRAM NAME</b>	Culinary Management	<b>TUITION</b>	
<b>COURSE CODE</b>	H116		\$5,197.00 *
<b>SCHOOL</b>	Chef School	<b>ADDITIONAL COST</b>	
<b>CENTRE</b>	Hospitality and Culinary Arts		
<b>LOCATION</b>	St. James Campus	<b>Description</b>	<b>Cost</b>
<b>DURATION</b>	2 years (4 consecutive semesters)	Uniform	\$250
<b>STARTING MONTH</b>	September, January, May	Knives and small wares	\$300-\$600
<b>CERTIFICATION</b>	Ontario College Diploma	Books	\$400
<b>YEAR OF STUDY</b>	2015-2016	Black Safety Shoes	\$120
<b>METHOD OF STUDY</b>	FT	* Amounts listed are the total of tuition, materials, student service and ancillary fees for the first two semesters of programs starting in fall 2014. Fees are subject to change for programs starting in fall 2015 and at later dates.	
<b>APPLY TO</b>	Ontario Colleges <sup>1</sup>	<b>International students:</b> Visit the International Fees and Related Costs <sup>2</sup> page for more information.	

This innovative culinary program takes an integrated approach to learning, with industry placement, in-school studies, online learning, self-study and specialized field trips.

This program was developed to enable integrated learning involving you, the college and our industry partners. It was created to meet the immediate industry need for highly skilled Culinary Management graduates with real-world kitchen experience and an understanding of important trends such as the use of local foods, nutrition and growing international influence.

In this program, you will work toward a Culinary Management diploma in four consecutive semesters. While this program is designed to deliver the same learning outcomes as Culinary Management (H100)<sup>3</sup>, you will also benefit from semesters 3 and 4, which are integrated directly with industry.

In the first semester, you will learn the fundamental culinary skills and theories required to work in a modern kitchen, as well as essential industry employability skills such as communications and mathematics for hospitality. In the second semester, you will develop more advanced culinary skills and broaden your food, wine and culinary culture knowledge as you prepare to enter your field placements.

In the third semester, you will experience the culinary industry first-hand during your residency at either our state-of-the-art learning facilities, **The Chefs' House and The Café**, or at one of our industry partners' establishments, where you will work alongside emerging top talent while serving a public of discerning urban diners. This experience is concurrent with in-class and online theory-based courses to support your learning and development.

In the fourth semester, you will complete your studies with an integrated 14-week industry residency at one of our leading culinary and hospitality industry partners, concurrent with online theory-based courses. You will also participate in a cumulative evaluation of the culinary skills you have developed during the program.

This integrated program is the place for self-motivated individuals who want to increase their industry employability upon graduation.

### PART TIME STUDY OPTIONS

George Brown College also offers evening and weekend courses and certificate programs. See the Continuing Education Course Guide at [coned.georgebrown.ca](http://coned.georgebrown.ca)

### PROGRAM STANDARDS AND LEARNING OUTCOMES

Program standards apply to all similar programs of instruction offered by colleges across the province. Each program standard for a postsecondary program of instruction includes the following elements:

- Vocational standard (the vocationally specific learning outcomes which apply to the program in question),
- Essential employability skills (the essential employability skills learning outcomes which apply to all programs of instruction), and
- General education requirement (the requirement for general education in postsecondary programs of instruction).

The vocational and essential employability skills<sup>4</sup> components of program standards are expressed in terms of learning outcomes. Learning outcomes represent culminating demonstrations of learning and achievement. In addition, learning outcomes are interrelated and cannot be viewed in isolation of one another. As such, they should be viewed as a comprehensive whole. They describe performances that demonstrate that significant integrated learning by graduates of the program has been achieved and verified.

View standards and outcomes<sup>5</sup> by program.

Source: Ministry of Training, Colleges and Universities website<sup>6</sup>

## REQUIRED COURSES

### SEMESTER 1

Code	Course name
CMDI1002	Baking and Pastry for Cooks
CMDI1202	Culinary Foundations
CMDI1203	Culinary Essentials
CMDI1029	Theory of Food I
CMDI1145	Sanitation (online)
CMDI1146	Emergency First Aid/Heartsaver CPR (weekend course)
CMDI1184	Cafe Production
CMDI1185	Fundamentals of Butchery
HOSF1256	Art of Eating and Dining – Wines: History and Production
COMM1007	College English
MATH1102	Mathematics for Hospitality
HOSF 1068	Smart Serve (online)
GNED	General Education Elective

### SEMESTER 2

Code	Course name
CMDI1204	Culinary Principles
CMDI1205	Culinary Concepts
CMDI1030	Theory of Food II
CMDI1126	Career Externship Preparation
CMDI2028	Patisserie Production and Management
CMDI1166	Foods of the World
HOSF1255	Nutrition and Lifestyles
CMDI1005	Food, Beverage and Labour Cost Control
GNED	General Education Elective

### SEMESTER 3

Code	Course name
CMDI2022	Field Placement I
COMM1047	Business Communications
CMDI2024	Food Wine and Beverage Pairing
GNED	General Education Elective (online)

### SEMESTER 4

Code	Course name
CMDI2023	Field Placement II
CMDI2030	Hospitality Leadership (online)
GNED	General Education Elective (online)

## YOUR CAREER

A world of opportunities awaits you when you graduate. Toronto alone has more than 9,000 restaurants and 200 hotels looking to hire the kind of highly qualified, workplace-ready graduates George Brown produces. There are also exciting opportunities for chefs, cooks and culinary managers at clubs and resorts, catering companies and spas. Best of all, the skills you learn at George Brown will springboard your career not only in Toronto, but anywhere else you want to work. Skilled chefs are in demand across Canada and around the world, and you can have a great career in any place you choose.

## FUTURE STUDY OPTIONS

Students who successfully complete this program may be granted advanced standing at Johnson & Wales University in the United States and other leading international universities.

Graduates may be eligible for direct entry into the Food and Nutrition Management<sup>7</sup> postgraduate program (additional Accounting course required) or the Culinary Arts – Italian<sup>8</sup> postgraduate program.

For further information, see [www.georgebrown.ca/transferguide](http://www.georgebrown.ca/transferguide)

## ADMISSION REQUIREMENTS

Applicants are selected on the basis of their academic achievement, including the required courses, and any other selection criteria outlined below.

- Ontario Secondary School Diploma or equivalent\*\*
- Grade 12 English (C or U)
- Grade 11 Math (M or U) or Grade 12 (C or U)

Applicants not meeting the academic requirements may also qualify for admission through completion of the Hospitality Services (Pre-Hospitality) program (H101) with an overall grade point average of 3.0. There are a limited number of seats available and admission is not guaranteed.

\*\* Mature Student status (19 years of age or older)

## COURSE EXEMPTIONS:

College or university credits may qualify you for course exemptions. Please visit [www.georgebrown.ca/transferguide](http://www.georgebrown.ca/transferguide) for more information.

**International students:** Visit the International Admissions<sup>9</sup> page for more information.

“I’ve had the most incredible experience working during my internships and part-time work. I owe it all to the contacts I’ve made through George Brown College.”

**Miriam Streiman** (graduate, George Brown Chef School)

“What I love most about the H116 program is the externship, the opportunity to be outside, gain real-life experience and a chance to apply all the skills we learned in school. All the chefs and teachers here are so knowledgeable, they have been so supportive and guided me every step of the way.”

**Amanda Lee** (2012 graduate, Culinary Management [Integrated Learning])

## HEALTH POLICY

Students should be aware that various allergens including nuts, dairy and shellfish are routinely used in practical labs. Students should also note that George Brown College is sensitive to religious observations; however, while products purchased for production and consumption meet all provincial and federal regulations, they may not meet specific dietary laws related to Halal and Kosher foods.

## CONTACT US

Contact **Patrick Secord**, Program Co-ordinator, Centre for Hospitality and Culinary Arts, at 416-415-5000, ext. 3598 between 9 a.m. and 4 p.m.

E-mail: [chefschool@georgebrown.ca](mailto:chefschool@georgebrown.ca)

For more information, you may also call the George Brown College Contact Centre at 416-415-2000 (TTY 1-877-515-5559) or long distance 1-800-265-2002.

## LINKS REFERENCE

<sup>1</sup>[http://www.georgebrown.ca/apply\\_now\\_at\\_ontario\\_colleges/](http://www.georgebrown.ca/apply_now_at_ontario_colleges/)

<sup>2</sup><http://www.georgebrown.ca/international/futurestudents/tuitionfees/>

<sup>3</sup><http://www.georgebrown.ca/H100/>

<sup>4</sup><http://www.tcu.gov.on.ca/pepg/audiences/colleges/progstan/essential.html>

<sup>5</sup><http://www.georgebrown.ca/programs/learning-standards-and-outcomes/>

<sup>6</sup><http://www.tcu.gov.on.ca/pepg/audiences/colleges/progstan/index.html>

<sup>7</sup><http://www.georgebrown.ca/H402/>

<sup>8</sup><http://www.georgebrown.ca/H411/>

<sup>9</sup><http://www.georgebrown.ca/international/futurestudents/applynow/>

*George Brown College is continually striving to improve its programs and their delivery. The information contained in this calendar is subject to change without notice. It should not be viewed as a representation, offer or warranty. Students are responsible for verifying George Brown College admission, graduation, and fee requirements as well as any requirements of outside institutions, industry associations, or other bodies that may award additional designations concurrently with, or after completion of, a George Brown College program.*