



CENTRE FOR  
**Hospitality &  
Culinary Arts**

## Culinary Skills - Chef Training Program (H112)

There's no single school in Canada that dominates a profession the way George Brown Chef School dominates the professional cooking scene.



### About the College

There's no single school in Canada that dominates a profession in the way the George Brown Chef School dominates the professional cooking scene.

### Our Program

This is your ticket to an exciting and rewarding career as a chef or cook! Our one-year Chef Training certificate program has exactly what you need to get started – top-notch instruction and hands-on practice with professional chefs. They'll teach you all the fundamentals of ingredients and food preparation, and introduce you to the fascinating world of food culture. But that's not all. You'll also learn to see the big picture by studying in areas like:

- The Art of Eating and Dining
- Kitchen and menu management
- Food, beverage and labour cost control

This program will broaden your knowledge and give you the skills you need to succeed in today's food service industry. This program provides the complete in-school portion of the apprentice cook certification program of the Ministry of Training, Colleges and Universities.

*"I took from it, not so much the actual recipes, but more the ideas some of the teachers gave to me."*

Jamie Kennedy, Restaurant Owner  
George Brown Chef School Alumni

### Your Career

The hardest part will be deciding which job offer to accept! Toronto alone has more than 9,000 restaurants, hotel dining rooms, cafes and eateries, as well as numerous clubs and resorts, spas and catering companies. But with the skills you'll learn at George Brown, you'll be in demand anywhere in the world, and you'll have the training to build a successful career wherever you go.

### Part-Time Study Options

Are you looking for a flexible schedule or do you need to make up a course? Continuing Education offers this complete certificate in evening and weekend courses throughout the year. When you complete this certificate through Continuing Education you are eligible to apply for advanced standing into the 2<sup>nd</sup> year of the Culinary Management Program. For details contact [cehospitalty@georgebrown.ca](mailto:cehospitalty@georgebrown.ca) or 416-415-5000 x2517.

**PROGRAM CODE:** H112  
**PROGRAM LENGTH:** 1 year (2 semesters)  
**STARTING:** September & January  
**CERTIFICATION:** Ontario College Certificate  
**LOCATION:** St. James Campus  
**APPLY TO:** [www.ontariocolleges.ca](http://www.ontariocolleges.ca)



CENTRE FOR  
**Hospitality &  
Culinary Arts**

## Culinary Skills - Chef Training Program (H112)

### Your Future Study Options - Learning Pathways

Students may qualify for direct entry to the second year of Culinary Management.

#### Semester 1

<b>GSCI1102</b>	Nutrition and Lifestyle
<b>HOSF1023</b>	Culinary Skills I
<b>HOSF1029</b>	Theory of Food I
<b>HOSF1145</b>	Sanitation
<b>HOSF1146</b>	Emergency First Aid / Heartsaver CPR
<b>MATH1000</b>	Math Foundations
<b>COMM1047</b>	Business Communications
<b>HOSF1002</b>	Culinary Desserts
<b>HOSF1184</b>	Banquet and Production Kitchen I
<b>HOSF1185</b>	Fundamentals of Butchery

#### Semester 2

<b>HOSF1166</b>	Banquet and Production Kitchen II
<b>HOSF1024</b>	Culinary Skills II
<b>HOSF1031</b>	Theory of Food II
<b>HOST1005</b>	Food, Beverage and Labour Cost Control
<b>GHUM1063</b>	Art of Eating & Dining – Wines: History & Production
<b>HOST1126</b>	Career Preparation
<b>MATH1102</b>	Math for Hospitality
<b>COMP1082</b>	Computer Skills and Applications

#### Admission Requirements and Fees

Admission requirements and fees can be verified at the web site.

Note: Due to ongoing program improvements courses are subject to change without notice.

For more information contact Christine Walker,  
Centre for Hospitality and Culinary Arts at 416-415-5000, ext. 3027  
between 9 a.m. and 4 p.m. E-mail: [cwalker@georgebrown.ca](mailto:cwalker@georgebrown.ca)  
or call 416-415-2000 or long distance 1-800-265-2002.  
[georgebrown.ca/hospitality](http://georgebrown.ca/hospitality)