



Culinary Management (Integrated Learning) Program (H116)

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



Our Program

You already know your way around a kitchen. You're energized by the possibilities. You're ready to jump in and get maximum experience, and you're smart enough to know that a diploma, especially one from George Brown, is your ticket to success in today's culinary industry. Well, have we got a program for you! Our Integrated Culinary Management program will jumpstart your career like no other. You'll train alongside top talent in some of Toronto's best kitchens. You will spend some time in classes learning the fundamentals, but mostly you will be out working in the industry, being supported and mentored by our professors, who are also working chefs.

You'll benefit from a wide-ranging and diverse curriculum that includes industry placement, in-school studies, online learning and self-directed study. Best of all, you'll have the opportunity to study at our state-of-the-art restaurant and learning facility The Chefs' House at 215 King Street East. Here you will have the invaluable opportunity to put theory into practice as you work alongside emerging top talent and serve a public of discerning urban diners at Canada's new centre for food culture

In this unique program, you will:

- Spend half your time training in the industry
- Learn through hands-on experience
- Take advantage of rewarding online learning opportunities
- Benefit from on-site mentoring by our expert, friendly chef professors
- Graduate with a two-year diploma in Culinary Management
- Expand your skills and knowledge through related courses

"The George Brown Chef School offers students a great foundation for a career in food and has first-class connections to the industry."

Bonnie Stern, Author (Alumni)

Why did George Brown develop this innovative program? We listened to our industry advisors. They told us they wanted to hire people with more real-life kitchen experience so they could be productive members of the team from day one.

This is a reality-based program from the get-go. We work together – you, your training partner, and the college – to make sure you get a high-quality learning experience. Here's the bonus: Your work and college courses count towards your accreditation as a professional cook.

This Integrated program is ideally suited for self-motivated individuals who are ready to realize their passion for cooking. It will ensure you have the right skills and background for a successful career. It's another path to the same place.

PROGRAM CODE: H116
PROGRAM LENGTH: 2 years (4 semesters)
STARTING: May
CERTIFICATION: Ontario College Diploma
LOCATION: St. James Campus
APPLY TO: www.ontariocolleges.ca



Your Career

A world of opportunities awaits you when you graduate. Toronto alone has more than 9,000 restaurants and 200 hotels, and they're all always looking to hire the kind of highly qualified and workplace-ready graduates George Brown produces. There are also exciting opportunities for chefs, cooks and culinary managers to work 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.

Your Future Study Options

Students who successfully complete this program may be granted advanced standing at Ryerson University and Johnson & Wales University in New York State and other leading international institutions.

Learning in this program uses an integrated approach with industry placement, in-school studies, online learning, self-study and specialized field trips.

Semester 1 – Chef School Residency 1

HOST1126	Career Preparation
COMM1003	English Skills
CMDI1002	Baking and Pastry Arts I
CMDI1185	Fundamentals of Butchery
CMDI1023	Techniques of Cooking I
CMDI1029	Theory of Food and Store Room Management
CMDI1145	Sanitation
CMDI1146	Emergency First Aid/Heartsaver CPR
COMP1082	Computer Skills and Applications
COMM1003	English Skills
MATH1102	Hospitality Math COMM1007 College English
CMD11184	Banquet and Production Kitchen I
GHUM1063	Art of Eating and Dining – Wines: History and Production

Semester 2 – Industry Residency 1

CMDI1003	Applied Baking and Pastry Arts I
CMDI1024	Applied Techniques of Cooking I
COMM1047	Business Communications (online)
GSC1102	Nutrition and Lifestyle (online)
HOSF 1166	Applied Banquet and Production Kitchen II
CMDI1005	Food, Beverage and Operations Management

Semester 3 – Chef School Residency 2

CMDI2024	Marriage of Food and Wine
CMDI2028	Baking and Pastry Arts II
CMDI2030	Hospitality Leadership Report
GNED	General Education Elective
CMDI2047	Foods for Special Events
CMDI2046	Culinary Cultures

Semester 4 – Industry Residency 2

CMDI2034	Applied Food and Wine Service
CMDI2036	Applied Techniques of Cooking II
CMDI2038	Operational Management Portfolio and Competency Evaluation
GHUM2040	Applied Food History: A Toronto Museum Experience
CMDI2048	Applied Essential Flavours of the Modern Kitchen

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 Owen Steinberg, Program Co-ordinator, Centre for Hospitality and Culinary Arts at 416-415-5000, ext. 3201 between 9 a.m. and 4 p.m. E-mail: osteinbe@georgebrown.ca or call 416-415-5000 ext. 6526 or long distance 1-800-265-2002.
georgebrown.ca/hospitality