



CENTRE FOR  
**Hospitality &  
Culinary Arts**

## Culinary Arts - Italian (Post-Graduate) H411

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



**PROGRAM CODE:** H411  
**PROGRAM LENGTH:** 3 Full Semesters  
(2 in Toronto, 1 in Italy)  
**STARTING:** May  
**CERTIFICATION:** Ontario College Graduate  
Certificate  
**LOCATION:** St. James Campus  
**APPLY TO:** [www.ontariocolleges.ca](http://www.ontariocolleges.ca)

### Our Program

You want to really learn Italian cooking? Go to Italy! Go to learn the techniques that make Italian cuisine famous around the world. Go to experience the special connection between food and life in Italy. Go for the hands-on kitchen experience and courses in Italian art and culture that will deepen your understanding of this great tradition. The Italian Culinary Arts postgraduate program will take you there!

Through this program, you will:

- Experience classroom and hands-on learning in both Canada and Italy
- Benefit from our exclusive partnership with ALMA, the world famous La Scuola Internazionale di Cucina Italiana, near Parma, Italy, which is one of Italy's finest chef schools
- Have the vineyards, cheese producers and local markets of Italy as your open-air classroom
- Study in some of the best restaurants and hotels, where you will get more attention and training and better experience
- Learn from the best Italian chef professors in the country

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.

This program has a long-standing reputation for excellence among Italian restaurateurs in Toronto and beyond, which will make you a sought-after employee when you graduate.

### Your career

A knowledge of Italian cooking opens up an abundance of opportunities in Toronto, which has the largest Italian population of any city outside Italy, and around the world. Wherever you go there are Italian restaurants, many specializing in one of the regional variations of Italian cuisine. All these options mean you'll have a dynamic and varied career.

### Part-time study options

George Brown College also offers evening courses in Culinary Arts. For the Continuing Education Course Guide, visit the Culinary Arts section at [coned.georgebrown.ca](http://coned.georgebrown.ca).



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*After deciding to pursue a long-term interest in the restaurant industry, Sonya Franceschini was quickly drawn to the Italian Culinary Arts program at GBC, the only one of its kind in Canada. The reputation of the George Brown Chef School appealed to her, as did the four-month externship in Italy that comprises the second half of the program. After being accepted into the program and starting school, Sonya was struck by how small and well organized the classes were. "It was a highly professional atmosphere" she says. "And because it's a post-graduate program, everyone was really enthusiastic to be there."*

**Sonia Franceschini, graduated in 2003 Culinary Arts - Italian**

### Semester 1

<b>HOSF1150</b>	Italian Art and Culture
<b>HOSF1151</b>	Italian Language
<b>HOSF1152</b>	Fundamentals of Italian Cooking – Theory and Practical
<b>HOSF1153</b>	Italian Agro-tourism Strategies and Wines
<b>HOSF1154</b>	Italian Pastry

### Semester 2 (Semester in Italy)

<b>HOSF1164</b>	Italian Externship – Stage (12 weeks)
<b>HOSF4016</b>	Italian Cuisine Culinary Concepts
<b>HOSF4017</b>	Fundamentals of Italian Cooking II
<b>HOSF4018</b>	Italian Product Knowledge and Recognition

### Semester 3

<b>HOSF1170</b>	The Slow Food Experience
<b>HOSF1173</b>	Integrated Marketing Management for Restaurant Operations
<b>HOSF1174</b>	Externship – Toronto

### 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 Ivano Zambotti, Program Co-ordinator,  
Faculty of Hospitality and Tourism at 416-415-5000, ext. 3316  
between 9 a.m. and 4 p.m. E-mail [izambott@georgebrown.ca](mailto:izambott@georgebrown.ca)  
or call 416-415-2000 or long distance 1-800-265-2002.  
[georgebrown.ca/hospitality](http://georgebrown.ca/hospitality)