



CENTRE FOR  
**Hospitality &  
Culinary Arts**

## Culinary Management – Nutrition (Diploma) H119

Whether you want to get into this growing field or are looking for flexible programs to upgrade your existing skills, the Centre for Hospitality and Tourism Management welcomes you.



### About the College

We're the largest and most diversified hospitality school in Canada and we've developed a reputation as the premier provider of quality applied education in Hospitality and Tourism Management.

### Our Program

You love the food industry, and you also know that people are becoming more concerned about health and nutrition issues. Why not put those two things together and start yourself on the path to a rewarding career?

You can learn everything you'll need to know to help the food service industry meet the demands of increasingly health-conscious consumers with this one-of-a-kind two-year diploma program. It combines instruction in culinary techniques with the latest knowledge in the field of nutrition to teach you how to design menus and manage food service programs. You'll learn in a dynamic setting that includes classroom time and culinary labs, and you'll also complete a seven-week industry externship placement in your final semester, which will give you a great head start as you begin your career.

### Your Career

You'll be on your way to a fulfilling career in any culinary or foodservice business focused on culinary nutrition, including restaurants, hotels, spas, resorts, schools, hospitals and seniors residences. Or you'll have the freedom to go in a slightly different direction with positions related to food preparation and menu design, quality assurance and food concept development. You could even work as a personal chef.

### Part-Time Study Options

George Brown Continuing Education offers a variety of Hospitality and Tourism courses and certificates. See the Continuing Education Course Guide at [coned.georgebrown.ca](http://coned.georgebrown.ca)

**PROGRAM CODE:** H119  
**PROGRAM LENGTH:** 2 years (4 semesters)  
**STARTING:** September  
**CERTIFICATION:** Ontario College Diploma  
**LOCATION:** St. James Campus  
**APPLY TO:** [www.ontariocolleges.ca](http://www.ontariocolleges.ca)



## Semester 1

<b>HOSF1225</b>	Nutritional Culinary Skills I
<b>MATH1000</b>	Math Foundations
<b>HOSF1226</b>	Intro to the Science of Food
<b>HOSF1029</b>	Theory of Food I
<b>GSCI1102</b>	Nutrition and Lifestyle
<b>COMM1003</b>	English Skills
<b>HOSF1146</b>	Emergency First Aid/Heartsaver CPR
<b>HOSF1145</b>	Sanitation

## Semester 2

<b>COMP1082</b>	Computer Skills
<b>HOST1005</b>	Food Beverage and Labour Cost Control
<b>HOSF1002</b>	Culinary Desserts
<b>MATH1102</b>	Math for Hospitality
<b>COMM1007</b>	College English
<b>HOSF1229</b>	Nutritional Analysis & Food Labeling
<b>GHUM1039</b>	Nutrition and Culture
<b>HOSF1228</b>	Nutritional Culinary Skills II
<b>GNED</b>	General Elective

## Semester 3

<b>HOSF1156</b>	Nutrition for Life
<b>COMM1047</b>	Business Communications
<b>HOSF2036</b>	Menu Planning I
<b>HOSF2037</b>	Intro to Quality Assurance
<b>HOSF2044</b>	Purchasing
<b>HOSF2039</b>	Nutritional Cooking for Lifestyles
<b>HOST1126</b>	Career Preparation
<b>HOSF2040</b>	Advanced Sanitation

## Semester 4

<b>HOSF2041</b>	Menu Planning II
<b>HOSF2042</b>	Nutritional Cooking for Special Diets
<b>HOSF2043</b>	Special Diets and Nutrition Issues
<b>HOSF1159</b>	Chef's Table
<b>GNED</b>	General Elective
<b>HOSF2045</b>	Industry Externship

### 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 Barbara Dunlop, Program Co-ordinator,  
Centre for Hospitality and Culinary Arts at 416-415-5000, ext. 2257  
between 9 a.m. and 4 p.m. E-mail: [hospitality@georgebrown.ca](mailto:hospitality@georgebrown.ca)  
or call 416-415-2000 or long distance 1-800-265-2002.  
[georgebrown.ca/hospitality](http://georgebrown.ca/hospitality)