



COOK THE BOOKS

George Brown College has long been Toronto's pinnacle of excellence in food education — now it's making history with two new cutting-edge programs for the fall.

WE'D LOVE TO believe that the only thing that matters in Toronto's food scene is where to get the best slice of za or how to perfect a manhattan cocktail. But the fact of the matter is that our culinary culture is inextricably tied to some of the most challenging issues of our time. With direct links to climate change, health and food inequity, food has the power to create meaningful change — or accelerate the world's most pressing problems.

It's not all doom and gloom. Luckily for us, one of the city's most trusted culinary

institutions understands food's potential for good — which is why George Brown College has created two new cutting-edge programs for the fall. The Honours Bachelor of Food Studies Degree and the Postgraduate Program in Food Tourism Entrepreneurship aim to bring a modern perspective to the diverse field of food studies and equip future industry leaders with the tools to succeed.

George Brown College's Centre for Hospitality and Culinary Arts has always been a pioneer, but 2021 looks set to be even more of a landmark year as they

launch Canada's first four-year food studies degree. As COVID brings a slew of new problems to an already challenged food sector, the need for a more holistic approach to culinary education is obvious. The Honours Bachelor degree will combine practical culinary skills with a food studies curriculum, giving students the opportunity to examine the social, economic and political context around the production, distribution and consumption of food.

Students will participate in a paid co-op placement and volunteer in community



GEORGE BROWN'S ALUMNI WILL COOK WITH A CONSCIENCE



food programs that may be food justice or sovereignty based. At the end of the program, graduates will leave with a depth of understanding of all aspects of the food system, equipped to find employment in a range of food services, community and nonprofit organizations, public policy, education and more.

For those looking for a more experiential entry point, the Food Tourism Entrepreneurship program is a robust one-year course that gives students hands-on knowledge of Toronto's food systems and

the sustainable tourism sector. George Brown College's highly curated "tastes of place" experiences and geography of food and beverage exposes future industry leaders to unique market experiences. Because the best courses set up students for life after school, George Brown helps them to develop partnerships while learning, meaning graduates are well poised to find employment in restaurants, wineries, breweries, agricultural destinations and international and local tourism attractions.

With its wealth of foodways and traditions, Toronto and George Brown's ground breaking programs take that one step further, and give the next generation of food industry leaders the context needed to cook up positive change in our food systems. From sous chef superstars to food justice enthusiasts, George Brown's alumni will cook with a conscience. •

To find out more and to start your culinary education journey, head to georgebrown.ca/programs/