



Second Career Program Research Document

H100
Culinary Management Program



Community
Partnerships Office

PROGRAM LOCATION

Section	Description	Information
1.1	Program Location	Centre for Arts, Design and Information Technology/ School Design St. James Campus, 200 King St. East, Toronto, ON
1.2	For map and TTC information please use this link	https://www.georgebrown.ca/maps_and_directions.aspx#StJames

2 TRAINING PROGRAM

Section	Description	Information
2.1	Program website	http://www.georgebrown.ca/h100-2019-2020/ Here you will find the following information on the H100 program: <ol style="list-style-type: none"> 1. Starting dates and duration of the program 2. Program description 3. Program standards and outcomes 4. Program outline and required courses 5. Careers and Post-Graduate Study Opportunities 6. Tuition and Fees 7. Admission Requirements 8. Health Policy and allergy information 9. Program contact information 10. Link to download the program information pdf guide
2.2	Course Outline	Detailed course outlines can be found at: http://www.georgebrown.ca/CO/gbc/programs/H100.html
2.3	Is a cooperative placement part of the program and if so, how long is the placement?	Yes, there is a seven-week placement during Semester 3.
2.4	Describe any other	Each semester consists of 50 percent hands-on cooking, including baking, from basic to advanced levels.

Section	Description	Information
	hands-on experiences included in this program	
2.5	Is the curriculum fixed, or is it possible to develop an individual plan?	The program curriculum is generally fixed.
2.6	How long has the school been offering this program?	Contact the program coordinator.

3 EMPLOYMENT OUTLOOK

Section	Description	Information
3.1	National Occupational Classification (NOC) occupational group	Chefs
3.2	NOC Code	6311
3.3	NOC Skill Level	B
3.4	What are the labour market conditions for this occupation?	Please check the GBC Career Coach website for job/labour market information for this program/career. Career Coach offers current, local information about all jobs in the GTA, including an overview of each profession and a list of currently available positions in a given field. The data are not limited to industries supported by programs offered at George Brown College; however where we do offer relevant programs, students are presented with options for consideration that lead them into our own program pages. http://cc.georgebrown.ca/

3.5	Are other licenses or certifications required for this occupation?	<p>Trade certification for the cook's trade is available in Ontario but it is not a compulsory work requirement. It does, however, indicate a certain level of achievement and is required by some employers. "Red Seal" interprovincial trade certification as Assistant Cook is available to chefs who have completed 3000 industry hours. Certification as Cook requires 6000 hours.</p> <p>Assistant Cook trade information: http://www.collegeoftrades.ca/wp-content/uploads/TFS_Assistant_Cook_June2015.pdf.pdf</p> <p>Cook trade information: http://www.collegeoftrades.ca/wp-content/uploads/TFS_Cook_June2015.pdf.pdf</p>
3.6	Within the last 3 years, what percentage of students completed this program?	Approximately 62 percent.
3.7	What percentage of students who completed this program are employed in jobs related to the program? Are the jobs full-time, part-time or contact?	Data for the program shows that 90 percent of graduates are employed, 92 percent of employed graduates are employed in a related field, 85 percent in full time positions. (Graduate Employment Report, 2017-2018 of students who graduated in 2016-2017)
3.8	Who hires graduates of this program? Who are the employers? (provide examples.)	Employers include major restaurants and hotels, industrial kitchens, catering and food management services and healthcare facilities.
3.9	What is the program's/institutions reputation with employers in the industry/sector?	There is no single school in North America that dominates a profession as the George Brown Chef School dominates the professional cooking scene. It consistently receives the highest praise from fine dining establishments for its teaching quality, range of courses, and

		<p>responsiveness to the needs of students and the industry. We constantly build on our tradition of quality cuisine and service. For information on the Chef School please use the following link: http://www.georgebrown.ca/chefschool/</p> <p>For information on George Brown College's reputation with industry please use the following link: http://www.georgebrown.ca/whygeorgebrown/</p>
3.10	Can I contact current students or graduates of the program?	<p>The college cannot give out contact information for current students or graduates.</p> <p>Student testimonials are available on the Chef School webpage: http://www.georgebrown.ca/chefschool/</p>

4 ADMISSION/ENTRANCE REQUIREMENTS

Section	Description	Information
4.1	Admission/Entrance Requirements	<p>Please see the H100 program webpage for more information on admission requirements for this program. http://www.georgebrown.ca/h100-2019-2020/</p> <p>Please visit George Brown College Admissions webpage for more information on:</p> <ol style="list-style-type: none"> 1. How to apply 2. Admission and Placement Assessments 3. Admissions Policies and FAQs 4. Entry Advising Services <p>http://www.georgebrown.ca/admissions/</p>

5 COSTS

Section	Description	Information
5.1	What is the tuition cost?	<p>Semesters 1&2 = \$6,121.00</p> <p>Semesters 3&4 = \$5,172.00</p> <p>Total = \$11,293.00 (2018-19)</p>

Section	Description	Information
5.2	Must additional supplies be purchased through the training institution?	Uniforms \$250.00 Knives and small wares \$300.00-\$600.00 Black safety shoes \$60.00-120.00
5.3	What is the cost of books?	\$550.00 ** First semester material fee includes the e-text Gisslen Textbook
5.4	Is there an application fee or registration fee?	Yes. Ontario College Application Service (OCAS): \$95.00 International document assessment (if necessary) for document return \$60.00 plus \$10 George Brown College fee deferral: \$500.00