



CENTRE FOR
**Hospitality &
Culinary Arts**

Do what you love for a living



Apprenticeship Programs

at The Centre for Hospitality
& Culinary Arts

Welcome



"Our chef faculty is passionate about training and mentoring apprentices, and proud of the many graduates who have gone on to become very successful in the food service industry."

—John Higgins, Executive Chef, George Brown Chef School

The face of opportunity is changing for a new generation of hospitality workers in Ontario, and graduates of George Brown Chef School are ready to take advantage of it.

The demand for culinary and baking graduates is growing at an unprecedented rate in Canada, and around the world. This will create tremendous demand for qualified food service

professionals, and opportunity for those who know how to take advantage of it.

If you have a passion for cooking or baking, then apprenticeship training at George Brown Chef School is your proven path to success. Voted one of North America's top ten culinary schools, our graduates influence the professional cooking scene like no other.

BECOMING AN APPRENTICE



“The George Brown Chef School apprenticeship program has given me the best of both worlds. I have learned so much from both my experiences in industry and faculty and students at the college. Taking this program was the best career choice I have ever made.”

—Matt Costello, Alumni,
Apprenticeship Program

Career options

- Chef/Restaurant Owner
- Chef de Partie
- Sous Chef
- Special Events Caterer
- Pastry Chef
- Banquet Chef
- Corporate Executive Chef
- Resort/Cruise Chef
- And so much more!

Our school has created a community of industry advisors, corporate supporters, dedicated instructors and most important of all—a place where students with common goals can share ideas and open doors of opportunity.

George Brown apprentices have proven that the sky's the limit when you love what you do, and have the training to do it right. We have trained more apprentices in Ontario during the past 30 years than any other institution.

Does this sound like the right career for you? Then join us at the George Brown Chef School.

WHY STUDENTS CHOOSE APPRENTICESHIP PROGRAMS AT GEORGE BROWN CHEF SCHOOL

- **Reputation** Employers consider George Brown graduates first
- **Technique and Training** Great training provided by our expert chef faculty
- **Flexibility** Full- or part-time training options
- **Teamwork** Learn the importance of being a valued member of a successful culinary team
- **Opportunity** Meet the industry's most influential chefs, and participate in prestigious special events
- **Location, Location, Location** In the centre of Toronto, and surrounded by the city's most vibrant restaurants
- **Industry Standard** Our kitchens, labs and smart classrooms are enhanced by a \$20M expansion and renovation
- **Enhance your Career** Enrol in one of our many post-graduate programs including Advanced Italian and French Culinary Arts or Advanced Baking and Pastry Arts
- **Earn while you Learn** Most of your training is provided in-industry

For more information: georgebrown.ca/chefschool

Register as an apprentice with the Ministry of Training, Colleges and Universities, Apprenticeship Branch or contact them at 1.800.387.5656 or www.edu.gov.on.ca. Then, select George Brown Chef School for your in-class training and enrol with us at 416.415.5000 ext. 4892 or www.georgebrown.ca/chefschool

What do I need to become an apprentice?

In general, employers have established a minimum education requirement—i.e. Ontario Secondary School Diploma with credits at or above the general level, or applicants can qualify for mature student status. Apprentices must be at least 16 years old.

How do I get started?

There are three ways to become an apprentice:

- Find an employer to hire and train you, and then register as an apprentice
- If you are a Secondary School student, you can enrol in the Ontario Youth Apprenticeship Program (OYAP) which will let you start your training while completing Secondary School
- Apply to a Co-op Diploma program at George Brown College through www.ontariocolleges.ca where you'll complete a related diploma and apprenticeship program at the same time

How do I register as an apprentice?

- Apprentices are registered by the regional office of the Ministry of Training, Colleges and Universities, Workplace Training Branch. You, or your future employer, can call the regional office and ask one the consultants to visit your workplace. Please contact them at 1.800.387.5656 or go to www.edu.gov.on.ca
- Once registered as an apprentice, select George Brown Chef School for your in-class training and enrol with us at 416.415.5000 ext. 4892 or www.georgebrown.ca/chefschool

How long do apprenticeships last?

Most apprenticeships last 2–3 years, with most time spent in-industry.

What does it cost to become an apprentice?

- A \$40 fee is usually required to register as an apprentice. No fee is charged if you are participating in the Ontario Youth Apprenticeship Program
- Please contact George Brown Chef School at 416.415.5000 ext. 4892 or go to www.georgebrown.ca/chefschool for in-class fee schedules
- There is a fee to write the Certificate of Qualification exam and earn your Red Seal designation. Please contact the Ministry of Training, Colleges and Universities or go to www.edu.gov.on.ca for details

What other financial assistance is available?

Government grants and scholarships are available to qualified applicants. Please contact www.edu.gov.on.ca for details. George Brown Chef School also offers scholarships to qualified students.



"We prefer to hire from George Brown Chef School because they have the skills and attitude we are looking for. As a matter of fact we have three apprentices right now and they're all coming back after they finish their training."

—Daniel Schick, Executive Chef,
Le Royal Meridien King Edward
Hotel



"I looked at many different colleges before I chose George Brown Chef School. The school combined with my apprenticeship at Auberge du Pommier has inspired me and given me the skills I need to become the best chef I can be."

—Vicky Cheng, Alumni,
Premier's Award Recipient

FAQs



"Anyone coming out of the George Brown College Chef School is a plus because they already have learned the basics of the industry. I have a student from George Brown College Chef School in the kitchen working right now."

—Massimo Capra, Chef/Co-Owner, Mistura Ristorante

1. How are apprentices evaluated?

Evaluation throughout the apprenticeship program is based on successful completion of a series of prescribed skill sets.

2. What do I receive after I complete my apprenticeship?

After successfully completing the programs; and sign off from your employer stating you have completed all necessary skill sets, you receive a Certificate of Apprenticeship from the Ministry of Training, Colleges and Universities.

3. How do I earn my Red Seal designation?

Upon receiving your Certificate of Apprenticeship, you will be eligible to write the Interprovincial Standards Examination and qualify for your Certificate of Qualification and Red Seal designation. These exams are administered through the provincial and territorial certification and apprenticeship offices. Our apprenticeship program prepares students for this exam.

4. Can I receive E.I. and work while in school?

While in school you may be eligible to receive E.I. premiums. As well, apprentices may be able to work a certain number of hours while participating in their in-class training. Check with your Ministry Training Consultant for details.



"In the 1960s when the Ontario College system was created, it was derived from a need to support local economies through the training of highly skilled workers. This need still exists today as much as it did then and Apprenticeship is the truest form of this training. Here in the CHCA we embrace these programs and more importantly the Apprentices themselves."

—Joe Baker, Chair Continuing Education, Apprenticeship and Community Programs Centre for Hospitality & Culinary Arts George Brown College

5. Is there assistance available for buying equipment?

The 'Loans for Tools Program' is available through the Ministry of Training, Colleges and Universities, Apprenticeship Branch. The loan is interest-free for the duration of an apprentice's training. Please refer to www.edu.gov.on.ca/eng/training/apprenticeship/loantool.html

6. How do I find out more information about George Brown Chef School apprenticeship programs?

Visit us on a Discovery Day information session or contact us at **416.415.5000 ext 3356** or www.georgebrown.ca/chefschool



CHCA APPRENTICESHIP PROGRAMS



"It's so different when you actually go out into the field. You get to take what you learned in school and apply it. At the same time you also get to take what you learned in industry, and bring it back into the classroom and share experiences with fellow students."

—Penelope Snowdon, Baking and Pastry Arts Apprentice

COOK APPRENTICESHIP PROGRAMS

H601 Basic

- Students enter after being sponsored by an employer and registered as an Apprentice with the MTCU
- This program is available full-time and part-time (Day Release)

H607 Advanced

- Students must have completed Basic
- This program is available full-time and part-time (Day Release)

BAKER/PATISSIER APPRENTICESHIP PROGRAMS

H600 Basic

- Students enter after being sponsored by an employer and registered as an Apprentice with the MTCU

H606 Advanced

- Students must have completed Basic

H604 Patisier

- Students must have completed Basic and Advanced
- This program is delivered on a part-time (Day Release) basis only

UNIQUE APPRENTICESHIP PROGRAMS

H122 Co-op Diploma

- Special program from the MTCU where students complete 4 semesters and obtain a GBC Diploma and Baker Basic and Advanced Apprentice certification

H117 Co-op Diploma

- Special program from the MTCU where students complete 4 semesters and obtain a GBC Diploma and Cook Basic and Advanced Apprentice certification

H619 OYAP Baker

- This is a dual credit program
- Students enter directly from high school and obtain some high school credits







APPRENTICESHIP



CENTRE FOR HOSPITALITY AND CULINARY ARTS

300 Adelaide Street East, Toronto, Ontario, Canada M5A 1N1

If travelling by TTC, take King streetcar to Jarvis and walk one block north to Adelaide and two blocks east to 300.

georgebrown.ca/chefschool



Make it happen.

How to get more information

Mailing Address: George Brown College,

P.O. Box 1015, Station B

Toronto, Ontario, Canada M5T 2T9

Phone: 416-415-5000 or long-distance 1-800-265-2002

Questions? Visit georgebrown.ca/chefschool

Web: www.georgebrown.ca