

CULINARY MANAGEMENT – NUTRITION PROGRAM (H119)

PROGRAM NAME	Culinary Management – Nutrition	TUITION	\$6,352.00 * †
COURSE CODE	H119	ADDITIONAL COST	
SCHOOL	Chef School	† Additional Cost	
CENTRE	Hospitality and Culinary Arts	Description	Cost
LOCATION	St. James Campus	Uniform	\$290
DURATION	2 years (4 semesters)	Knives and small wares	\$500-\$700
FIELD EDUCATION	Externship	Textbooks	\$700**
STARTING MONTH	September	Field trips	\$100
CREDENTIAL	Ontario College Diploma	Black safety shoes	\$100-\$140
YEAR OF STUDY	2018-2019	* Amounts listed are the total of tuition, materials, student service and ancillary fees for the first two semesters of programs starting in fall 2017. Fees are subject to change for programs starting in fall 2018 and at later dates.	
METHOD OF STUDY	FT	** First semester material fee includes the Gisslen Professional Cooking e-text and Grosvenor Nutrition e-text.	
APPLY TO	Ontario Colleges ¹	International students: Visit the International Fees and Related Costs ² page for more information.	

You have a passion for food, cooking and health and realize that people are becoming more concerned about nutrition and lifestyle. You can incorporate culinary skills and nutrition as you train for a rewarding career in the Culinary Management – Nutrition program.

In this two-year diploma program, you'll learn how to work in a variety of environments including the food service industry to meet the demands of increasingly health conscious consumers. This program combines instruction in culinary techniques, food service management, ingredient knowledge, healthy recipe, menu and food product development with the latest advances in the field of nutrition. You'll learn in a dynamic setting that includes demonstrations, lectures and hands-on culinary practice.

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.

Program Schedule

The schedule for the Culinary Management – Nutrition program currently operates from Monday to Friday. In addition, some classes may begin at 7 a.m. and others may run until 10 p.m.

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 or contact cehospitality@georgebrown.ca or 416-415-5000, ext. 2517.

FIELD EDUCATION OPTIONS

You'll complete a seven-week industry externship placement in your final semester. George Brown works with employers and industry partners to identify potential work experience opportunities. Students are also strongly encouraged to pursue self-directed industry work experience opportunities they believe would provide the learning experiences they value and meet the learning outcomes of the program.

This valuable work experience can in turn be added to your resume. In addition to more formal on-the-job work experience, George Brown College endeavours to provide learning opportunities with real-world challenges and clients. Find out more about field education³ at the Centre for Hospitality and Culinary Arts.

PROGRAM STANDARDS AND LEARNING OUTCOMES

The graduate has reliably demonstrated the ability to:

1. Provide advanced culinary planning, preparation, and presentation for a variety of food service environments using a range of classical and contemporary techniques.
2. Apply basic and advanced food and bake science to food preparation to create the desired end product.
3. Contribute to and monitor adherence of others to the provision of a well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations.

4. Ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces, responsible kitchen management and efficient use of resources.
5. Create menus that reflect knowledge of nutrition and food ingredients, promote general health and well-being, respond to a range of nutritional needs and preferences, and address modifications for special diets, food allergies, and intolerances, as required.
6. Apply business principles and recognized industry costing and control practices to food service operations to manage and promote a fiscally responsible operation.
7. Apply knowledge of sustainability, ethical and local food sourcing, and food security to food preparation and kitchen management, recognizing the potential impacts on food production, consumer choice, and operations within the food service industry.
8. Select and use technology, including contemporary kitchen equipment, for food production and promotion.
9. Perform effectively as a member of a food and beverage preparation and service team and contribute to the success of a food-service operation by applying self-management and interpersonal skills.
10. Develop strategies for continuous personal and professional learning to ensure currency with and responsiveness to emerging culinary techniques, regulations, and practices in the food service industry.
11. Contribute to the development of marketing strategies that promote the successful operation of a food service business.
12. Contribute to the business management of a variety of food and beverage operations to foster an engaging work environment that reflects service excellence.

REQUIRED COURSES

SEMESTER 1

Code	Course name
HOSF1029	Theory of Food 1
HOSF1294	Nutrition And Wellness
HOSF1229	Nutrition Analysis and Food Labelling
HOSF1247	Culinary Nutrition Skills – Foundations
HOSF1248	Culinary Nutrition Skills – Essentials
HOSF1146	Emergency First Aid/Heartsaver CPR (weekend course)
MATH1102	Mathematics for Hospitality**
COMM1007	College English**
GNEED	General Education Elective

SEMESTER 2

Code	Course name
HOSF1257	Nutrition and Culture
HOSF1191	Culinary Nutrition Skills – Desserts
HOSF1249	Culinary Nutrition Skills – Cultures I
HOSF1250	Culinary Nutrition Skills – Cultures II
HOSF1226	Introduction to the Science of Food
HOST1005	Food, Beverage and Labour Cost Control (Hybrid)
HOSF2040	Advanced Sanitation
HOST 1126	Career Preparation
GNEED	General Education Elective

SEMESTER 3

Code	Course name
HOSF1156	Nutrition for Life
HOSF2036	Menu Applications
HOSF2037	Introduction to Quality Assurance
HOSF2069	Culinary Nutrition for Life I
HOSF2056	Introduction to Industry Research Project
HOSF2081	Hospitality Leadership and Communication
HOSF2070	Culinary Nutrition for Life II

SEMESTER 4

Code	Course name
HOSF1159	Chef's Kitchen
HOSF2041	Fundamentals of Wine and Service
HOSF2042	Quantity Cooking for Nutrition Issues
HOSF2043	Nutrition Issues
HOSF2057	Culinary Industry Research and Development (Interactive Lab)
HOSF2075	Industry/Mentor Externship
GNEED	General Education Elective

General Education Electives

Detailed course outlines

YOUR CAREER

You'll be on your way to a fulfilling career in any food service organization focused on nutrition. This includes:

- Restaurants
- Hotels
- Spas
- Resorts
- Schools
- Manufacturers
- Health and fitness facilities
- Seniors residences and long-term care facilities.

Your training will also provide you with the skills necessary to start your own business as an entrepreneur, perhaps as a personal chef. You'll have the freedom to go in multiple directions with positions related to food preparation, menu design, quality assurance and recipe/food concept development.

Some of our graduates enjoy rewarding positions as a chef, cook, food service manager, recipe/product developer, entrepreneur or culinary trainer.

FUTURE STUDY OPTIONS

Postgraduate Study Opportunities

Food and Nutrition Management Program (Postgraduate) (H402)

If you're a Culinary Management – Nutrition graduate with a passion for health care and nutrition and a desire to help others while taking your career to the next level, our one-year Food and Nutrition Management⁴ graduate certificate program is what you're looking for.

The H402 Food and Nutrition Management program is accredited by the Canadian Society of Nutrition Management, which is necessary for employment as a Food and Nutrition Manager in Ontario.

ADMISSION REQUIREMENTS

Applicants are selected on the basis of their academic achievement, including the required courses, and any other selection criteria outlined below.

- Ontario Secondary School Diploma or equivalent**
- Grade 12 English (C or U)
- Grade 11 Math (C, M or U) or Grade 12 (C or U)

Applicants may also qualify for admission through completion of the Hospitality Services (Pre-Hospitality) program (H101) with an overall grade point average of 3.0. There are a limited number of seats available and admission is not guaranteed.

** MATURE STUDENT STATUS (19 YEARS OF AGE OR OLDER AND NO OSSD)

Mature Students may take the Admissions Assessment⁵ for English and Math, OR may consider upgrading to achieve the credit(s) needed in English⁶ and Math⁷.

Please note that George Brown is committed to ensuring that applicants will succeed in their program of choice and meeting the minimum requirements does not guarantee admission to the program. Applicants may be required to have grades higher than the minimum requirements stated.

COURSE EXEMPTIONS

College or university credits may qualify you for course exemptions. Please visit georgebrown.ca/transferguide for more information.

INTERNATIONAL (VISA) STUDENTS

Visit the International Admissions⁸ page for more information.

"The H119 program provided me with an opportunity to acquire the essential culinary skills and nutritional education I needed to enter a professional field. The state-of-the-art facilities and knowledgeable and experienced chefs and teachers further enhanced my learning experience."

Khadija Atcha (Graduate 2013, Culinary Management – Nutrition)

"The Culinary Management – Nutrition program equipped me with the culinary and scientific knowledge and insight to successfully enter a professional food testing facility. The skills I learned in the program directly applied to testing and developing food products."

Betty Lau (Graduate 2012, Culinary Management – Nutrition)

"Food and nutrition have always been passions of mine. The Culinary Management – Nutrition program at George Brown College provided a learning experience that helped fuse these two passions into a set of skills that would be useful in the emerging industry of food and health."

Jeremy Capone (Graduate 2011, Culinary Management – Nutrition)

HEALTH POLICY

Students should be aware that various allergens including nuts, dairy and shellfish are routinely used in practical labs. Students should also note that George Brown College is sensitive to religious observances; however, while products purchased for production and consumption meet all provincial and federal regulations, they may not meet specific dietary laws related to Halal and Kosher foods.

CONTACT US

Contact **Maira Cockburn**, Program Co-ordinator, Centre for Hospitality and Culinary Arts, at 416-415-5000, ext. 3024.

E-mail: mcockburn@georgebrown.ca or chefschooll@georgebrown.ca

For more information about George Brown College, you may also call the Contact Centre at 416-415-2000 (TTY 1-877-515-5559) or long distance 1-800-265-2002.

VISIT OUR CAMPUS

Join us for an upcoming Discovery Day, where you will learn more about your area of interest, get a first-hand look at our facilities and meet with representatives from George Brown College.

Sign up for Our Open House Discovery Day.⁹

LINKS REFERENCE

- ¹<https://collegeapply.ontariocolleges.ca/?collegeCode=GBTC&programCode=H119&lang=en>
- ²<http://www.georgebrown.ca/international/futurestudents/tuitionfees/>
- ³<http://www.georgebrown.ca/rex/>
- ⁴<http://www.georgebrown.ca/programs/food-and-nutrition-management-program-postgraduate-h402/>
- ⁵<http://www.georgebrown.ca/assessment/admi-pre/>
- ⁶<http://www.georgebrown.ca/upgrading-credits/english-diploma/>
- ⁷<http://www.georgebrown.ca/upgrading-credits/math-diploma/>
- ⁸<http://www.georgebrown.ca/international/futurestudents/applynow/>
- ⁹http://www.georgebrown.ca/dd_chca_info/

George Brown College is continually striving to improve its programs and their delivery. The information contained in this calendar is subject to change without notice. It should not be viewed as a representation, offer or warranty. Students are responsible for verifying George Brown College admission, graduation, and fee requirements as well as any requirements of outside institutions, industry associations, or other bodies that may award additional designations concurrently with, or after completion of, a George Brown College program.