ADVANCED FRENCH PATISSERIE PROGRAM (POSTGRADUATE) (H413)

<table>
<thead>
<tr>
<th>PROGRAM NAME</th>
<th>Advanced French Patisserie</th>
</tr>
</thead>
<tbody>
<tr>
<td>COURSE CODE</td>
<td>H413</td>
</tr>
<tr>
<td>SCHOOL</td>
<td>Chef School</td>
</tr>
<tr>
<td>CENTRE</td>
<td>Hospitality and Culinary Arts</td>
</tr>
<tr>
<td>LOCATION</td>
<td>St James Campus</td>
</tr>
<tr>
<td>DURATION</td>
<td>3 semesters</td>
</tr>
<tr>
<td>EXPERIENTIAL LEARNING</td>
<td>We believe in learning by doing and that is why we have incorporated work integrated learning opportunities into all CHCA programs.</td>
</tr>
<tr>
<td>STARTING MONTH</td>
<td>May</td>
</tr>
<tr>
<td>CREDENTIAL</td>
<td>Ontario College Graduate Certificate</td>
</tr>
<tr>
<td>YEAR OF STUDY</td>
<td>2019-2020</td>
</tr>
<tr>
<td>METHOD OF STUDY</td>
<td>FT</td>
</tr>
<tr>
<td>APPLY TO</td>
<td>Ontario Colleges¹</td>
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</table>

TUITION

14,284.00* ‡

ADDITIONAL COST

* Amounts listed are the total of tuition, ancillary fees, student service and materials (includes accommodation at Ecole National Superieure de la Patisserie†) for the three semesters of programs starting in fall 2018. Fees are subject to change for programs starting in fall 2019 and at later dates.

‡ ADDITIONAL COST

<table>
<thead>
<tr>
<th>Description</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Uniform</td>
<td>$290</td>
</tr>
<tr>
<td>Black safety shoes</td>
<td>$110-$160</td>
</tr>
<tr>
<td>Knives and small wares</td>
<td>$500–$700</td>
</tr>
<tr>
<td>Airfare to France † (approximate)</td>
<td>$1,400–$1,800</td>
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</table>

International students: Visit the International Fees and Related Costs² page for more information. Fees do not include transfer costs to placements.

Do you want to learn French patisserie? Join this specialized French pastry and culture program, learn from the experts here in Canada and then live, learn and get work experience in France!

Through this program, you will:

1. Experience hands-on learning in both Canada and France with the pre-eminent French chef professors in the country.
2. Build your knowledge of French pastry and culinary traditions and embrace emerging trends in French pastry.
3. Benefit from our partnership with Ecole National Superieure de la Patisserie (ENSP), the world-famous Ducasse school, one of France’s finest pastry chef schools.
4. Experience the vineyards, cheese producers and local markets of France as your open-air classroom.
5. Study in some of the best patisseries, bakeries, restaurants and hotels, where you will get attention, training and an inspiring experience.

After your experiences in France, demonstrate what you’ve learned through events, placements and showcasing your newly acquired skills back at George Brown College. Our faculty already have a reputation for excellence among French patisseries in Toronto and globally and this program and its unique opportunities will make you a sought-after employee when you graduate. "A bientot!"

Program Schedule

The schedule for the Advanced French Patisserie postgraduate program currently operates from Monday to Friday.

EXPERIENTIAL LEARNING

We believe in learning by doing and that is why we have incorporated work integrated learning opportunities into all CHCA programs.

YOUR FIELD STUDY OPTIONS

Benefit from our partnership with Ecole National Superieure de la Patisserie (ENSP) for an externship in France! 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 be added to your resume.

CHCA students can also participate in several short study abroad opportunities. Our options change often, but in recent years have included Peru, Europe, Spain, Costa Rica, India, Thailand and trips across Canada. Some trips are purely experiential learning, while others provide you with the opportunity to receive credit for a course in your program.

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. Apply techniques such as reconstituting, revising, laminating and assembling to traditional French pastry and baking, using emerging trends in the French patisserie.
2. Converse in basic French and use correct terminology within a food service operation.
3. Identify the holistic practices in French gastronomy through field education and/or gastronomic theory.
4. Prepare French pastries and baked goods within Canadian and EU Health, Safety and Nutrition regulations, standards, guidelines, and processes.
5. Develop unique baking, pastry or confectionery product and manage the commercialization and marketing of that product.
6. Manage the production, sales and business aspects of a personally created line of French pastries and baked goods.
7. Work collaboratively as part of a culinary team, and conduct oneself in a professional manner.

REQUIRED COURSES

SEMMESTER 1

<table>
<thead>
<tr>
<th>Code</th>
<th>Course Name</th>
</tr>
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<tbody>
<tr>
<td>HOSF4021</td>
<td>Advanced French Pastry – Theory &amp; Practical (* Part 1)</td>
</tr>
<tr>
<td>HOSF4025</td>
<td>French Language</td>
</tr>
<tr>
<td>HOSF4027</td>
<td>Gastronomy</td>
</tr>
<tr>
<td>HOSF4031</td>
<td>Advanced French Pastry II (* IN FRANCE)</td>
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SEMMESTER 2

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<tr>
<th>Code</th>
<th>Course Name</th>
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</thead>
<tbody>
<tr>
<td>HOSF4032</td>
<td>Externship (* IN FRANCE)</td>
</tr>
<tr>
<td>HOSF4021</td>
<td>Advanced French Pastry – Theory &amp; Practical (* Part 2)</td>
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SEMMESTER 3

<table>
<thead>
<tr>
<th>Code</th>
<th>Course Name</th>
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<tbody>
<tr>
<td>HOSF4041</td>
<td>Integrated Marketing Management</td>
</tr>
<tr>
<td>HOSF4042</td>
<td>Patisserie Capstone</td>
</tr>
<tr>
<td>HOSF4026</td>
<td>Art and Design</td>
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</tbody>
</table>

YOUR CAREER

A knowledge of French patisserie techniques opens up an abundance of opportunities in Toronto, and around the world. All these options mean you’ll have a dynamic and varied career. This program prepares students for a global workplace and offers a unique pathway for international education and work experience.

After students complete their studies and placements in France they will return to Canada with much stronger skills, a richer understanding of local and sustainable ways of working, and the international experience much sought after by industry.

ADMISSION REQUIREMENTS

- Diploma or Bachelor’s Degree in Baking, Pastry Arts or Culinary Management

OR

- One-year Certificate in Baking, Pastry Arts, Patisserie Apprenticeship AND a minimum one-year of relevant work experience (resume and references required)

OR

- A Diploma or Bachelor’s Degree in an unrelated field AND a minimum of one-year full-time relevant field experience (resume and references required)

ENGLISH LANGUAGE PROFICIENCY

Applicants with international transcripts who do not provide English language proficiency test results must test at the College level in the George Brown College English assessment to be considered for admission.

Please visit georgebrown.ca/englishproficiency for more details.

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 Admissions page for more information.
Meet Delna Patel a graduate of both the Baking and Pastry Arts Management and Advanced French Patisserie Programmes, Delna was exposed to state of the art learning spaces, Faculty with global industry experience as well as a once in a life time opportunity to study and work in France. Listen to Delna speak about how her journey at George Brown College allowed her to turn her love of chocolate into a rewarding career as a Chocolatier.

"The trip to France was a once-in-a-lifetime opportunity! During the professional demonstration it felt like I was in the movie Kings of Pastry! To be in France and get to taste the quality of ingredients they use is phenomenal! ENSP is a fantastic school to learn at!"

Sara McGregor (Graduate 2016, Advanced French Patisserie; Graduate 2015, Baking and Pastry Arts Management)

"The French pastry trip with George Brown was the best decision I have ever made. It was very hard work to save up for the trip, but it was more than worth it. The two weeks at the ENSP were so much fun, and in only a short time, I learned so many new techniques, and accumulated a lot of amazing French pastry recipes that I'll be sure to use in the future."

Darcy Leye (Graduate, Baking and Pastry Arts Management)

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
DOMESTIC STUDENT ADMISSIONS
For inquiries about domestic admission requirements, admission deadlines or the admissions process, please contact the Admissions Office at admissions@georgebrown.ca or visit the Admissions web page5.

INTERNATIONAL STUDENT ADMISSIONS
For inquiries about international admission requirements, permits, visas, accommodations or anything specific to international students, please contact the International Centre at international@georgebrown.ca or visit the International Application Process web page6.

FINANCIAL/FEES
For inquiries about OSAP, bursaries, scholarships and other financial inquiries, please contact the Financial Aid Office at FinAid@georgebrown.ca or visit the Financial Aid web page7.

ADVANCED FRENCH PATISSERIE (H413)
For general Chef School inquiries, please contact chefschool@georgebrown.ca
For program curriculum inquiries, please contact the Co-ordinator:
Christophe Measson, Program Co-ordinator
Email: cmeasson@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.8

LINKS REFERENCE
1https://collegeapply.ontariocolleges.ca/?collegeCode=GBTC&programCode=H413&lang=en
2http://www.georgebrown.ca/international/futurestudents/tuitionfees/
3http://www.georgebrown.ca/rex/
4http://www.georgebrown.ca/international/futurestudents/howtoapply/
5http://www.georgebrown.ca/admissions/
6http://www.georgebrown.ca/international/futurestudents/howtoapply/
7http://www.georgebrown.ca/financialaid/
8http://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.
Apprenticeship training is an agreement between a person wishing to learn a skill and an employer who can provide the environment for skills training. Administered by the Apprenticeship Client Services Branch of the Ontario Ministry of Training, Colleges and Universities, an apprenticeship is the best way to continue your journey on a promising career path. Upon completion, apprentices return to industry more confident and with an updated skill set that prepares them for greater job opportunities.

If you already have practical experience as a baker or patissier, you can:

- Build upon your work experience.
- Experience hands-on training.
- Learn the related theory in an innovative program that fits your work schedule.
- Get the qualifications you need without taking a long-term absence from your job.

Baker/patissier apprentices learn a skilled occupation by combining in-school courses with paid on-the-job training.

There are three levels of in-school training (H600, H606 and H604) in our Baker/Patissier Apprenticeship program:

- **Level I**: Learn fundamental baking theories and techniques, as well as essential industry employability skills such as communications and mathematics. The hands-on courses include Fermentation, Cookies, Pastry and Ingredients.
- **Level II**: Build your advanced baking skills, as well as developing bakery management practices. The hands-on courses include Decoration, Cakes and Desserts.
- **Level III**: Complete your in-school studies with hands-on practical courses to hone your skills as you work toward your goal of becoming a patissier. Reinforcing the skills learned in levels I and II, you will also experience Specialty Cakes, Petits Fours, Almond Paste, Gum Paste, Sugar Work and Chocolate.

You can earn your official Red Seal certification as a Baker/Patissier from the Ministry of Training, Colleges and Universities by completing on-the-job and classroom training under the sponsorship of a registered employer.

### EXPERIENTIAL LEARNING

**Apprenticeship**

### YOUR FIELD STUDY OPTIONS

Apprenticeship training is an agreement between a person wishing to learn a skill and an employer who can provide the environment for skills training. Administered by the Apprenticeship Client Services Branch of the Ontario Ministry of Training, Colleges and Universities.
### REQUIRED COURSES

#### H600 BAKER APPRENTICESHIP – BASIC

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<tr>
<th>Code</th>
<th>Course Name</th>
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<tbody>
<tr>
<td>HOSF6161</td>
<td>Sanitation, Safety and Equipment</td>
</tr>
<tr>
<td>HOSF6162</td>
<td>Communications – Basic</td>
</tr>
<tr>
<td>HOSF6163</td>
<td>Calculations – Basic</td>
</tr>
<tr>
<td>HOSF6153</td>
<td>Basic Nutrition</td>
</tr>
<tr>
<td>HOSF6165</td>
<td>Ingredients</td>
</tr>
<tr>
<td>HOSF6166</td>
<td>Fermentation and Related Theory – Basic</td>
</tr>
<tr>
<td>HOSF6167</td>
<td>Fermentation and Related Application – Basic</td>
</tr>
<tr>
<td>HOSF6168</td>
<td>Cookies and Related Theory – Basic</td>
</tr>
<tr>
<td>HOSF6169</td>
<td>Cookies and Related Application – Basic</td>
</tr>
<tr>
<td>HOSF6170</td>
<td>Pastry and Related Theory</td>
</tr>
<tr>
<td>HOSF6171</td>
<td>Pastry and Related Application</td>
</tr>
<tr>
<td>HOSF6172</td>
<td>Bakery Formulas and Bake Shop Calculations Theory</td>
</tr>
<tr>
<td>HOSF6173</td>
<td>Bakery Formulas and Bake Shop Calculations Application</td>
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#### H606 BAKER APPRENTICESHIP – ADVANCED

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<tbody>
<tr>
<td>HOSF6181</td>
<td>Communications – Advanced</td>
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<tr>
<td>HOSF6182</td>
<td>Calculations – Advanced</td>
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<tr>
<td>HOSF6183</td>
<td>Bakery Management</td>
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<tr>
<td>HOSF6184</td>
<td>Fermentation and Related Theory – Advanced</td>
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<td>HOSF6185</td>
<td>Fermentation and Related Application – Advanced</td>
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<tr>
<td>HOSF6186</td>
<td>Decorating and Related Theory</td>
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<tr>
<td>HOSF6187</td>
<td>Decorating and Related Application</td>
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<tr>
<td>HOSF6188</td>
<td>Cakes and Related Theory</td>
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<tr>
<td>HOSF6189</td>
<td>Cakes and Related Application</td>
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<tr>
<td>HOSF6190</td>
<td>Cookies and Related Theory – Advanced</td>
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<tr>
<td>HOSF6191</td>
<td>Cookies and Related Application – Advanced</td>
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<tr>
<td>HOSF6192</td>
<td>Pastry, Desserts and Related Theory</td>
</tr>
<tr>
<td>HOSF6193</td>
<td>Pastry, Desserts and Related Application</td>
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#### H604 PATISSIER APPRENTICESHIP

<table>
<thead>
<tr>
<th>Code</th>
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<tbody>
<tr>
<td>HOSF6018</td>
<td>Specialty Cakes</td>
</tr>
<tr>
<td>HOSF6019</td>
<td>Pastries and Petits Fours</td>
</tr>
<tr>
<td>HOSF6020</td>
<td>Decorating</td>
</tr>
<tr>
<td>HOSF6021</td>
<td>Desserts</td>
</tr>
<tr>
<td>HOSF6022</td>
<td>Almond Paste</td>
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<td>HOSF6023</td>
<td>Gum Paste</td>
</tr>
<tr>
<td>HOSF6024</td>
<td>Sugar Work</td>
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<tr>
<td>HOSF6025</td>
<td>Chocolate and Couverture</td>
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<tr>
<td>HOSF6026</td>
<td>Specialty Seasonal Products</td>
</tr>
<tr>
<td>HOSF6027</td>
<td>Wedding Cakes</td>
</tr>
</tbody>
</table>

### YOUR CAREER

George Brown College has an international reputation for producing talented and creative baking and pastry graduates who are working on the cutting edge of the industry all around the world. This program gives you all the preparation you need to write the exam for official Red Seal certification as a Baker/Patissier from the Ministry of Training, Colleges and Universities.

Once you pass the certification exam, you can pursue a rewarding career in a commercial bakery, hotel, catering company, or one of a countless number of specialty bakeries, pastry stores, and specialty shops. You can even combine the skills you’ve learned with your entrepreneurial spirit and start your own business.

### 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 (M or U) or Grade 12 (C or U)
- You must be registered as an apprentice with the Ministry of Training, Colleges and Universities (MTCU) and have a registered employer sponsor.

** Mature Student status (19 years of age or older)

### COURSE EXEMPTIONS

Certain Ontario Academic Credit (OAC), college or university credits may qualify you for course exemptions. Many courses are also eligible for prior learning assessment, based on your previous education and experiential learning. Please visit georgebrown.ca/transferguide for more information.

### HOW DO I APPLY TO THE PROGRAM

You must be registered as a Baker/Patissier apprentice with the Ministry of Training, Colleges and Universities and have a registered employer sponsor. You must also have an Ontario Secondary School Diploma with credits at or above the general level, or qualify for mature student status.

Take the first step toward your future.
D'Oyen Christie, Graduate 1990

D'Oyen Christie is a graduate of the Baker/Patissier apprenticeship program. As an Executive Pastry Chef with Fairmont for almost 20 years, D'Oyen Christie has made dessert for the Queen; baked a cake for British Columbia's 150th birthday and served it to the Prime Minister; and helped open a hotel in China with a staff who didn't speak English. Currently at Fairmont Vancouver, Christie spent 11 years at the Empress in Victoria, where he was in charge of the team making pastries and sweets for the hotel's famous afternoon tea, served to 115,000 annually. Committed to giving back, Christie now trains and mentors apprentices and teaches pastry classes to hotel guests.

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

ADMISSIONS

For admission requirements and fees, see your local Ministry of Training, Colleges and Universities (Apprenticeship) office. Visit the Toronto office at 625 Church St. or call 416-326-5800.

Baker/Patissier Apprentice Program (H600)

For general Chef School inquiries, please contact chefschool@georgebrown.ca. For program curriculum inquiries, please contact the Coordinator:

Brenda Torrens, Program CoordinatorEmail: btorrens@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.²

LINKS REFERENCE

¹https://www.ontario.ca/page/apprenticeship-ontario
²http://www.georgebrown.ca/dd_chca_info/

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BAKING - PRE-EMPLOYMENT PROGRAM (H108)

<table>
<thead>
<tr>
<th>PROGRAM NAME</th>
<th>Baking – Pre-Employment</th>
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<tbody>
<tr>
<td>COURSE CODE</td>
<td>H108</td>
</tr>
<tr>
<td>SCHOOL</td>
<td>Chef School</td>
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<tr>
<td>CENTRE</td>
<td>Hospitality and Culinary Arts</td>
</tr>
<tr>
<td>LOCATION</td>
<td>St. James Campus</td>
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<tr>
<td>DURATION</td>
<td>1 year (2 semesters)</td>
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<td>EXPERIENTIAL LEARNING</td>
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</table>

**TUITION**

$\text{5,644.00 } ^{\dagger}$

**ADDITIONAL COST**

* Amounts listed are the total of tuition, materials, student service and ancillary fees for the first two semesters of programs starting in Fall 2018. Fees are subject to change for programs starting in Fall 2019 and at later dates.

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<tr>
<td>Uniform</td>
<td>$290</td>
</tr>
<tr>
<td>Knives and small wares</td>
<td>$500-$700</td>
</tr>
<tr>
<td>Manuals and books</td>
<td>$400</td>
</tr>
<tr>
<td>Black safety shoes</td>
<td>$110-$160</td>
</tr>
</tbody>
</table>

** First semester material fee includes the Gisslen Professional Baking e-text.

** Second semester material fee includes the Nutrition e-text.

International students: Visit the International Fees and Related Costs² page for more information.

If you want to work as a baker or pastry chef, this is where you start. This one-year certificate program will help you launch a career in baking and pastry arts. You’ll learn all the basics of pastry, cakes and decorating through hands-on training and classroom learning. You’ll also gain specialized knowledge in areas such as artisanal breads, chocolate techniques and fermentation, as well as menu management and nutrition.

**Program Schedule**

The schedule for the Baking – Pre-Employment program currently operates from Monday to Friday. Note: some classes may begin at 7 a.m. and others may run until 10 p.m.

**PART TIME STUDY OPTIONS**

Do you work during the day? Are you looking for a flexible schedule or do you need to make up a course? Continuing Education offers this complete certificate in evening and weekend courses throughout the year. When you complete this certificate through Continuing Education, you are eligible to apply for advanced standing and enter into the second year of the Baking and Pastry Arts Management full-time program.

Please visit coned.georgebrown.ca for details or contact cehospitality@georgebrown.ca or 416-415-5000, ext. 2517.

**EXPERIENTIAL LEARNING**

We believe in learning by doing and that is why we have incorporated work integrated learning opportunities into all CHCA programs.

**YOUR FIELD STUDY OPTIONS**

As part of the program you will practice your skills by completing a work integrated learning opportunity in our student-run Café. Students will complete 35 hours including weekends as this models our café business operation. This valuable work experience can be added to your resume.

CHCA students can also participate in several short study abroad opportunities. Our options change often, but in recent years have included Peru, Europe, Spain, Costa Rica, India, Thailand and trips across Canada. Some trips are purely experiential learning, while others provide you with the opportunity to receive credit for a course in your program.
PROGRAM STANDARDS AND LEARNING OUTCOMES

The graduate has reliably demonstrated the ability to:

1. Identify the workings and the effects of ingredients on one another and predict how the end product will be affected.
2. Perform problem-solving and troubleshoot recipes.
3. Perform basic techniques involved in the daily production of a bakery or pastry shop.
4. Recognize and produce both classical and modern baked goods.
5. Apply food safety principles and practices as identified by the local health unit.
6. Apply basic mathematical principles and recipe conversions, bakery formulations and percentages.
7. Practice skills used in the daily operation of a bakery, including cost controls, food cost, percentages, labour cost and inventory controls.

REQUIRED COURSES

SEMMETER 1

<table>
<thead>
<tr>
<th>Code</th>
<th>Course Name</th>
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<tbody>
<tr>
<td>HOSF1094</td>
<td>Baking and Pastry Arts Theory I (Sanitation Certificate included)</td>
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<tr>
<td>HOSF1093</td>
<td>Baking and Pastry Arts Skills I</td>
</tr>
<tr>
<td>HOSF1146</td>
<td>Emergency First Aid/Heartsaver CPR (Weekend Course)</td>
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<tr>
<td>COMM1007</td>
<td>College English**</td>
</tr>
<tr>
<td>MATH1102</td>
<td>Mathematics for Hospitality**</td>
</tr>
<tr>
<td>GNED</td>
<td>General Education Elective</td>
</tr>
</tbody>
</table>

SEMMETER 2

<table>
<thead>
<tr>
<th>Code</th>
<th>Course Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOSF1097</td>
<td>Baking and Pastry Arts Theory II (WHMIS Certificate included)</td>
</tr>
<tr>
<td>HOSF1096</td>
<td>Baking and Pastry Arts Skills II</td>
</tr>
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<td>HOSF1224</td>
<td>Dessert Menu Management* (Smart Serve Certificate included)</td>
</tr>
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<td>HOSF2060</td>
<td>Baking &amp; Pastry Production I*</td>
</tr>
<tr>
<td>HOSF1255</td>
<td>Nutrition Fundamentals from a Culinary Perspective</td>
</tr>
<tr>
<td>HOST1126</td>
<td>Career Preparation*</td>
</tr>
<tr>
<td>HOSF1206</td>
<td>Cost Control* (hybrid)</td>
</tr>
<tr>
<td>HOST2092</td>
<td>Work Integrated Learning</td>
</tr>
</tbody>
</table>

* 7-week course

** Based on the results of your placement test, you may be required to take COMM 1003 (English Skills) or CESL 1003 (English Skills – ESL) before progressing to COMM 1007. You may also be required to take MATH 1000 (Math Foundations) before progressing to MATH1102 (Mathematics for Hospitality). COMM 1003/CESL 1003 and MATH1000 do not count as courses required for graduation and you will be charged for these extra courses. Please visit assessment.georgebrown.ca for more information.

YOUR CAREER

This program gives you the fundamental skills needed for an exciting and rewarding career in areas such as:

- Large bakery production
- Hotel pastry departments
- Catering companies
- Any of the countless bakeries, specialty cake and pastry shops located all over the world

You can even combine the skills you’ve learned with your entrepreneurial spirit and start your own business.

FUTURE STUDY OPTIONS

As a graduate from any culinary or baking and pastry management program in Ontario (or one-year certificate program with one year of industry experience), you are eligible to apply for our Advanced French Patisserie postgraduate program (H413).

Graduates may qualify for direct entry to the second year of the Baking and Pastry Arts Management diploma program. Summer semester graduates may be admitted in the Fall semester, based on space availability. Please contact the program co-ordinator for further information.

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)

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

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

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 STUDENTS

Visit the International Admissions page for more information.
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

DOMESTIC STUDENT ADMISSIONS
For inquiries about domestic admission requirements, admission deadlines or the admissions process, please contact the Admissions Office at admissions@georgebrown.ca or visit the Admissions web page.

INTERNATIONAL STUDENT ADMISSIONS
For inquiries about international admission requirements, permits, visas, accommodations or anything specific to international students, please contact the International Centre at international@georgebrown.ca or visit the International Application Process web page.

FINANCIAL/FEES
For inquiries about OSAP, bursaries, scholarships and other financial inquiries, please contact the Financial Aid Office at FinAid@georgebrown.ca or visit the Financial Aid web page.

BAKING PRE-EMPLOYMENT (H108)
For general Chef School inquiries, please contact chefschool@georgebrown.ca.
For program curriculum inquiries, please contact the Coordinator:
Jennifer Lakhan-D’Souza, Program Coordinator
Email: jlakhand@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 1-800-265-2602.

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.

LINKS REFERENCE

2. http://www.georgebrown.ca/international/futurestudents/tuitionfees/
11. http://www.georgebrown.ca/dd_chca_info/
Under the guidance of top baking professionals, you will develop core skills and unleash your creativity in a wide range of specialized areas, including:

- chocolate and confections
- wedding cakes
- modern bakery cafe
- tarts and pastries
- plated desserts
- artisan breads and breakfast pastries
- petits fours, laminated dough and viennoiseries
- ice cream and sorbets
- artisan sugar confections

These skills will make you a sought-after graduate in the world of high-end bakery and pastry arts. Your classroom work will include a series of case studies designed to develop and perfect your baking skills. You will also complete an industry externship, gaining practical experience that will give you a real career advantage.

On the business side, you will learn the key skills that are necessary to run a successful baking operation, including:

- business planning
- leadership and motivation
- sales and marketing
- product packaging, showcasing and distribution methods

Instruction in industry standards and practices regarding sanitation and production management is also included.

**Program Schedule**

The schedule for the Baking and Pastry Arts Management program currently operates from Monday to Friday. Note, some classes may begin at 7 a.m. and others may run until 10 p.m.

**Part Time Study Options**

Do you work during the day? Are you looking for a flexible schedule or do you need to make up a course? Continuing Education offers the first year of this diploma in evening and weekend courses throughout the year. If you choose to take the first year of this program through Continuing Education, you are eligible to apply for advanced standing and enter into the second year of the full-time program.

For details, please visit coned.georgebrown.ca, email cehospitality@georgebrown.ca or call 416-415-5000, ext. 2517.

**Experiential Learning**

We believe in learning by doing and that is why all of our programs at CHCA have incorporated work integrated learning opportunities.
YOUR FIELD STUDY OPTIONS

As part of the program, you will complete a unique industry externship. 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.

CHCA students can also participate in several short study abroad opportunities. Our options change often, but in recent years have included Peru, Europe, Spain, Costa Rica, India, Thailand and trips across Canada. Some trips are purely experiential learning, while others provide you with the opportunity to receive credit for a course in your program.

This valuable work experience can 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 education\(^3\) at the Centre for Hospitality and Culinary Arts.

PROGRAM STANDARDS AND LEARNING OUTCOMES

The graduate has reliably demonstrated the ability to:

1. Research and design a variety of bakery, pastry and confectionary-related products that meet the needs of a range of food service environments.
2. Produce and present a variety of bakery, pastry and confectionary-related products that meet the needs of a range of food service environments.
3. Apply fundamental nutritional principles, including recipe modifications, to all aspects of baking production, with an awareness of potential allergens and dietary requirements.
4. Apply effective kitchen management skills in order to responsibly use resources in a baking and pastry operation.
5. Identify effective business practices, including marketing and cost control in the management of a pastry and baking operation.
6. Identify human resource management practices as they relate to the hospitality industry.
7. Develop ongoing personal strategies and plans to enhance hospitality leadership in a baking and pastry arts environment.

REQUIRED COURSES

**SEMESTER 1**

<table>
<thead>
<tr>
<th>Code</th>
<th>Course Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOSF1094</td>
<td>Baking and Pastry Arts Theory I (Sanitation Certificate included)</td>
</tr>
<tr>
<td>HOSF1093</td>
<td>Baking and Pastry Arts Skills I</td>
</tr>
<tr>
<td>HOSF1146</td>
<td>Emergency First Aid/Heartsaver CPR (weekend course)</td>
</tr>
<tr>
<td>COMM1007</td>
<td>College English**</td>
</tr>
<tr>
<td>MATH1102</td>
<td>Math for Hospitality**</td>
</tr>
<tr>
<td>GNED</td>
<td>General Education Elective</td>
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</table>

**SEMESTER 2**

<table>
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<td>Baking and Pastry Arts Skills II</td>
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<tr>
<td>HOST1126</td>
<td>Career Preparation*</td>
</tr>
<tr>
<td>HOSF1255</td>
<td>Nutrition Fundamentals from a Culinary Perspective</td>
</tr>
<tr>
<td>HOSF1206</td>
<td>Cost Control* (hybrid)</td>
</tr>
</tbody>
</table>

**SEMESTER 3**

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<tr>
<td>HOSF2032</td>
<td>Baking and Pastry Arts Skills III*</td>
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<tr>
<td>HOSF2033</td>
<td>Baking and Pastry Arts Theory III*</td>
</tr>
<tr>
<td>HOST2065</td>
<td>Industry Externship*</td>
</tr>
<tr>
<td>HOSF2061</td>
<td>Baking and Pastry Production II*</td>
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<td>GNED</td>
<td>General Education Elective</td>
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**SEMESTER 4**

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<th>Code</th>
<th>Course Name</th>
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<tbody>
<tr>
<td>HOSF2052</td>
<td>Baking and Pastry Arts Skills IV</td>
</tr>
<tr>
<td>HOST1035</td>
<td>Marketing and Entrepreneurship*</td>
</tr>
<tr>
<td>HOST2074</td>
<td>Cheese and Beverage*</td>
</tr>
<tr>
<td>HOSF2058</td>
<td>Baking and Pastry Arts Theory IV</td>
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<tr>
<td>HOSF2081</td>
<td>Hospitality Leadership and Communication</td>
</tr>
<tr>
<td>GNED</td>
<td>General Education Elective</td>
</tr>
</tbody>
</table>

* 7-week course

** Based on the results of your placement test, you may be required to take COMM 1003 (English Skills) or CESL 1003 (English Skills – ESL) before progressing to COMM 1007. You may also be required to take MATH 1000 (Math Foundations) before progressing to MATH 1102 (Mathematics for Hospitality). COMM 1003/CESL 1003 and MATH 1000 do not count as courses required for graduation and you will be charged for these extra courses. Please visit georgebrown.ca/assessment for more information.

General Education Electives

YOUR CAREER

George Brown College has an international reputation for producing talented and creative baking and pastry graduates who are working at the cutting edge of the industry all around the world. You can begin a rewarding career in a commercial bakery, hotel, catering company or one of the countless bakeries, specialty cake and pastry shops located all over the world. You can even combine the skills you’ve learned with your entrepreneurial spirit and start your own business.
FUTURE STUDY OPTIONS

As a culinary graduate from any culinary or baking and pastry management program in Ontario (or one-year certificate program with one year of industry experience), you are eligible to apply for our Advanced French Patisserie postgraduate program (H413).

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 to this program 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 Assessment for English and Math, OR may consider upgrading to achieve the credit(s) needed in English and Math.

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 STUDENTS

Visit the International Admissions page for more information.

SPECIAL REQUIREMENTS

Please note:

Applicants who start in September (Fall), will have a break during the spring/summer term (i.e. they will not be in classes).

Applicants who start in May (Spring) will have a break during the Winter term (i.e. they will not be in classes).

* There is no fast-track option for this program

“I really enjoyed the quality of teaching from the instructors. Every day, I learned something new. The program gave me a solid background to build on.”

D’oyen Christie (Graduate, Baking and Pastry Arts Management)

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

DOMESTIC STUDENT ADMISSIONS

For inquiries about domestic admission requirements, admission deadlines or the admissions process, please contact the Admissions Office at admissions@georgebrown.ca or visit the Admissions web page.

INTERNATIONAL STUDENT ADMISSIONS

For inquiries about international admission requirements, permits, visas, accommodations or anything specific to international students, please contact the International Centre at international@georgebrown.ca or visit the International Application Process web page.

FINANCIAL/FEES

For inquiries about OSAP, bursaries, scholarships and other financial inquiries, please contact the Financial Aid Office at FinAid@georgebrown.ca or visit the Financial Aid web page.

BAKING AND PASTRY ARTS MANAGEMENT (H113)

For general Chef School inquiries, please contact chefschool@georgebrown.ca

For program curriculum inquiries, please contact the Coordinator:

Jennifer Lakhan-D’Souza, Program Coordinator
Email: jlakhand@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.
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.
COOK APPRENTICE PROGRAM (H601)

<table>
<thead>
<tr>
<th>PROGRAM NAME</th>
<th>Cook Apprentice Program</th>
</tr>
</thead>
<tbody>
<tr>
<td>COURSE CODE</td>
<td>H601</td>
</tr>
<tr>
<td>SCHOOL</td>
<td>Chef School</td>
</tr>
<tr>
<td>CENTRE</td>
<td>Hospitality and Culinary Arts</td>
</tr>
<tr>
<td>LOCATION</td>
<td>St. James Campus</td>
</tr>
<tr>
<td>DURATION</td>
<td>2 - 5 years</td>
</tr>
<tr>
<td>EXPERIENTIAL LEARNING</td>
<td>Apprenticeship</td>
</tr>
<tr>
<td>STARTING MONTH</td>
<td>Open enrolment</td>
</tr>
<tr>
<td>CREDENTIAL</td>
<td>George Brown College Certificate</td>
</tr>
<tr>
<td>YEAR OF STUDY</td>
<td>2019-2020</td>
</tr>
<tr>
<td>METHOD OF STUDY</td>
<td>FT</td>
</tr>
<tr>
<td>APPLY TO</td>
<td>An apprenticeship is a pathway to a rewarding career. Visit Apprenticeship in Ontario¹ to learn more.</td>
</tr>
</tbody>
</table>

TUITION
$678.00 (Classroom fee)* +

ADDITIONAL COST
* Amounts listed is for one level of the program starting in fall 2018. Fees are subject to change for programs starting in fall 2019 and at later dates.

Additional Cost (subject to change)
<table>
<thead>
<tr>
<th>Description</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Uniform</td>
<td>$290</td>
</tr>
<tr>
<td>Knives and small wares</td>
<td>$500 - $700</td>
</tr>
<tr>
<td>Books</td>
<td>$400 - $600</td>
</tr>
<tr>
<td>Black safety shoes</td>
<td>$110 - $160</td>
</tr>
</tbody>
</table>

†fees for this program do not include Gisslen Professional Cooking e-text and other textbooks.

Apprenticeship training is an agreement between a person wishing to learn a skill and an employer who can provide the environment for skills training. Administered by the Apprenticeship Client Services Branch of the Ontario Ministry of Training, Colleges and Universities, an apprenticeship is the best way to continue your journey on a promising career path. Upon completion, apprentices return to the industry more confident and with an updated skill set that prepares them for greater job opportunities.

If you already have practical experience as a cook, you can:

- Build upon your work experience.
- Experience hands-on training and learn the related theory in an innovative program that fits within your work schedule.
- Get the qualifications you need without taking a long-term absence from your job.

Cook apprentices learn a skilled occupation by combining in-school courses with paid on-the-job training.

There are two levels of in-school training (H601 and H607) in the Cook Apprenticeship program:

- Level I: Learn the fundamental culinary skills and theories required to be a cook in a modern kitchen. There will also be a focus on management practices such as kitchen management and business development.
- Level II: Develop advanced culinary skills, as well as the management practices required to become a leader in the kitchen.

You can earn your official Red Seal certification as a Cook from the Ministry of Training, Colleges and Universities by completing on-the-job and classroom training under the sponsorship of a registered employer.

EXPERIENTIAL LEARNING
Apprenticeship

YOUR FIELD STUDY OPTIONS
Apprenticeship training is an agreement between a person wishing to learn a skill and an employer who can provide the environment for skills training. Administered by the Apprenticeship Client Services Branch of the Ontario Ministry of Training, Colleges and Universities.
REQUIRED COURSES

**H601 COOK APPRENTICESHIP – BASIC**

<table>
<thead>
<tr>
<th>Code</th>
<th>Course Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOSF6161</td>
<td>Sanitation, Safety and Equipment</td>
</tr>
<tr>
<td>HOSF6143</td>
<td>Basic Nutrition</td>
</tr>
<tr>
<td>HOSF6123</td>
<td>Business Development – Basic</td>
</tr>
<tr>
<td>HOSF6124</td>
<td>Kitchen Management – Basic</td>
</tr>
<tr>
<td>HOSF6125</td>
<td>Food Theory – Basic</td>
</tr>
<tr>
<td>HOSF6126</td>
<td>Culinary Techniques – Basic</td>
</tr>
<tr>
<td>HOSF6127</td>
<td>Bake Theory</td>
</tr>
<tr>
<td>HOSF6128</td>
<td>Techniques of Baking – Basic</td>
</tr>
</tbody>
</table>

**H607 COOK APPRENTICESHIP – ADVANCED**

<table>
<thead>
<tr>
<th>Code</th>
<th>Course Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOSF6133</td>
<td>Business Development – Advanced</td>
</tr>
<tr>
<td>HOSF6134</td>
<td>Kitchen Management – Advanced</td>
</tr>
<tr>
<td>HOSF6135</td>
<td>Food Theory – Advanced</td>
</tr>
<tr>
<td>HOSF6136</td>
<td>Culinary Techniques – Advanced</td>
</tr>
<tr>
<td>HOSF6138</td>
<td>Techniques of Baking – Advanced</td>
</tr>
</tbody>
</table>

YOUR CAREER

George Brown College has an international reputation for producing talented and creative culinary graduates who are working on the cutting edge of the industry all around the world. Many of our Cook Apprentice graduates have gone on to higher levels of chef certification and prestigious positions in the industry. This program gives you all the preparation you need to write the exam for official Red Seal certification as a Cook from the Ministry of Training, Colleges and Universities (MTCU).

Once you pass the certification exam, you'll be ready to pursue a rewarding career as a cook in restaurants, hotel dining rooms, cafés, hospitals, clubs and resorts, spas and catering companies.

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 (M or U) or Grade 12 (C or U)
- You must be registered as an apprentice with the Ministry of Training, Colleges and Universities (MTCU) and have a registered employer sponsor.

** Mature Student status (19 years of age or older)

COURSE EXEMPTIONS

Certain Ontario Academic Credit (OAC), college or university credits may qualify you for course exemptions. Many courses are also eligible for prior learning assessment, based on your previous education and experiential learning. Please visit georgebrown.ca/transferguide for more information.

HOW DO I APPLY TO THE PROGRAM

You must be registered as a Cook Apprentice with the Ministry of Training, Colleges and Universities (MTCU) and have a registered employer sponsor and at least one year of industry experience. You must also have an Ontario Secondary School Diploma with credits at or above the general level, or qualify for mature student status.

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

ADMISSIONS
For admission requirements and fees, see your local Ministry of Training, Colleges and Universities (Apprenticeship) office. Visit the Toronto office at 625 Church St. or call 416-326-5800.

Cook Apprentice Program (H601)
For general Chef School inquiries, please contact chefschool@georgebrown.ca.
For program curriculum inquiries, please contact the Co-ordinator:
Brenda Torrens, Program Co-ordinatorEmail: btorrens@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 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.2

LINKS REFERENCE

1https://www.ontario.ca/page/apprenticeship-ontario
2http://www.georgebrown.ca/dd_chca_info/

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Through this program, you will:

- Experience hands-on learning in both Canada and Italy with the pre-eminent Italian chef professors in the country.
- Build your knowledge of Italian culinary traditions and embrace emerging trends in Italian cuisine.
- Benefit from our partnership with ALMA, the world-famous Scuola Internazionale di Cucina Italiana, near Parma, Italy, which is one of Italy’s finest chef schools.
- Experience the vineyards, cheese producers and local markets of Italy as your open-air classroom.
- Study in some of the best restaurants and hotels in Italy where you will get attention, training and an inspiring experience.

You will put theory into practice as you are showcased alongside Italian top talent and serve discerning urban diners in the heart of Toronto’s culinary scene. After your experiences in Italy, showcase what you’ve learned at The Chefs’ House, George Brown's signature restaurant.

This program has a long-standing reputation for excellence among Italian restaurateurs in Toronto and beyond, which will make you a sought-after employee when you graduate. “Che bello.”

To get a taste of this exciting program, check out our interactive Culinary Arts – Italian flipbook³.

The schedule for the Culinary Arts – Italian postgraduate program currently operates from Monday to Friday.

Note: some classes may begin at 7 a.m. and others may run until 10 p.m.

PART TIME STUDY OPTIONS

George Brown College also offers evening courses in Culinary Arts. For the Continuing Education Course Guide, visit the Culinary Arts section at coned.georgebrown.ca or contact cehospitality@georgebrown.ca or 416-415-5000, ext. 2517.

EXPERIENTIAL LEARNING

We believe in learning by doing and that is why we have incorporated work integrated learning opportunities into all CHCA programs.

YOUR FIELD STUDY OPTIONS

Study in some of the best restaurants and hotels in Italy where you will get attention, training and an inspiring experience. 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 be added to your resume.
CHCA students can also participate in several short study abroad opportunities. Our options change often, but in recent years have included Peru, Europe, Spain, Costa Rica, India, Thailand and trips across Canada. Some trips are purely experiential learning, while others provide you with the opportunity to receive credit for a course in your program.

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 education at the Centre for Hospitality and Culinary Arts.

PROGRAM STANDARDS AND LEARNING OUTCOMES

The graduate has reliably demonstrated the ability to:

1. Create and implement an authentic Italian menu including food preparation and service, and the selection of wines that reflect the regional differences found in Italy.
2. Converse in basic Italian and use the correct Italian terminology within a culinary operation.
3. Identify, assess and select appropriate food products for authentic Italian Cuisine.
4. Integrate into the Italian culture through the use of language, interpersonal interactions and professional conduct.
5. Prepare Italian cuisine within Canadian and EU Health, Safety and Nutrition regulations, standards, guidelines and processes.
6. Develop and present a marketing plan for a restaurant consistent with regional demographics and culture.

REQUIRED COURSES

SEMESTER 1

<table>
<thead>
<tr>
<th>Code</th>
<th>Course Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOSF1150</td>
<td>Italian Art and Culture: A Culinary Perspective</td>
</tr>
<tr>
<td>HOSF1151</td>
<td>Italian Language</td>
</tr>
<tr>
<td>HOSF1152</td>
<td>Fundamentals of Italian Cooking – Theory and Practical</td>
</tr>
<tr>
<td>HOSF1153</td>
<td>Dynamics of Italian Food and Wine</td>
</tr>
<tr>
<td>HOSF1154</td>
<td>Italian Pastry</td>
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</table>

SEMESTER 2 (SEMESTER IN ITALY)

<table>
<thead>
<tr>
<th>Code</th>
<th>Course Name</th>
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<tbody>
<tr>
<td>HOSF1164</td>
<td>Italian Externship – Stage (12 weeks)</td>
</tr>
<tr>
<td>HOSF4016</td>
<td>Italian Culinary Cuisine Concepts</td>
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<tr>
<td>HOSF4017</td>
<td>Fundamentals of Italian Cooking II</td>
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<tr>
<td>HOSF4018</td>
<td>Italian Product Knowledge</td>
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</tbody>
</table>

SEMESTER 3

<table>
<thead>
<tr>
<th>Code</th>
<th>Course Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOSF1170</td>
<td>The Slow Food Experience</td>
</tr>
<tr>
<td>HOSF1173</td>
<td>Integrated Marketing Management for Restaurant Operations</td>
</tr>
<tr>
<td>HOSF1174</td>
<td>Fundamentals of Italian Cooking II - Capstone Evaluation</td>
</tr>
</tbody>
</table>

The course curriculum is continually being enhanced and courses may be modified. Changes are pending Ministry approval. Please check georgebrown.ca for the most up-to-date information.

General Education Electives

YOUR CAREER

A knowledge of Italian cooking opens up an abundance of opportunities in Toronto, which has the largest Italian population of any city outside Italy, and around the world. Wherever you go, there are Italian restaurants, many specializing in one of the regional variations of Italian cuisine. All these options mean you’ll have a dynamic and varied career.

ADMISSION REQUIREMENTS

- Diploma or Bachelor's Degree in Culinary Management

OR

- One-year certificate in Culinary Skills program or Advanced Cook certification AND a minimum of one-year relevant work experience (resume and references required)

OR

- A Diploma or Bachelor's Degree in an unrelated field AND a minimum of one-year full-time relevant work experience (resume and references required)

ENGLISH LANGUAGE PROFICIENCY

Applicants with international transcripts who do not provide English language proficiency test results must test at the College level in the George Brown College English assessment to be considered for admission.

Please visit georgebrown.ca/englishproficiency for more details.

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 Admissions page for more information.
After deciding to pursue a long-term interest in the restaurant industry, Sonya Franceschini was immediately drawn to the Culinary Arts – Italian program at George Brown, the only program in Ontario with an exclusive partnership with ALMA Scuola di Cucina. The reputation of the George Brown Chef School appealed to her, as did the four-month externship in Italy that comprises the second semester of the program.

After being accepted into the program and starting school, Sonya was struck by how small and well organized the classes were. “It was a highly professional atmosphere,” she says. “And because it’s a postgraduate program, everyone was really enthusiastic to be there.”

Sonya Franceschini (Graduate 2003, Culinary Arts – Italian)

“Never would I have thought that this program would change my life forever. Till this day I recommend this program to people who are willing to push themselves to the limit as a cook. When this program started, it was a non-stop push, from high intensity cooking classes, to language building and wine tasting. I always refer to it as ‘cooking boot camp,’ which is what I needed as a young cook. Chef Tomaselli was the perfect person to break me down and mold me to be prepared for my journey to come.

The second semester consisted of working four months in Italy, spending the first three weeks in ALMA Scuola di Cucina where we learned how to cook classic and modern Italian food from some of the best chefs in Italy. It was no joke when we were in the kitchen; the quality of products was amazing, which is why food was taken so seriously when we would cook. The passion, love and emotion from not just the chefs but the people there were amazing to witness. Our class was also lucky to visit wineries, farms, markets and amazing restaurants.

As I returned to Canada to finish my last semester, I had the chance to work at The Chefs’ House, where I had the pleasure to work under Chef Bennett, Chef Li and Chef Fernandes. It was at The Chefs’ House where I was able to create and execute a four-course tasting menu inspired by my time in Italy. I couldn’t have asked for a better place to work for my last placement as I learned many great things that molded me into the cook I am today.”

Marvin Palomo (Graduate 2013, Culinary Arts – Italian)

Kathlyne Ross is a graduate of the Culinary Management Program as well as the Italian Culinary Program. She jokes that she gets paid to eat and travel, but the Loblaw Vice-President takes her role as taste trendsetter seriously travelling around the world.

Heath Policy:

Students should be aware that various allergens including nuts, dairy and shellfish are routinely used in practical labs.

CONTACT US

DOMESTIC STUDENT ADMISSIONS

For inquiries about domestic admission requirements, admission deadlines or the admissions process, please contact the Admissions Office at admissions@georgebrown.ca or visit the Admissions web page.

INTERNATIONAL STUDENT ADMISSIONS

For inquiries about international admission requirements, permits, visas, accommodations or anything specific to international students, please contact the International Centre at international@georgebrown.ca or visit the International Application Process web page.

FINANCIAL/FEES

For inquiries about OSAP, bursaries, scholarships and other financial inquiries, please contact the Financial Aid Office at FinAid@georgebrown.ca or visit the Financial Aid web page.

CULINARY ARTS - ITALIAN (H411)

For general Chef School inquiries, please contact chefschool@georgebrown.ca.

For program curriculum inquiries, please contact the Coordinator:

Dario Tomaselli, Program Coordinator
Email: dtomasel@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.

LINKS REFERENCE

1https://collegeapply.ontariocolleges.ca/?
collegeCode=GBTC&programCode=H411&lang=en
2http://www.georgebrown.ca/international/futurestudents/tuitionfees/
3http://www.georgebrown.ca/flipbook/chca/H411/index.html
4http://www.georgebrown.ca/rex/
5http://www.georgebrown.ca/international/futurestudents/howtoapply/
6http://www.georgebrown.ca/admissions/
7http://www.georgebrown.ca/international/futurestudents/howtoapply/
8http://www.georgebrown.ca/financialaid/
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.
CULINARY MANAGEMENT – NUTRITION PROGRAM (H119)

PROGRAM NAME
Culinary Management – Nutrition

COURSE CODE
H119

SCHOOL
Chef School

CENTRE
Hospitality and Culinary Arts

LOCATION
St. James Campus

DURATION
2 years (4 semesters)

EXPERIENTIAL LEARNING
We believe in learning by doing and that is why we have incorporated work integrated learning opportunities into all CHCA programs.

STARTING MONTH
September

CREDENTIAL
Ontario College Diploma

YEAR OF STUDY
2019-2020

METHOD OF STUDY
FT

APPLY TO
Ontario Colleges¹

TUITION
$6,582.00 * †

ADDITIONAL COST
† Additional Cost
Description                      Cost
Uniform                         $290
Knives and small wares         $500-$700
Textbooks                      $700**
Field trips                    $100
Black safety shoes            $110-$160

* Amounts listed are the total of tuition, materials, student service and ancillary fees for the first two semesters of programs starting in Fall 2018. Fees are subject to change for programs starting in Fall 2019 and at later dates.

** First-semester material fee includes the Gisslen Professional Cooking e-text and Grosvenor Nutrition e-text.

International students: Visit the International Fees and Related Costs² 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 will 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 will 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. Note: 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.

EXPERIENTIAL LEARNING

We believe in learning by doing and that is why we have incorporated work integrated learning opportunities into all CHCA programs.

YOUR FIELD STUDY OPTIONS

You will 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.

CHCA students can also participate in several short study abroad opportunities. Our options change often, but in recent years have included Peru, Europe, Spain, Costa Rica, India, Thailand and trips across Canada. Some trips are purely experiential learning, while others provide you with the opportunity to receive credit for a course in your program.

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 workspaces, 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 foodservice 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 foodservice 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

<table>
<thead>
<tr>
<th>SEMESTER 1</th>
<th>Code</th>
<th>Course name</th>
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<tbody>
<tr>
<td>HOSF1029</td>
<td>Theory of Food 1 (Sanitation Certificate included)</td>
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<tr>
<td>HOSF1294</td>
<td>Nutrition And Wellness</td>
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</tr>
<tr>
<td>HOSF1229</td>
<td>Nutrition Analysis and Food Labelling</td>
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<tr>
<td>HOSF1247</td>
<td>Culinary Nutrition Skills – Foundations*</td>
<td></td>
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<tr>
<td>HOSF1248</td>
<td>Culinary Nutrition Skills – Essentials*</td>
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<tr>
<td>HOSF1146</td>
<td>Emergency First Aid/Heartsaver CPR (weekend course)</td>
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<tr>
<td>MATH1102</td>
<td>Mathematics for Hospitality**</td>
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<tr>
<td>COMM1007</td>
<td>College English**</td>
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<tr>
<td>GNED</td>
<td>General Education Elective</td>
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<thead>
<tr>
<th>SEMESTER 2</th>
<th>Code</th>
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<tbody>
<tr>
<td>HOSF1257</td>
<td>Nutrition and Culture</td>
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</tr>
<tr>
<td>HOSF1191</td>
<td>Culinary Nutrition Skills – Cultures I*</td>
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<tr>
<td>HOSF1249</td>
<td>Culinary Nutrition Skills – Cultures II*</td>
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<tr>
<td>HOSF1250</td>
<td>Culinary Nutrition Skills – Cultures III*</td>
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<tr>
<td>HOSF1226</td>
<td>Introduction to the Science of Food</td>
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<tr>
<td>HOST1005</td>
<td>Food, Beverage and Labour Cost Control (Hybrid)</td>
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<tr>
<td>HOSF2040</td>
<td>Advanced Sanitation (WHMIS Certificate included)</td>
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<tr>
<td>HOST 1126</td>
<td>Career Preparation*</td>
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<tr>
<td>GNED</td>
<td>General Education Elective</td>
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</table>

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<tr>
<th>SEMESTER 3</th>
<th>Code</th>
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<tbody>
<tr>
<td>HOSF1156</td>
<td>Nutrition for Life</td>
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</tr>
<tr>
<td>HOSF2036</td>
<td>Menu Applications</td>
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<tr>
<td>HOSF2037</td>
<td>Introduction to Quality Assurance</td>
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<tr>
<td>HOSF2069</td>
<td>Culinary Nutrition for Life I*</td>
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<tr>
<td>HOSF2056</td>
<td>Introduction to Industry Research Project</td>
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<tr>
<td>HOSF2081</td>
<td>Hospitality Leadership and Communication</td>
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<tr>
<td>HOSF2070</td>
<td>Culinary Nutrition for Life II*</td>
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<th>SEMESTER 4</th>
<th>Code</th>
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<tbody>
<tr>
<td>HOSF1159</td>
<td>Chef's Kitchen*</td>
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<tr>
<td>HOSF2041</td>
<td>Fundamentals of Wine and Service* (Smart Serve Certificate included)</td>
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<tr>
<td>HOSF2042</td>
<td>Quantity Cooking for Nutrition Issues*</td>
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<tr>
<td>HOSF2043</td>
<td>Nutrition Issues*</td>
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<tr>
<td>HOSF2057</td>
<td>Culinary Industry Research and Development* (Interactive Lab)</td>
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<tr>
<td>HOSF2075</td>
<td>Industry Externship*</td>
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<tr>
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<td>General Education Elective</td>
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</tr>
</tbody>
</table>

General Education Electives

YOUR CAREER

You will be on your way to a fulfilling career in a variety of organizations focused on food and nutrition. This includes:

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

Your training will also provide you with the skills necessary to start your own business as an entrepreneur, perhaps as a personal chef. You will 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 Management 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 Assessment for English and Math, OR may consider upgrading to achieve the credit(s) needed in English and Math.

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 Admissions page for more information.

“少吃不为王，健康为上”

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

DOMESTIC STUDENT ADMISSIONS
For inquiries about domestic admission requirements, admission deadlines or the admissions process, please contact the Admissions Office at admissions@georgebrown.ca or visit the Admissions web page.

INTERNATIONAL STUDENT ADMISSIONS
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FINANCIAL/FEES
For inquiries about OSAP, bursaries, scholarships and other financial inquiries, please contact the Financial Aid Office at FinAid@georgebrown.ca or visit the Financial Aid web page.

CULINARY MANAGEMENT-NUTRITION (H119)
For general Chef School inquiries, please contact chefschool@georgebrown.ca.
For program curriculum inquiries, please contact the Coordinator:
Moira Cockburn, Program Coordinator Email: mcockburn@georgebrown.ca

“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.”

Geremy Capone (Graduate 2011, Culinary Management – Nutrition)
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.12

LINKS REFERENCE

2http://www.georgebrown.ca/international/futurestudents/tuitionfees/
3http://www.georgebrown.ca/rex/
4http://www.georgebrown.ca/programs/food-and-nutrition-management-program-postgraduate-h402/
5http://www.georgebrown.ca/assessment/admi-pre/
6http://www.georgebrown.ca/upgrading-credits/english-diploma/
7http://www.georgebrown.ca/upgrading-credits/math-diploma/
8http://www.georgebrown.ca/international/futurestudents/howtoapply/
9http://georgebrown.ca/admissions/
10https://www.georgebrown.ca/international/futurestudents/howtoapply/
11https://www.georgebrown.ca/financialaid/
12http://www.georgebrown.ca/dd_chca_info/

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CULINARY MANAGEMENT PROGRAM (H100)

<table>
<thead>
<tr>
<th>PROGRAM NAME</th>
<th>Culinary Management</th>
</tr>
</thead>
<tbody>
<tr>
<td>COURSE CODE</td>
<td>H100</td>
</tr>
<tr>
<td>SCHOOL</td>
<td>Chef School</td>
</tr>
<tr>
<td>CENTRE</td>
<td>Hospitality and Culinary Arts</td>
</tr>
<tr>
<td>LOCATION</td>
<td>St. James Campus</td>
</tr>
<tr>
<td>DURATION</td>
<td>2 years (4 semesters)</td>
</tr>
<tr>
<td>EXPERIENTIAL LEARNING</td>
<td>We believe in learning by doing and that is why we have</td>
</tr>
<tr>
<td></td>
<td>incorporated work integrated learning opportunities into</td>
</tr>
<tr>
<td></td>
<td>all CHCA programs.</td>
</tr>
<tr>
<td>STARTING MONTH</td>
<td>September, January, May</td>
</tr>
<tr>
<td>CREDENTIAL</td>
<td>Ontario College Diploma</td>
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<tr>
<td>YEAR OF STUDY</td>
<td>2019-2020</td>
</tr>
<tr>
<td>METHOD OF STUDY</td>
<td>FT</td>
</tr>
<tr>
<td>APPLY TO</td>
<td>Ontario Colleges</td>
</tr>
</tbody>
</table>

Tuition

$6,121.00 * †

ADDITIONAL COST

* Amounts listed are the total of tuition, materials, student service and ancillary fees for the first two semesters of programs starting in Fall 2018. Fees are subject to change for programs starting in Fall 2019 and at later dates.

† ADDITIONAL COST

<table>
<thead>
<tr>
<th>Description</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>Uniform</td>
<td>$290</td>
</tr>
<tr>
<td>Knives and small wares</td>
<td>$500-$700</td>
</tr>
<tr>
<td>Books</td>
<td>$400**</td>
</tr>
<tr>
<td>Black safety shoes</td>
<td>$110-$160</td>
</tr>
</tbody>
</table>

** First semester material fee includes the Gisslen Professional Cooking e-text and Nutrition e-text.

International students: Visit the International Fees and Related Costs page for more information.

You’ll learn the skills needed to be a successful chef, cook or culinary manager from top-notch industry professionals in our two-year Culinary Management diploma program. In addition, our special-focus culinary management courses will teach you about emerging culinary trends such as local sustainable foods, nutrition and international influences. You will develop the interpersonal skills you’ll need to build a successful career, and the leadership skills you’ll need to run a business. To top it all off, you’ll also complete a unique industry externship program, which will give you a chance to work with experienced chefs and industry leaders.

This program provides the complete in-school portion of the Cook Apprenticeship program of the Ministry of Training, Colleges and Universities.

Program Schedule

The schedule for the Culinary Management 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

Do you work during the day? Are you looking for a flexible schedule or do you need to make up a course? Continuing Education offers the first year of this diploma in evening and weekend courses throughout the year. If you choose to take the first year of this program through Continuing Education, you are eligible to apply for advanced standing in the second year of the full-time program.

Please visit coned.georgebrown.ca for details or contact cehospitality@georgebrown.ca or 416-415-5000, ext. 2517.

EXPERIENTIAL LEARNING

We believe in learning by doing and that is why we have incorporated work integrated learning opportunities into all CHCA programs.

YOUR FIELD STUDY OPTIONS

As part of the program you will complete a 14-week industry externship. 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 education at the Centre for Hospitality and Culinary Arts.

CHCA students can also participate in several short study abroad opportunities. Our options change often but in recent years have included Peru, Europe, Spain, Costa Rica, India, Thailand and trips right across Canada. Some trips are purely experiential learning, while others provide you with the opportunity to receive credit for a course in your program.

PROGRAM STANDARDS AND LEARNING OUTCOMES

The graduate has reliably demonstrated the ability to:

1. Understand the fundamental principles of food preparation, including the use of basic cooking techniques and the proper use of equipment.
2. Demonstrate an understanding of the history and evolution of culinary arts.
3. Demonstrate an understanding of the role of food in society, including the impact of cultural and historical influences.
4. Demonstrate an understanding of the principles of food safety and sanitation.
5. Demonstrate an understanding of foodservice systems, including the design and operation of kitchen equipment.
6. Demonstrate an understanding of the principles of nutrition and the role of food in achieving a healthy lifestyle.
7. Demonstrate an understanding of the principles of management and leadership in the culinary industry.
8. Demonstrate an understanding of the various roles within the culinary industry, including chef, sous chef, and kitchen manager.
9. Demonstrate an understanding of the principles of foodservice operations, including the development of menus and the management of foodservice operations.
10. Demonstrate an understanding of the principles of foodservice management, including the development of business plans and the management of foodservice operations.
11. Demonstrate an understanding of the principles of foodservice marketing, including the development of marketing strategies and the management of brand identity.
12. Demonstrate an understanding of the principles of foodservice finance, including the management of financial resources and the development of business plans.
13. Demonstrate an understanding of the principles of foodservice technology, including the use of computerized systems and the management of information technology.
14. Demonstrate an understanding of the principles of foodservice regulation, including the management of legal and regulatory requirements.
15. Demonstrate an understanding of the principles of foodservice ethics, including the management of ethical behavior and the development of a code of conduct.
16. Demonstrate an understanding of the principles of foodservice sustainability, including the management of environmental and social responsibility.
17. Demonstrate an understanding of the principles of foodservice innovation, including the management of new product development and the implementation of innovative strategies.
18. Demonstrate an understanding of the principles of foodservice research, including the management of research and development projects.
19. Demonstrate an understanding of the principles of foodservice collaboration, including the management of partnerships and the development of collaborative strategies.
20. Demonstrate an understanding of the principles of foodservice communication, including the management of public relations and the development of communication strategies.

21. Demonstrate an understanding of the principles of foodservice hospitality, including the management of customer service and the development of hospitality strategies.
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49. Demonstrate an understanding of the principles of foodservice collaboration, including the management of partnerships and the development of collaborative strategies.
50. Demonstrate an understanding of the principles of foodservice communication, including the management of public relations and the development of communication strategies.
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 a 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 workspaces, 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 foodservice 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 foodservice 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

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<tr>
<th>Code</th>
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<tbody>
<tr>
<td>HOSF1255</td>
<td>Nutrition Fundamentals from a Culinary Perspective</td>
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<tr>
<td>HOSF1184</td>
<td>Cafe Production*</td>
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<tr>
<td>HOSF1185</td>
<td>Fundamentals of Butchery*</td>
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<tr>
<td>HOSF1202</td>
<td>Culinary Foundations*</td>
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<tr>
<td>HOSF1203</td>
<td>Culinary Essentials*</td>
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<td>HOSF1029</td>
<td>Theory of Food I (Sanitation Certificate included)</td>
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<td>HOSF1146</td>
<td>Emergency First Aid/Heartsaver CPR (weekend course)</td>
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<tr>
<td>COMM1007</td>
<td>College English**</td>
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<tr>
<td>MATH1102</td>
<td>Mathematics for Hospitality**</td>
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#### SEMESTER 2

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<td>HOSF1002</td>
<td>Baking and Pastry for Cooks*</td>
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<td>HOSF1166</td>
<td>Foods of the World*</td>
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<tr>
<td>HOSF1204</td>
<td>Culinary Principles*</td>
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<tr>
<td>HOSF1205</td>
<td>Culinary Concepts*</td>
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<tr>
<td>HOSF1031</td>
<td>Theory of Food II (WHMIS Certificate included)</td>
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<tr>
<td>HOST1005</td>
<td>Food, Beverage and Labour Cost Control (hybrid)</td>
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<tr>
<td>HOST1126</td>
<td>Career Preparation</td>
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<tr>
<td>HOSF1296</td>
<td>Introduction to Service And Menu Development* (Smart Serve Certificate included)</td>
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<td>HOSF1297</td>
<td>The Sustainable Chef*</td>
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#### SEMESTER 3 – STREAM 1

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<td>Human Resources* (online)</td>
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<td>HOSF2077</td>
<td>Marketing* (online)</td>
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<td>HOSF2076</td>
<td>Industry Mentor/Externship</td>
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#### SEMESTER 4 – STREAM 2

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<tr>
<td>HOSF2047</td>
<td>Food for Special Events and Catering</td>
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<tr>
<td>HOSF2062</td>
<td>Marriage of Food and Wine</td>
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<tr>
<td>HOSF2048</td>
<td>Essential Flavours of the Modern Kitchen</td>
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<tr>
<td>HOSF2081</td>
<td>Hospitality Leadership and Communication</td>
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<tr>
<td>HOSF2082</td>
<td>Business Entrepreneurship/Menu Management</td>
</tr>
<tr>
<td>GNED</td>
<td>General Education Elective</td>
</tr>
</tbody>
</table>
YOUR CAREER

A world of opportunities awaits you when you graduate. Toronto alone has more than 9,000 restaurants and 200 hotels, as well as numerous clubs, resorts, spas and catering companies. The culinary skills you learn at George Brown Chef School are in demand by employers across Canada and internationally, and you will have the chef training to build a successful career at home or around the world.

FUTURE STUDY OPTIONS

Graduates of this program may be granted advanced standing at leading international universities.

Graduates may also be eligible for direct entry into several George Brown College programs, including Culinary Arts – Italian4, Food and Nutrition Management5 (additional Accounting course required), Advanced French Patisserie6 and the third year of our Honours Bachelor of Commerce (Culinary Management)7 program. (Additional courses required.)

See georgebrown.ca/transferguide for more information.

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 not meeting the academic requirements 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 Assessment8 for English and Math, OR may consider upgrading to achieve the credit(s) needed in English9 and Math10.

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 STUDENTS

Visit the International Admissions11 page for more information.

SPECIAL REQUIREMENTS

Note: Students who start the program in September have the option to fast-track Semester 3 by taking it during spring/summer then completing semester 4 and graduating within 18 months.

"I am extremely grateful to George Brown College that as an international student from Jamaica, I was exposed to classical, contemporary North American and South Asian cuisines. I am very grateful for all the assistance and support provided to me by the chefs and the staff at the International Centre. I am now working at the Delta Hotel as an apprentice cook and I couldn't have done it without the great mentors at George Brown College."

Sasekea Shakespeare (Graduate 2016, Culinary Management)

Kathlyne Ross, Graduate 1994/1995

Responsible for strategic direction and vision for Loblaw’s President’s Choice and other private-label brands, Ross oversees a team of 35 and 9,000 products. Named one of 25 Women Changing the Way We Eat Now by Chatelaine and a Canadian Grocer Star Woman, Ross is a cheese expert and member of the Guilde Internationale des Fromagers. Before joining Loblaw in 2001, Ross worked as a chef in Australia and Ontario.

Kathlyne Ross, Graduate 1994/1995
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

DOMESTIC STUDENT ADMISSIONS
For inquiries about domestic admission requirements, admission deadlines or the admissions process, please contact the Admissions Office at admissions@georgebrown.ca or visit the Admissions web page12.

INTERNATIONAL STUDENT ADMISSIONS
For inquiries about international admission requirements, permits, visas, accommodations or anything specific to international students, please contact the International Centre atinternational@georgebrown.ca or visit the International Application Process web page13.

FINANCIAL/FEES
For inquiries about OSAP, bursaries, scholarships and other financial inquiries, please contact the Financial Aid Office at FinAid@georgebrown.ca or visit the Financial Aid web page14.

CULINARY MANAGEMENT (H100)
For general Chef School inquiries, please contact chefschool@georgebrown.ca.
For program curriculum inquiries, please contact the Coordinator:
Jason Inniss, Program Co-ordinator
Email: jinniss@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 Chef School, Centre for Hospitality and Culinary Arts.
Sign up for our Open House Discovery Day.15

LINKS REFERENCE

1 https://collegeapply.ontariocolleges.ca/?collegeCode=GBTC&programCode=H100&lang=en
2 http://www.georgebrown.ca/international/futurestudents/tuitionfees/
3 http://www.georgebrown.ca/rex/
4 http://www.georgebrown.ca/programs/culinary-arts-italian-postgraduate-program-h411/
5 http://www.georgebrown.ca/programs/food-and-nutrition-management-program-postgraduate-h402/
6 http://www.georgebrown.ca/programs/advanced-french-patisserie-postgraduate-program-h413/
8 http://www.georgebrown.ca/assessment/admi-pre/
9 http://www.georgebrown.ca/upgrading-credits/english-diploma/
10 http://www.georgebrown.ca/upgrading-credits/math-diploma/
11 http://www.georgebrown.ca/international/futurestudents/howtoapply/
12 http://www.georgebrown.ca/admissions/
13 http://www.georgebrown.ca/international/futurestudents/howtoapply/
14 http://www.georgebrown.ca/financialaid/
15 http://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.
This program was developed to enable integrated learning involving you, the college and our industry partners. It was created to meet the immediate industry need for highly skilled Culinary Management graduates with real-world kitchen experience and chef training.

In this program, you will work toward a Culinary Management diploma in four consecutive semesters. While this program is designed to deliver the same learning outcomes as Culinary Management (H100), you will also benefit from semesters 3 and 4, which are integrated directly with industry.

In the first semester, you will learn the fundamental culinary skills and theories required to work in a modern kitchen, as well as essential industry employability skills such as communications and mathematics for hospitality. In the second semester, you will develop more advanced culinary skills and broaden your food, wine, and culinary culture knowledge as you prepare to enter your field placements.

In the third semester, you will experience the culinary industry first-hand during your residency at our state-of-the-art learning facilities, The Chefs’ House and The Café, where you will work alongside emerging top talent while serving a public of discerning urban diners. This experience is concurrent with in-class and online theory-based Chef School courses to support your learning and development.

In the fourth semester, you will complete your studies with an integrated 14-week industry residency at one of our leading culinary and hospitality industry partners, concurrent with online theory-based courses. The online asynchronous learning forum affords the opportunity for either local or international placements.

This integrated program is ideal for self-motivated individuals who want to increase their culinary industry employability prospects upon graduation.

**Program Schedule**

The schedule for the Culinary Management (Integrated Learning) program currently operates from Monday to Friday. Note: some classes may begin at 7 a.m. and others may run until 10 p.m.

**PART TIME STUDY OPTIONS**

George Brown College also offers evening and weekend courses and certificate programs. See the Continuing Education Course Guide at coned.georgebrown.ca

**EXPERIENTIAL LEARNING**

We believe in learning by doing and that is why we have incorporated work integrated learning opportunities into all CHCA programs.

**YOUR FIELD STUDY OPTIONS**

- In the third semester, you will experience the culinary industry first-hand during your residency at our state-of-the-art learning restaurant, The Chefs’ House, and at The Café.
- In the fourth semester, you will complete your studies with an integrated 14-week industry residency at one of our leading culinary and hospitality industry partners, concurrent with online theory-based courses.

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.
CHCA students can also participate in several short study abroad opportunities. Our options change often, but in recent years have included Peru, Europe, Spain, Costa Rica, India, Thailand and trips across Canada. Some trips are purely experiential learning, while others provide you with the opportunity to receive credit for a course in your program.

This valuable work experience can 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 education 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 workspaces, 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 foodservice 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

SEMMESTER 1

<table>
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<tr>
<th>Code</th>
<th>Course name</th>
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<tbody>
<tr>
<td>CMDI 1002</td>
<td>Baking and Pastry for Cooks*</td>
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<tr>
<td>CMDI 1202</td>
<td>Culinary Foundations*</td>
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<tr>
<td>CMDI 1203</td>
<td>Culinary Essentials*</td>
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<tr>
<td>CMDI 1029</td>
<td>Theory of Food I (Sanitation Certificate included)</td>
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<tr>
<td>CMDI 1146</td>
<td>Emergency First Aid/Heartsaver CPR (weekend course)</td>
</tr>
<tr>
<td>CMDI 1184</td>
<td>Cafe Production*</td>
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<td>CMDI 1185</td>
<td>Fundamentals of Butchery*</td>
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<tr>
<td>CMDI 1296</td>
<td>Introduction to Service and Menu Development* (Smart Serve Certificate)</td>
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<td>CMDI 1297</td>
<td>The Sustainable Chef*</td>
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<td>COMM 1007</td>
<td>College English**</td>
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<td>MATH 1102</td>
<td>Mathematics for Hospitality**</td>
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SEMMESTER 2

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<td>Culinary Principles*</td>
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<td>CMDI 1205</td>
<td>Culinary Concepts*</td>
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<td>CMDI 1030</td>
<td>Theory of Food II (WHMIS certificate)</td>
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<td>CMDI 1126</td>
<td>Career Preparation*</td>
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<td>CMDI 1166</td>
<td>Foods of the World*</td>
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<td>CMDI 1255</td>
<td>Nutrition Fundamentals from a Culinary Perspective (hybrid)</td>
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<td>Food, Beverage and Labour Cost Control (hybrid)</td>
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<td>Hospitality Leadership and Communication</td>
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<td>CMDI 2064</td>
<td>Human Resources* (online)</td>
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<td>CMDI 2077</td>
<td>Marketing* (online)</td>
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</table>

General Education Electives
YOUR CAREER

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FUTURE STUDY OPTIONS

Students who successfully complete this program may be granted advanced standing at Johnson & Wales University in the United States and other leading international universities.

Graduates may also be eligible for direct entry into several George Brown College programs, including Culinary Arts – Italian, Food and Nutrition Management (additional Accounting course required), Advanced French Patisserie and the third year of our Honours Bachelor of Commerce (Culinary Management) program.

For further information, see georgebrown.ca/transferguide

ADMISSION REQUIREMENTS

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Applicants may also qualify for admission to this program 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 Assessment for English and Math, OR may consider upgrading to achieve the credit(s) needed in English and Math.

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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 Admissions page for more information.

HEALTH POLICY

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CONTACT US

DOMESTIC STUDENT ADMISSIONS

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INTERNATIONAL STUDENT ADMISSIONS

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FINANCIAL/FEES

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CULINARY MANAGEMENT – INTEGRATED LEARNING (H116)

For general Chef School inquiries, please contact chefschool@georgebrown.ca.

For program curriculum inquiries, please contact the Coordinator:

Nathan Hogan, Program Coordinator
Email: nhogan3@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.

“I’ve had the most incredible experience working during my internships and part-time work. I owe it all to the contacts I’ve made through George Brown College.”

Miriam Streiman (Graduate, George Brown Chef School)

“What I love most about the H116 program is the externship, the opportunity to be outside, gain real-life experience and a chance to apply all the skills we learned in school. All the chefs and teachers here are so knowledgeable, they have been so supportive and guided me every step of the way.”

Amanda Lee (Graduate, Culinary Management [Integrated Learning])
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Our one-year Culinary Skills certificate program will teach you the fundamentals of ingredients and food preparation. The key skills you will acquire include:

- Core cooking and baking skills
- An appreciation for nutrition, menu planning and food, beverage and labour cost control
- Solid knife skills and cooking techniques, gained through practice and repetition

This program will broaden your knowledge and give you the chef training you need to succeed in today’s food service industry.

Program Schedule

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

PART TIME STUDY OPTIONS

Do you work during the day? Are you looking for a flexible schedule or do you need to make up a course? Continuing Education offers this complete certificate in evening and weekend courses throughout the year. When you complete this certificate through Continuing Education, you are eligible to apply for advanced standing and enter into the second year of the Culinary Management full-time program. For details, please visit coned.georgebrown.ca, email cehospitality@georgebrown.ca or call 416-415-5000, ext. 2517.

EXPERIENTIAL LEARNING

We believe in learning by doing and that is why we have incorporated work integrated learning opportunities into all CHCA programs.

YOUR FIELD STUDY OPTIONS

As part of the program you will practice your skills by completing a work integrated learning opportunity in our student-run Café. Students will complete 35 hours including weekends as this models our café business operation. This valuable work experience can be added to your resume.

CHCA students can also participate in several short study abroad opportunities. Our options change often, but in recent years have included Peru, Europe, Spain, Costa Rica, India, Thailand and trips across Canada. Some trips are purely experiential learning, while others provide you with the opportunity to receive credit for a course in your program.

PROGRAM STANDARDS AND LEARNING OUTCOMES

The graduate has reliably demonstrated the ability to:

1. Provide fundamental culinary preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.
2. Apply basic food and bake science to food preparation to create a 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 workspaces and the responsible, efficient use of resources.
5. Support the development of menu options 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 fundamental business principles and recognized industry costing and control practices to food service operations to promote a fiscally responsible operation.

7. Apply basic 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 foodservice industry.

8. 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 foodservice industry.

REQUIRED COURSES

SEMESTER 1

<table>
<thead>
<tr>
<th>Code</th>
<th>Course name</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOSF1255</td>
<td>Nutrition Fundamentals from a Culinary Perspective</td>
</tr>
<tr>
<td>HOSF1002</td>
<td>Baking &amp; Pastry for Cooks</td>
</tr>
<tr>
<td>HOSF1184</td>
<td>Cafe Production*</td>
</tr>
<tr>
<td>HOSF1185</td>
<td>Fundamentals of Butchery*</td>
</tr>
<tr>
<td>HOSF1202</td>
<td>Culinary Foundations*</td>
</tr>
<tr>
<td>HOSF1203</td>
<td>Culinary Essentials*</td>
</tr>
<tr>
<td>HOSF1029</td>
<td>Theory of Food I (Sanitation Certificate included)</td>
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<tr>
<td>HOSF1146</td>
<td>Emergency First Aid/Heartsaver CPR (weekend course)</td>
</tr>
<tr>
<td>MATH1102</td>
<td>Mathematics for Hospitality**</td>
</tr>
<tr>
<td>COMM1007</td>
<td>College English**</td>
</tr>
<tr>
<td>GNED</td>
<td>General Education Elective</td>
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SEMESTER 2

<table>
<thead>
<tr>
<th>Code</th>
<th>Course name</th>
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</thead>
<tbody>
<tr>
<td>HOSF1166</td>
<td>Foods of the World*</td>
</tr>
<tr>
<td>HOSF1204</td>
<td>Culinary Principles*</td>
</tr>
<tr>
<td>HOSF1205</td>
<td>Culinary Concepts*</td>
</tr>
<tr>
<td>HOSF1031</td>
<td>Theory of Food II (WHMIS Certificate included)</td>
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<tr>
<td>HOST1005</td>
<td>Food, Beverage and Labour Cost Control (hybrid)</td>
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<tr>
<td>HOSF1296</td>
<td>Introduction to Service and Menu Development* (Smart Serve Certificate included)</td>
</tr>
<tr>
<td>HOSF1297</td>
<td>The Sustainable Chef*</td>
</tr>
<tr>
<td>HOST1126</td>
<td>Career Preparation*</td>
</tr>
<tr>
<td>HOST2092</td>
<td>Work Integrated Learning</td>
</tr>
</tbody>
</table>

* 7-week course

** Based on the results of your placement test, you may be required to take COMM 1003 (English Skills) or CESL 1003 (English Skills – ESL) before progressing to COMM 1007. You may also be required to take MATH 1000 (Math Foundations) before progressing to MATH 1102 (Mathematics for Hospitality). COMM 1003/CESL 1003 and MATH 1000 do not count as courses required for graduation and you will be charged for these extra courses. Please visit georgebrown.ca/assessment for more information.

General Education Electives

YOUR CAREER

Toronto alone has more than 9,000 restaurants, hotel dining rooms, cafés, and eateries, as well as numerous clubs, resorts, spas and catering companies. The culinary skills you learn at George Brown are in demand by employers both in Canada and internationally, and you will have the training to build a successful career at home or around the world.

FUTURE STUDY OPTIONS

Graduates may qualify for direct entry to the second year of the Culinary Management3 diploma program. Please contact the program co-ordinator for further information.

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 not meeting the academic requirements 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 Assessment4 for English and Math, OR may consider upgrading to achieve the credit(s) needed in English5 and Math6.

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 STUDENTS
Visit the International Admissions page for more information.

Born and raised in Toronto, this unstoppable sister duo can definitely stand the heat in the kitchen. As alumni of the Culinary Skills program, these sisters took their love for food to another level. Crystal and Celeste Ceres founded Sacraspice, a charity that delivers cooking workshops to teach young people essential culinary skills. The two decided to start the charity after seeing an evident need for food education amongst youth. They spread the motto of Bringing Healthy Back, which bridges the intersections between food, community, and physical and mental health.

Crystal & Celeste Ceres (Graduates 2016, Culinary Skills)

"The facilities were top notch and the teaching chefs played an amazing balancing game between strong discipline to ensure proper techniques and a nurturing environment to develop creativity. George Brown enabled me to find cooking opportunities in Montreal, followed by a highly influential period at the Drake Hotel in Toronto. I've been able to pick up contracts that have taken me all the way from the Arctic to the Antarctic, and a handful of places in between."

Robin Dutt (Graduate, Culinary Skills)

"Although I had some ability in the kitchen, it wasn't until I attended George Brown that I got a chance to refine and practice my craft. I learned not only how to cook better, but to cook more efficiently, faster and cleaner. To be a professional. It wasn't only about the honing the skills of your hands, but to help organize your mind, to think like a chef."

Steven Nguyen (Graduate, Culinary Skills)

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
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FINANCIAL/FEES
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CULINARY SKILLS (H134)
For general Chef School inquiries, please contact chefschool@georgebrown.ca.

For program curriculum inquiries, please contact the Coordinator:
Jeanne Da Silva, Program Coordinator
Email: jdasilva@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
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LINKS REFERENCE
2. http://www.georgebrown.ca/international/futurestudents/tuitionfees/
11. http://www.georgebrown.ca/financialaid/
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George Brown College has been delivering this nutrition program with great success for more than 30 years. We'll build on the culinary skills you already have by teaching you about food modification, clinical nutrition, physiology, nutrition analysis, sanitation and safety. Through classroom instruction and work placements, you'll learn how hospitals, retirement homes and long-term care facilities provide their patients and residents with nutritious food and care.

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

**Program Schedule**

The schedule for the Food and Nutrition Management program is based on a five-day week, Monday to Friday, with classes from 8 a.m. to 1 p.m. This allows students to pursue part-time positions in related health-care fields while in school.

**EXPERIENTIAL LEARNING**

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**YOUR FIELD STUDY OPTIONS**

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CHCA students can also participate in several short study abroad opportunities. Our options change often, but in recent years have included Peru, Europe, Spain, Costa Rica, India, Thailand and trips across Canada. Some trips are purely experiential learning, while others provide you with the opportunity to receive credit for a course in your program.

**PROGRAM STANDARDS AND LEARNING OUTCOMES**

The graduate has reliably demonstrated the ability to

1. Plan menus to accommodate the nutritional, dietary and medical needs, cultural and religious requirements, and personal preferences of clients.
2. Manage handling, preparation and service of food to ensure compliance with relevant legislation, policies, procedures, and industry best practices for health, safety, sanitation, quality assurance and client satisfaction.
3. Manage nutritional needs of diverse clients in health care and other food service settings in collaboration with or under the direction of health care professionals.
4. Support others to work professionally and ethically in accordance with industry, organization and legal standards.
5. Monitor relevant local, national and global trends, emerging technologies, changes to legislation and best practices to enhance work performance and guide management decisions.
6. Deliver customer service that anticipates, meets and/or exceeds individual expectations and is consistent with organization standards and objectives.

7. Manage hiring, coaching, training, scheduling, work performance and evaluation of department staff in accordance with human resources, labour relations, workplace health and safety, and industry best practices.

8. Manage inventory, suppliers and procurement of goods and services according to industry best practices, financial constraints, and principles of social responsibility and environmental sustainability.

9. Analyze food and nutrition services and operations, and manage the implementation and evaluation of changes, to support continuous improvement.

10. Plan and manage budgets consistent with organization objectives and legal requirements for food and nutrition service departments.

11. Select, use and support the use of information and industry-specific technologies to enhance individual work performance and the management and delivery of food and nutrition services.

12. Promote food and nutrition services and healthy living to support marketing plans and the general well-being of stakeholders.

**REQUIRED COURSES**

**SEMESTER 1**

<table>
<thead>
<tr>
<th>Code</th>
<th>Course Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOSF4010</td>
<td>Management Sanitation and Safety</td>
</tr>
<tr>
<td>HOST4003</td>
<td>Menu Analysis</td>
</tr>
<tr>
<td>HOST 4020</td>
<td>Work Integrated Learning*</td>
</tr>
<tr>
<td>MGMT4005</td>
<td>Food Service Management</td>
</tr>
<tr>
<td>NUTR4002</td>
<td>Nutrition Analysis</td>
</tr>
<tr>
<td>NUTR4003</td>
<td>Clinical Nutrition</td>
</tr>
<tr>
<td>PHSL4001</td>
<td>Basic Physiology</td>
</tr>
<tr>
<td>COMM4006</td>
<td>Leadership Communications</td>
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</table>

**SEMESTER 2**

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<tr>
<th>Code</th>
<th>Course Name</th>
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<tbody>
<tr>
<td>HOSF4004</td>
<td>Clinical Externship</td>
</tr>
<tr>
<td>HOSF4005</td>
<td>Food Modification Lab</td>
</tr>
<tr>
<td>HOST4001</td>
<td>Facilities Design</td>
</tr>
<tr>
<td>HOST4002</td>
<td>Health-Care Standards</td>
</tr>
<tr>
<td>HOST4005</td>
<td>Administrative Externship</td>
</tr>
<tr>
<td>HOSF4010</td>
<td>Management Sanitation and Safety</td>
</tr>
<tr>
<td>HRM4001</td>
<td>Labour Relations</td>
</tr>
<tr>
<td>NUTR4003</td>
<td>Clinical Nutrition</td>
</tr>
<tr>
<td>PSY4001</td>
<td>Gerontology</td>
</tr>
<tr>
<td>COMM4006</td>
<td>Leadership Communications</td>
</tr>
</tbody>
</table>

**YOUR CAREER**

You will have excellent employment opportunities among the growing number of residences and health-care facilities that serve Canada's increasing population of seniors. As a graduate of this nutrition program, you will be eligible to become a member of the Canadian Society of Nutrition Management*, allowing you to work as a Food and Nutrition Manager in Ontario's provincially accredited health-care facilities.

Your career could lead to a rewarding position in one of Ontario's many hospitals, long-term care facilities, manufacturing operations, community services organizations and retirement homes. Positions may include:

- Food Service Supervisor
- Food Manager
- Nutrition Manager
- Diet Technician
- Food Service Director

*Additional fees may apply.

**ADMISSION REQUIREMENTS**

- Culinary apprenticeship, Certificate, Diploma or Bachelor's Degree in Culinary or Hospitality Management
- Demonstrated experience (resume required)
- Interview

**Note:** A Degree in a nutrition-related discipline will be considered, which must include Marketing & Accounting courses. If you do not have these courses on your current transcript, you will be required to complete them during the course of the program to graduate.

**ENGLISH LANGUAGE PROFICIENCY**

Applicants with international transcripts who do not provide English proficiency test results must test at the College level in the George Brown College English assessment to be considered for admission.

Please visit georgebrown.ca/englishproficiency for more details.

**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 Admissions page for more information.
SPECIAL REQUIREMENTS

PRE-PLACEMENT HEALTH FORM

• Upon confirmation of acceptance into this program, students must meet all the mandatory pre-placement health requirements for the program. It may take up to four months to complete all the requirements.
• All costs, service fees and fines associated with the overall health requirements are the responsibility of the student.
• For further details and to download the mandatory pre-placement health form, go to the Pre-placement website at georgebrown.ca/preplacement
• Students will also be required to be carded for "mask fitting" and to provide proof of flu immunization.

POLICE VULNERABLE SECTOR CHECK

• In compliance with the requirements of our placement partners, all students in this program are required to have a police vulnerable sector check completed, and this check must be renewed annually before entering into clinical or administrative placement.
• The police vulnerable sector check process typically takes two to three months, but under some circumstances can take four to eight months. This is required to protect the clientele of our placement partner agencies, who are considered "vulnerable persons" under the law.
• Students are responsible for ensuring that the police vulnerable sector check covers appropriateness for "individuals being employed and/or volunteering who will be working with vulnerable person(s)."
• Students are required to keep the original copy of their police vulnerable sector check.
• Students who are unable to provide a "clear" police vulnerable sector check may not be able to start their clinical or administrative placement due to a "not clear" status will jeopardize their progress in the program.
• Failure to meet the requirements for clinical or administrative placement will prevent students from completing the program.
• The fees for the police record check vary and must be paid by the student. For more information, please visit the Pre-placement website at georgebrown.ca/preplacement

Eugene Badal, B.Ed., NM. (Graduate, Food and Nutrition Management)

"Being in the culinary field for almost a decade, I wanted to propel my career to the next level. I decided to pursue a postgraduate diploma in Food and Nutrition Management. George Brown College was the obvious choice for me. I had interactions with industry professionals in the past who were alumni of the college and I have nothing but admiration and respect for them all. The values and learning acquired at George Brown permeate the industry and sets the standard very high. The program was challenging and intensive but it absolutely put me in a position to succeed in a management role. Professors and guest speakers alike were practicing industry professionals who disseminated current and relevant industry insight that was useful and invaluable to my career advancement. Being Canadian Society of Nutrition Managers (CSNM) accredited, the program is highly recognized throughout the industry!"

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.

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FOOD and NUTRITION MANAGEMENT (H402)
For general Chef School inquiries, please contact chefschool@georgebrown.ca.
For program curriculum inquiries, please contact the Co-ordinator:
Lloyd Sudeyko, Program Co-ordinatorEmail: lsudeyko@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.
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Sign up for our Open House Discovery Day.7

LINKS REFERENCE

1https://collegeapply.ontariocolleges.ca/?
collegeCode=GBTC&programCode=H402&lang=en
2http://www.georgebrown.ca/international/futurestudents/tuitionfees/
3http://www.georgebrown.ca/international/futurestudents/howtoapply/
4http://www.georgebrown.ca/admissions/
5http://www.georgebrown.ca/international/futurestudents/howtoapply/
6http://www.georgebrown.ca/financialaid/
7http://www.georgebrown.ca/dd_chca_info/

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The Honours Bachelor of Commerce (Culinary Management) meets industry demand by preparing students with the depth and breadth of knowledge commensurate with an honours level, undergraduate commerce degree specializing in culinary management. Combining commerce, food studies, and externship experiences, this degree program prepares graduates for a kitchen, operations management or food development positions. Through our culinary management courses, students will gain an understanding of eight key areas:

1. Culinary Proficiency
2. Culinary Theory
3. Accounting and Finance
4. Marketing and Communications
5. Human Resources and Risk Management
6. Specialized Business
7. Research
8. General Knowledge (Liberal Studies)

EXPERIENTIAL LEARNING

We believe in learning by doing and that is why we have incorporated work integrated learning opportunities into all CHCA programs.

YOUR FIELD STUDY OPTIONS

Take part in a unique and robust externship. 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.

CHCA students can also participate in several short study abroad opportunities. Our options change often, but in recent years have included Peru, Europe, Spain, Costa Rica, India, Thailand and trips across Canada. Some trips are purely experiential learning, while others provide you with the opportunity to receive credit for a course in your program.

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 education at the Centre for Hospitality and Culinary Arts.

PROGRAM STANDARDS AND LEARNING OUTCOMES

The graduate has reliably demonstrated the ability to:

1. Distinguish among and apply current practices from industry and scholarship relating to accounting, marketing, customer service, human resources, supply chain management, health, and safety, costing and pricing, hospitality, and risk management.
2. Identify, appraise, and/or apply various methods, skills, tools, and systems used in a variety of disciplines related to culinary practice and study.
3. Research and analyze societal, environmental, cultural, economic, culinary, and/or market demands at local, regional, and international levels.
4. Collaborate effectively as part of a diverse culinary management team in order to develop strategies to realize organizational objectives in a variety of food service environments.
5. Drawing on fields of study and practice, develop and manage strategic partnerships, customer service, and relationships.
6. Plan and execute fundamental contemporary cooking techniques that reflect an advanced knowledge of food theory and practice, nutrition, and professional systems used in the culinary industry.
7. Use management theories and methodologies in order to provide recommendations for realizing organizational objectives specific to different kinds of culinary operations.
8. Develop a new food product, business, and/or event, in order to facilitate market realization.
9. Apply advanced management techniques and theories to support large-scale, multi-unit culinary operations.
10. Monitor changing practices and evolving knowledge related to culinary management to select strategies for lifelong learning and professional advancement in the field of study.
11. Examine personal strengths, weaknesses, and knowledge limitations in order to develop strategies that promote growth and build leadership potential.
12. Communicate information and concepts using advanced verbal and written skills that reflect disciplinary norms.
13. Use qualitative and/or quantitative information to develop cogent arguments, make sound judgments, and apply concepts, principles, and techniques that inform or enhance diverse types of culinary operations.

REQUIRED COURSES

**SEMESTER 1**

<table>
<thead>
<tr>
<th>Code</th>
<th>Course Name</th>
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<tbody>
<tr>
<td>HOSF1266</td>
<td>Introduction to Restaurant Management (Smart Serve Certificate included)</td>
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<td>HOSF1267</td>
<td>Culinary Skills I</td>
</tr>
<tr>
<td>HOSF1269</td>
<td>Gastronomic Theory I (Sanitation Certificate included)</td>
</tr>
<tr>
<td>HOSF1275</td>
<td>Business Communications</td>
</tr>
<tr>
<td>HOSF2305</td>
<td>Food and Beverage Cost Control</td>
</tr>
<tr>
<td>HOSF1146</td>
<td>Emergency First Aid/Heartsaver CPR (weekend course)</td>
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<td>Lower Liberal Studies Elective</td>
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**SEMESTER 2**

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<th>Code</th>
<th>Course Name</th>
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</thead>
<tbody>
<tr>
<td>HOSF1281</td>
<td>Baking and Pastry for Cooks</td>
</tr>
<tr>
<td>HOSF1283</td>
<td>Butchery &amp; Cafe Production</td>
</tr>
<tr>
<td>HOSF1293</td>
<td>Culinary Skills II</td>
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<tr>
<td>HOSF1295</td>
<td>Gastronomic Theory II (WHMIS Certificate included)</td>
</tr>
<tr>
<td>HOSF2406</td>
<td>Principles of Marketing</td>
</tr>
</tbody>
</table>

**SCHEDULED BETWEEN SEMESTERS 2 AND 3**

<table>
<thead>
<tr>
<th>Code</th>
<th>Course Name</th>
</tr>
</thead>
<tbody>
<tr>
<td>HCOP1011</td>
<td>Externship Work Term 1</td>
</tr>
</tbody>
</table>

**SEMESTER 3**

<table>
<thead>
<tr>
<th>Code</th>
<th>Course Name</th>
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<tbody>
<tr>
<td>HOSF2303</td>
<td>Food for Special Events</td>
</tr>
<tr>
<td>HOSF1277</td>
<td>Fundamentals of Accounting</td>
</tr>
<tr>
<td>HOSF2307</td>
<td>Patisserie Production Management</td>
</tr>
<tr>
<td>HOSF2309</td>
<td>Research Fundamentals</td>
</tr>
<tr>
<td>HOSF2311</td>
<td>Catering and Menu Management</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Code</th>
<th>Course Name</th>
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</thead>
<tbody>
<tr>
<td>Lower Liberal Studies Elective</td>
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**SEMESTER 4**

<table>
<thead>
<tr>
<th>Code</th>
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<tbody>
<tr>
<td>HOSF2402</td>
<td>Essential Flavours of the Modern Kitchen</td>
</tr>
<tr>
<td>HOSF2404</td>
<td>Concepts of Customer Service</td>
</tr>
<tr>
<td>HOSF1299</td>
<td>Managerial Accounting</td>
</tr>
<tr>
<td>HOSF2313</td>
<td>Macroeconomics: Canada in the Global Environment</td>
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**SEMESTER 5**

<table>
<thead>
<tr>
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<th>Course Name</th>
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<tbody>
<tr>
<td>HOSF3604</td>
<td>Finance</td>
</tr>
<tr>
<td>HOSF3505</td>
<td>Market and Feasibility Research I</td>
</tr>
<tr>
<td>HOSF3507</td>
<td>Strategic Managerial Communications</td>
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| Lower Liberal Studies Elective                      |

**SEMESTER 6**

<table>
<thead>
<tr>
<th>Code</th>
<th>Course Name</th>
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</thead>
<tbody>
<tr>
<td>HOSF3602</td>
<td>Food Science and Nutrition</td>
</tr>
<tr>
<td>HOSF3603</td>
<td>Market and Feasibility Research II</td>
</tr>
<tr>
<td>HOSF3501</td>
<td>Human Resources Management</td>
</tr>
<tr>
<td>HOSF3605</td>
<td>Statistics</td>
</tr>
</tbody>
</table>

| Lower Liberal Studies Elective                      |

**SCHEDULED BETWEEN SEMESTERS 6 AND 7**

<table>
<thead>
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<th>Code</th>
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</thead>
<tbody>
<tr>
<td>EXTN2011</td>
<td>Externship Work Term II - Management</td>
</tr>
</tbody>
</table>
YOUR CAREER

A world of opportunities awaits you when you graduate. Completion of this program will demonstrate your level of commitment to cuisine thus differentiating you from other chefs. The culinary skills you learn at George Brown are in demand by employers across Canada and internationally, and you will have the training to build a successful career at home or around the world.

While some degree graduates may start their careers in an entry-level position, they will have the knowledge and skills to expedite their career pathways. Depending on the graduate’s focus and level of experience, possible career pathways include:

<table>
<thead>
<tr>
<th>Employment Areas</th>
<th>Possible Career Paths</th>
</tr>
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<tbody>
<tr>
<td>Multi-unit Foodservice</td>
<td>Director of Operations with culinary experience requirements</td>
</tr>
<tr>
<td>Retirement Facilities and Chains</td>
<td>Corporate/Menu Development Chef</td>
</tr>
<tr>
<td></td>
<td>Director of Foodservice</td>
</tr>
<tr>
<td></td>
<td>Executive Chef</td>
</tr>
<tr>
<td></td>
<td>Director of Food &amp; Beverage</td>
</tr>
<tr>
<td></td>
<td>Director of Food &amp; Beverage</td>
</tr>
<tr>
<td></td>
<td>Positions with various types of organizations such as attractions, convention centres, hotels, off-premise catering, etc.</td>
</tr>
<tr>
<td>Hospitality and Tourism</td>
<td></td>
</tr>
<tr>
<td>Foodservice</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Corporate or Regional Chef</td>
</tr>
<tr>
<td></td>
<td>District Manager</td>
</tr>
<tr>
<td></td>
<td>Regional Manager</td>
</tr>
<tr>
<td></td>
<td>Regional Vice-President</td>
</tr>
<tr>
<td>Food Processors and Brokers</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Development Chef</td>
</tr>
<tr>
<td></td>
<td>Sales Representative</td>
</tr>
<tr>
<td></td>
<td>Sales Manager</td>
</tr>
<tr>
<td>Distributors</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Corporate Chef</td>
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<td>Executive Chef</td>
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<td>Business Consulting</td>
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<td></td>
<td>Foodservice Logistics</td>
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<tr>
<td></td>
<td>Food and Beverage Consulting</td>
</tr>
<tr>
<td></td>
<td>Food and Beverage Market Research</td>
</tr>
<tr>
<td>Entrepreneurship</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Media work</td>
</tr>
<tr>
<td></td>
<td>Event Chef</td>
</tr>
<tr>
<td></td>
<td>Owning a restaurant, catering services</td>
</tr>
</tbody>
</table>

FUTURE STUDY OPTIONS

Graduates of this program will be prepared to continue their studies post-degree in master’s programs in the fields of Business, Gastronomy and Environmental Studies.

Graduates may also be eligible for direct entry into the Culinary Arts – Italian and French pastry programs and Food and Nutrition Management program.

Please contact the program co-ordinator for further information.

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 with six Grade 12 University (U) or University/College (M) courses, or equivalent, including: Grade 12 (U) English and any Grade 12 (U) Mathematics.
- A grade of 60% or higher in English and Math
- An overall average of 65% in six Grade 12 (U) or (M) courses.
- Recommended courses: basic computer software applications.

OR

- Mature Student status (19 years of age or older and no OSSD)**:
  - Grade 12 (U) English
  - Grade 12 (U) Mathematics
  - A grade of 65% or higher is required in English and Math
  - An overall average of 65% in six Grade 12 (U) or (M) courses.
  - Post-secondary courses in English and Mathematics will be considered (certain courses only)
** There is no mature student testing in the required credits for degree programs. Mature applicants must have the English and Math credits required. Mature student applicants, who require Grade 12 University (U) credits for their application to a George Brown degree program, may consider completing our on-campus Degree Preparation (U-level) Courses at no extra cost. Additional information on where and how to upgrade can be found on the English and Math upgrading pages.

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.

ENGLISH LANGUAGE PROFICIENCY

George Brown College ESL Level 9; TOEFL 84 overall and 21 in each skill band (Online); IELTS 6.5 overall and 6.0 in each skill band; MELAB 85; CAEL overall 70 (writing 60)

Proficiency in English communication is necessary for success in this program.

Please visit georgebrown.ca/englishproficiency for more details.

INTERNATIONAL STUDENTS

Visit the International Admissions page for more information.

George Brown has been granted a consent by the Minister of Advanced Education and Skills Development to offer this applied degree for a 7-year term starting October 11, 2016. The college shall ensure that all students admitted to the above-named program during the period of consent will have the opportunity to complete the program within a reasonable time frame.

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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.

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HONOURS BACHELOR of COMMERCE (H315)
For general Chef School inquiries, please contact chefschool@georgebrown.ca
For program curriculum inquiries, please contact the Coordinator:
Riley Bennett, Program Coordinator Email: rbennett@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.
Register for our Open House Discovery Day.

LINKS REFERENCE
2 http://www.georgebrown.ca/international/futurestudents/tuitionfees/
3 http://www.georgebrown.ca/rex/
4 http://www.georgebrown.ca/programs/culinary-arts-italian-postgraduate-program-h411/
5 http://www.georgebrown.ca/programs/advanced-french-patisserie-postgraduate-program-h413/
6 http://www.georgebrown.ca/programs/food-and-nutrition-management-program-postgraduate-h402/
7 http://www.georgebrown.ca/advising/degree-preparation/
8 http://www.georgebrown.ca/upgrading-credits/english-degree/
9 http://www.georgebrown.ca/upgrading-credits/math-degree/
10 http://www.georgebrown.ca/international/futurestudents/howtoapply/
11 http://www.georgebrown.ca/admissions/
12 http://www.georgebrown.ca/international/futurestudents/howtoapply/
13 http://www.georgebrown.ca/financialaid/
14 http://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.
HONOURS BACHELOR OF COMMERCE (CULINARY MANAGEMENT) (BRIDGING) (H316)

<table>
<thead>
<tr>
<th>PROGRAM NAME</th>
<th>Honours Bachelor of Commerce</th>
</tr>
</thead>
<tbody>
<tr>
<td>COURSE CODE</td>
<td>H316</td>
</tr>
<tr>
<td>SCHOOL</td>
<td>Chef School</td>
</tr>
<tr>
<td>CENTRE</td>
<td>Hospitality and Culinary Arts</td>
</tr>
<tr>
<td>LOCATION</td>
<td>St. James Campus</td>
</tr>
<tr>
<td>DURATION</td>
<td>5 semesters</td>
</tr>
<tr>
<td>EXPERIENTIAL LEARNING</td>
<td>We believe in learning by doing and that is why we have incorporated work integrated learning opportunities into all CHCA programs.</td>
</tr>
<tr>
<td>STARTING MONTH</td>
<td>May</td>
</tr>
<tr>
<td>CREDENTIAL</td>
<td>Honours Bachelor’s Degree</td>
</tr>
<tr>
<td>YEAR OF STUDY</td>
<td>2019-2020</td>
</tr>
<tr>
<td>METHOD OF STUDY</td>
<td>FT</td>
</tr>
<tr>
<td>APPLY TO</td>
<td>Ontario Colleges¹</td>
</tr>
</tbody>
</table>

George Brown College offers the only four-year Culinary Management honours bachelor's degree in Canada. With the continuing growth of the culinary and food industry, there is a need for professionals who can marry detailed gastronomic knowledge, advanced management skills and the level of business acumen required to work in modern Canadian kitchens and food companies.

H316 is a bridge pathway into the H315 Honours Bachelor of Commerce (Culinary Management) program, specifically designed for graduates of Culinary Management diploma programs. Graduates of these diploma programs may be eligible to enter the third year of the degree upon successful completion of six bridge courses.

The Honours Bachelor of Commerce (Culinary Management) meets industry demand by preparing students with the depth and breadth of knowledge commensurate with an honours level, undergraduate commerce degree specializing in culinary management. Combining commerce, food studies and externship experiences, this degree program prepares graduates for kitchen, operations management or food development positions. Throughout our culinary management degree, students will gain an understanding of eight key areas:

1. Culinary Proficiency
2. Culinary Theory
3. Accounting and Finance
4. Marketing and Communications
5. Human Resources and Risk Management
6. Specialized Business
7. Research
8. General Knowledge (Liberal Studies)

EXPERIENTIAL LEARNING

We believe in learning by doing and that is why we have incorporated work integrated learning opportunities into all CHCA programs.

YOUR FIELD STUDY OPTIONS

Take part in a unique and robust externship. 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 be added to your resume.

CHCA students can also participate in several short study abroad opportunities. Our options change often, but in recent years have included Peru, Europe, Spain, Costa Rica, India, Thailand and trips across Canada. Some trips are purely experiential learning, while others provide you with the opportunity to receive credit for a course in your program.

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. Distinguish among and apply current practices from industry and scholarship relating to accounting, marketing, customer service, human resources, supply chain management, health and safety, costing and pricing, hospitality, and risk management.
2. Identify, appraise, and/or apply various methods, skills, tools, and systems used in a variety of disciplines related to culinary practice and study.
3. Research and analyze societal, environmental, cultural, economic, culinary, and/or market demands at local, regional, and international levels.
4. Collaborate effectively as part of a diverse culinary management team in order to develop strategies to realize organizational objectives in a variety of food service environments.
5. Drawing on fields of study and practice, develop and manage strategic partnerships, customer service, and relationships.
6. Plan and execute fundamental contemporary cooking techniques that reflect an advanced knowledge of food theory and practice, nutrition, and professional systems used in the culinary industry.
7. Use management theories and methodologies in order to provide recommendations for realizing organizational objectives specific to different kinds of culinary operations.
8. Develop a new food product, business, and/or event, in order to facilitate market realization.
9. Apply advanced management techniques and theories to support large-scale, multi-unit culinary operations.
10. Monitor changing practices and evolving knowledge related to culinary management to select strategies for lifelong learning and professional advancement in the field of study.
11. Examine personal strengths, weaknesses, and knowledge limitations in order to develop strategies that promote growth and build leadership potential.
12. Communicate information and concepts using advanced verbal and written skills that reflect disciplinary norms.
13. Use qualitative and/or quantitative information to develop cogent arguments, make sound judgments, and apply concepts, principles, and techniques that inform or enhance diverse types of culinary operations.

**REQUIRED COURSES**

**SEMESTER 4**

**BRIDGE SEMESTER COURSES**

<table>
<thead>
<tr>
<th>Code</th>
<th>Course name</th>
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<tbody>
<tr>
<td>HOSF1292</td>
<td>Gastronomy</td>
</tr>
<tr>
<td>HOSF2406</td>
<td>Principles of Marketing</td>
</tr>
<tr>
<td>HOSF1277</td>
<td>Fundamentals of Accounting</td>
</tr>
<tr>
<td>HOSF2309</td>
<td>Research Fundamentals</td>
</tr>
<tr>
<td>HOSF1299</td>
<td>Managerial Accounting</td>
</tr>
<tr>
<td>HOSF2313</td>
<td>Macroeconomics: Canada in the Global Environment</td>
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**SEMESTER 5**

<table>
<thead>
<tr>
<th>Code</th>
<th>Course name</th>
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<tbody>
<tr>
<td>HOSF3505</td>
<td>Market and Feasibility Research I</td>
</tr>
<tr>
<td>HOSF3507</td>
<td>Strategic Managerial Communications</td>
</tr>
<tr>
<td>HOSF3604</td>
<td>Finance</td>
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<td>LOWER</td>
<td>Liberal Studies Elective</td>
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**SEMESTER 6**

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<tr>
<th>Code</th>
<th>Course name</th>
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<tbody>
<tr>
<td>HOSF3602</td>
<td>Food Science and Nutrition</td>
</tr>
<tr>
<td>HOSF3501</td>
<td>Human Resources Management</td>
</tr>
<tr>
<td>HOSF3603</td>
<td>Market and Feasibility Research II</td>
</tr>
<tr>
<td>HOSF3605</td>
<td>Statistics</td>
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<tr>
<td>LOWER</td>
<td>Liberal Studies Elective</td>
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<tr>
<td>LOWER</td>
<td>Liberal Studies Elective</td>
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**SCHEDULED BETWEEN SEMESTER 6 & 7**

<table>
<thead>
<tr>
<th>Code</th>
<th>Course name</th>
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</thead>
<tbody>
<tr>
<td>EXTN2011</td>
<td>Externship Work Term II - Management</td>
</tr>
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**SEMESTER 7**

<table>
<thead>
<tr>
<th>Code</th>
<th>Course name</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOSF4703</td>
<td>Restaurant Risk Management</td>
</tr>
<tr>
<td>HOSF4705</td>
<td>Beverages and Sensory Evaluation</td>
</tr>
<tr>
<td>HOSF4707</td>
<td>Advanced Food Science and Nutrition</td>
</tr>
<tr>
<td>HOSF4709</td>
<td>Strategic Revenue Management</td>
</tr>
<tr>
<td>LOWER</td>
<td>Liberal Studies Elective</td>
</tr>
<tr>
<td>UPPER</td>
<td>Liberal Studies Elective</td>
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While some degree graduates may start their careers in an entry-level position, they will have the knowledge and skills to expedite their career pathways. Depending on the graduate’s focus and level of experience, possible career pathways include:

### Foodservice Employment Areas

#### Multi-unit Foodservice
- Director of Operations with culinary experience requirements
- Corporate/Menu Development Chef

#### Retirement Facilities and Chains
- Director of Foodservice
- Executive Chef
- Director of Food & Beverage

#### Hospitality and Tourism
- Director of Food & Beverage
- Positions with various types of organizations such as attractions, convention centres, hotels, off-premise catering, etc.

#### Contract Foodservice Management
- Corporate or Regional Chef
- District Manager
- Regional Manager
- Regional Vice-President

#### Food Processors and Brokers
- Development Chef
- Sales Representative
- Sales Manager

#### Distributors
- Corporate Chef
- Executive Chef

#### Business Consulting
- Foodservice Logistics
- Food and Beverage Consulting
- Food and Beverage Market Research

#### Entrepreneurship
- Media work
- Event Chef
- Owning a restaurant, catering services
FUTURE STUDY OPTIONS

Graduates of this program will be prepared to continue their studies post-degree in master's programs in the fields of Business, Gastronomy and Environmental Studies. Graduates may also be eligible for direct entry into the Culinary Arts – Italian and French pastry programs.

ADMISSION REQUIREMENTS

This program is a bridge pathway into the Honours Bachelor of Commerce (Culinary Management) H315 degree program, and is designed for graduates of Culinary Management diploma programs.

Requirements:

- A Culinary Management diploma with a program GPA of 3.0 (75%) or higher
- Prospective students with Culinary Credentials outside of Ontario will require Department assessment which may result in additional courses in addition to the bridge semester. International and out of province applicants who believe they are eligible for advanced standing in the four-year Honours Bachelor of Commerce (Culinary Management) program are invited to contact the coordinator Dr. Ryan Whibbs at ryan.whibbs@georgebrown.ca.

The bridge courses take place from May to August. Students who successfully complete the designated bridge pathway, pass every course, and maintain a 1.7 program GPA (60%) may be eligible to transfer to Semester 5 of the degree program.

Note: The bridge for entry into Semester 5 (Year 3) of the H315 program comprises six core courses (Gastronomy, Principles of Marketing, Fundamentals of Accounting, Research Fundamentals, Managerial Accounting and Macroeconomics: Canada in the Global Environment, a course designed specifically for the bridge).

SPECIAL REQUIREMENTS

English language proficiency required

George Brown College ESL Level 9; TOEFL 84 overall and 21 in each skill band (Online); IELTS 6.5 overall and 6.0 in each skill band; MELAB 85; CAEL overall 70 (writing 60)

Proficiency in English communication is necessary for success in this program.

Please visit georgebrown.ca/englishproficiency for more details.

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HONOURS BACHELOR of COMMERCE- BRIDGING (H316)

For general Chef School inquiries please contact chefschool@georgebrown.ca

For Program Curriculum inquiries, please contact the Co-ordinator:

Warren Ford, Program Co-ordinator
Email: wford@georgebrown.ca

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