

CULINARY SKILLS PROGRAM (H134) (PREVIOUSLY H112 CULINARY SKILLS - CHEF TRAINING)

PROGRAM NAME	Culinary Skills	TUITION	\$6,120.00 * †
COURSE CODE	H134	ADDITIONAL COST	
SCHOOL	Chef School	† ADDITIONAL COST	
CENTRE	Hospitality and Culinary Arts	Description	Cost
LOCATION	St. James Campus	Uniform	\$290
DURATION	1 year (2 semesters)	Knives and small wares	\$500-\$700
STARTING MONTH	September, January, May	Books**	\$400
CREDENTIAL	Ontario College Certificate	Black safety shoes	\$100-\$140
YEAR OF STUDY	2019-2020	* 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.	
METHOD OF STUDY	FT	** First semester material fee includes the Gisslen Professional Cooking e-text and Nutrition e-text.	
APPLY TO	Ontario Colleges ¹	International students: Visit the International Fees and Related Costs ² page for more information.	

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.

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

Code	Course name
HOSF1255	Nutrition Fundamentals from a Culinary Perspective (hybrid)
HOSF 1002	Baking & Pastry for Cooks
HOSF1184	Cafe Production
HOSF1185	Fundamentals of Butchery
HOSF1202	Culinary Foundations
HOSF1203	Culinary Essentials
HOSF1029	Theory of Food I
HOSF1146	Emergency First Aid/Heartsaver CPR (weekend course)
MATH1102	Mathematics for Hospitality**
COMM1007	College English**
GNED	General Education Elective

SEMESTER 2

Code	Course name
HOSF1166	Foods of the World
HOSF1204	Culinary Principles
HOSF1205	Culinary Concepts
HOSF1031	Theory of Food II
HOSF1005	Food, Beverage and Labour Cost Control
HOSF1296	Introduction to Service and Menu Development
HOSF1297	The Sustainable Chef
HOSF1126	Career Preparation

*Approximately \$100 is required to cover your dining expenses at three of our industry partners' restaurants.

** 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 Admissions⁷ 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 Sacraspice⁸, 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)

CONTACT US

Contact **Nathan Hogan**, Program Co-ordinator, Centre for Hospitality and Culinary Arts, at 416-415-5000, ext. 4209 between 9 a.m. and 4 p.m.

Email: nhogan3@georgebrown.ca or chefscool@georgebrown.ca

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

VISIT OUR CAMPUS

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

Sign up for our Open House Discovery Day.⁹

LINKS REFERENCE

¹<https://collegeapply.ontariocolleges.ca/?collegeCode=GBTC&programCode=H134&lang=en>

²<http://www.georgebrown.ca/international/futurestudents/tuitionfees/>

³<http://www.georgebrown.ca/programs/culinary-management-program-h100/>

⁴<http://www.georgebrown.ca/assessment/admi-pre/>

⁵<http://www.georgebrown.ca/upgrading-credits/english-diploma/>

⁶<http://www.georgebrown.ca/upgrading-credits/math-diploma/>

⁷<http://www.georgebrown.ca/international/futurestudents/applynow/>

⁸<http://www.sacraspice.org/>

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.

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.