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

SEMMESTER 2

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<tr>
<th>Code</th>
<th>Course name</th>
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<tbody>
<tr>
<td>CMDI 1204</td>
<td>Culinary Principles*</td>
</tr>
<tr>
<td>CMDI 1205</td>
<td>Culinary Concepts*</td>
</tr>
<tr>
<td>CMDI 1030</td>
<td>Theory of Food II (WHMIS certificate)</td>
</tr>
<tr>
<td>CMDI 1126</td>
<td>Career Preparation*</td>
</tr>
<tr>
<td>CMDI 1166</td>
<td>Foods of the World*</td>
</tr>
<tr>
<td>CMDI 1255</td>
<td>Nutrition Fundamentals from a Culinary Perspective (hybrid)</td>
</tr>
<tr>
<td>CMDI 1005</td>
<td>Food, Beverage and Labour Cost Control (hybrid)</td>
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### SEMESTER 3

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<tr>
<th>Code</th>
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<tbody>
<tr>
<td>CMDI 2022</td>
<td>Field Placement</td>
</tr>
<tr>
<td>CMDI 2081</td>
<td>Hospitality Leadership and Communication</td>
</tr>
<tr>
<td>CMDI 2024</td>
<td>Marriage of Food and Wine</td>
</tr>
<tr>
<td>GNED</td>
<td>General Education Elective (online)</td>
</tr>
</tbody>
</table>

### SEMESTER 4

<table>
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<tr>
<th>Code</th>
<th>Course name</th>
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<tbody>
<tr>
<td>CMDI 2076</td>
<td>Industry Mentor/Externship</td>
</tr>
<tr>
<td>CMDI 2064</td>
<td>Human Resources* (online)</td>
</tr>
<tr>
<td>CMDI 2077</td>
<td>Marketing* (online)</td>
</tr>
<tr>
<td>GNED</td>
<td>General Education Elective (online)</td>
</tr>
</tbody>
</table>

General Education Electives

### YOUR CAREER

A world of opportunities awaits you when you graduate. Toronto alone has more than 9,000 restaurants, hotel dining rooms, cafés and eateries, as well as numerous clubs and resorts, spas and catering companies. The 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

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

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 (VISA) STUDENTS

Visit the International Admissions page for more information.

### APPLY TO

Domestic students should apply through Ontario Colleges.
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\textsuperscript{15}.

**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\textsuperscript{16}.

**CULINARY MANAGEMENT – INTEGRATED LEARNING (H116)**

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

For program curriculum inquiries, please contact the Co-ordinator: 

**Nathan Hogan**, Program Co-ordinator

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 1-800-265-265-2002.

**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.\textsuperscript{17}

**LINKS REFERENCE**

\textsuperscript{1}https://collegeapply.ontariocolleges.ca/?collegeCode=GBTC&programCode=H116&lang=en

\textsuperscript{2}https://www.georgebrown.ca/international/futurestudents/tuitionfees/

\textsuperscript{3}https://www.georgebrown.ca/programs/culinary-management-program-h100/

\textsuperscript{4}https://www.georgebrown.ca/ex/

\textsuperscript{5}https://www.georgebrown.ca/programs/culinary-arts-italian-postgraduate-program-h411/

\textsuperscript{6}https://www.georgebrown.ca/programs/food-and-nutrition-management-postgraduate-h402/

\textsuperscript{7}https://www.georgebrown.ca/programs/advanced-french-patisserie-postgraduate-program-h413/

\textsuperscript{8}https://www.georgebrown.ca/programs/honours-bachelor-of-commerce-culinary-management-h315/

\textsuperscript{9}https://www.georgebrown.ca/assessment/admi-pre/

\textsuperscript{10}https://www.georgebrown.ca/upgrading-credits/english-diploma/

\textsuperscript{11}https://www.georgebrown.ca/upgrading-credits/math-diploma/

\textsuperscript{12}https://www.georgebrown.ca/international/futurestudents/howtoapply/

\textsuperscript{13}https://collegeapply.ontariocolleges.ca/?collegeCode=GBTC&programCode=H116&lang=en

\textsuperscript{14}https://www.georgebrown.ca/admissions/

\textsuperscript{15}https://www.georgebrown.ca/international/futurestudents/howtoapply/

\textsuperscript{16}https://www.georgebrown.ca/financialaid/

\textsuperscript{17}https://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.