



## CULINARY MANAGEMENT PROGRAM (H100)

### 2022-2023

**Program Name:**

Culinary Management

**Code:**

H100

**Credential:**

Ontario College Diploma

**Method of Study:**

Full-time

**Duration:**

2 years (4 semesters)

**Centre:**

Hospitality & Culinary Arts

**School:**

Chef School

**Location:**

St. James Campus

**Starting Months:**

January, May, September

**Domestic Tuition:**

\$6,089.00 \* †

**Experiential Learning:**

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

**Fall 2022 Delivery:**

Semester 1, 2, 3: Hybrid

**Winter 2023 Delivery:**

Semester 1, 2, 3, 4: Hybrid

### PROGRAM AVAILABILITY

Semester	Domestic	International
Fall 2022	Closed	Closed

Winter 2023

Open

Closed

Spring 2023

Open

Open

## OVERVIEW

### Program Overview

Join Canada's largest culinary school located in the heart of downtown Toronto. George Brown puts you at the centre of the culinary industry in Canada and helps develop the knowledge and techniques necessary to succeed as a chef, cook or culinary manager in our two-year Culinary Management diploma program. Demonstrations, lectures and experiential learning will teach you the fundamental skills you'll need for a successful career in today's leading restaurants and all areas of the culinary industry.

### FULL DESCRIPTION

Learn the skills required to be a successful chef, cook or culinary manager from highly experienced 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 people skills you'll need to build a successful career in the culinary industry 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 Colleges and Universities (MCU).

### 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.

### Your Field Education 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 encouraged to pursue self-directed industry work experience opportunities within Culinary Management they believe will provide the learning experiences they value and meet the program's learning outcomes.

This valuable work experience can in turn be added to your resumé. In addition to more formal on-the-job work experience, George Brown College endeavours to provide learning opportunities with real-world challenges and customers.

### Program Learning Outcomes

The graduate demonstrates 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.

## **COURSES**

### **Required Courses**

#### **SEMESTER 1**

<b>CODE</b>	<b>COURSE NAME</b>
HOSF1255	Nutrition Fundamentals from a Culinary Perspective
HOSF1296	Beverage and Service Fundamentals
HOSF1202	Culinary Foundations*
HOSF1203	Culinary Essentials*
HOSF1029	Theory of Food I
HOST1068	Smart Serve
HOSF1145	Sanitation
HOSF1146	Emergency First Aid/Heartsaver CPR (weekend course)
COMM1007	College English**
MATH1102	Mathematics for Hospitality**
GSCI1035	Science of Sustainability

#### **SEMESTER 2**

<b>CODE</b>	<b>COURSE NAME</b>
HOSF1002	Baking and Pastry for Cooks*
HOSF1166	Foods of the World*
HOSF1197	The Sustainable Chef*
HOSF1204	Culinary Principles*
HOSF1205	Culinary Concepts*
HOSF1031	Theory of Food II
HOST1005	Food, Beverage and Labour Cost Control (hybrid)
HOST1126	Career Preparation*
HOSF1184	Café Production*
HOSF1185	Fundamentals of Butchery*
HOSF 1287	WHMIS

**SEMESTER 3 – STREAM 1**

<b>CODE</b>	<b>COURSE NAME</b>
HOSF2064	Human Resources* (online)
HOSF2077	Marketing* (online)
HOSF2076	Industry Mentor/Externship
GNED	General Education Elective (online)

**SEMESTER 4 – STREAM 2**

<b>CODE</b>	<b>COURSE NAME</b>
HOSF2047	Food for Special Events and Catering
HOSF2062	Marriage of Food and Wine
HOSF2048	Essential Flavours of the Modern Kitchen

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HOSF2081	Hospitality Leadership and Communication
HOSF2082	Business Entrepreneurship/Menu Management
GNED	General Education Elective

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\* 7-week course

\*\*Based on the results of your placement test, you may be required to take COMM 1000 Introduction to College Communication 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 1000 and MATH 1000 do not count as a course required for graduation, and you will be charged for this extra course. Please visit [Assessment Centre](#) for more information.

**GENERAL EDUCATION ELECTIVES >**

**DETAILED COURSE OUTLINES >**

## CAREER & POSTGRADUATE STUDY OPPORTUNITIES

### Career Options

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.

### Educational Pathways

Graduates may 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. (Additional courses required.)

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

See our [transfer guide](#) for more information.

## TUITION AND FEES

### Domestic Tuition

\$6,089.00 \* †

### Additional Costs

\* Amounts listed are the total of tuition, materials, student service and ancillary fees for the first two semesters of programs starting in Fall 2021. Fees are subject to change for programs starting in Fall 2022 and at later dates.

View the [Full Equipment List \(Online\) \(PDF\)](#), or the [Full Equipment List \(In-Person\) \(PDF\)](#)

† **Additional Cost**

DESCRIPTION	COST
Uniform	\$290
Knives and small wares	\$500-\$700
Books	\$400**
Black safety shoes	\$110-\$160

\*\* First semester materials 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.

### Financial Assistance

This program is approved for OSAP funding, provided the applicant meets OSAP eligibility criteria.

*Disclaimer: The information contained in this website 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 fee requirements.*

## HOW TO QUALIFY AND APPLY

### 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 10 math (Applied or Academic) OR 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 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 our [transfer guide](#) for more information.

## INTERNATIONAL STUDENTS

Visit the [International Admissions page](#) for more information regarding country specific admission requirements.

## 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.

## 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.

## How to Apply

Domestic students should apply through [Ontario Colleges](#).

## INTERNATIONAL STUDENTS

Visit the [How to Apply page](#) for more information on how and when to apply.

International students should apply through the [George Brown College Online Application System](#).

## STUDENT SUCCESS

### Sasekea Shakespeare, 2016 Graduate

"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."

### Kathlyne Ross, 1994/1995 Graduate

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 internationally in search of new flavours and cuisines. 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.

## 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](mailto:admissions@georgebrown.ca) or visit the [Admissions web page](#).

### FINANCIAL/FEES

For inquiries about OSAP, bursaries, scholarships and other financial inquiries, please contact the Financial Aid Office at [FinAid@georgebrown.ca](mailto:FinAid@georgebrown.ca) or visit the [Financial Aid web page](#).

**CULINARY MANAGEMENT (H100)**

For general Chef School inquiries, please contact [chcastudentsupport@georgebrown.ca](mailto:chcastudentsupport@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.

**INTERNATIONAL STUDENTS**

Contact one of our international recruitment representatives specializing by country of origin by either booking a virtual meeting or submitting an inquiry. For more information visit the [International Contact Us page](#)

**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 >**

**SIGN UP AND LEARN MORE ABOUT YOUR OPTIONS, OUR PROGRAMS, AND LIFE AT GEORGE BROWN.**

First Name

Last Name

Email

Domestic or International

- Select -

I agree to be sent email communications from George Brown College. I understand I can unsubscribe at any time.

**SUBMIT >**

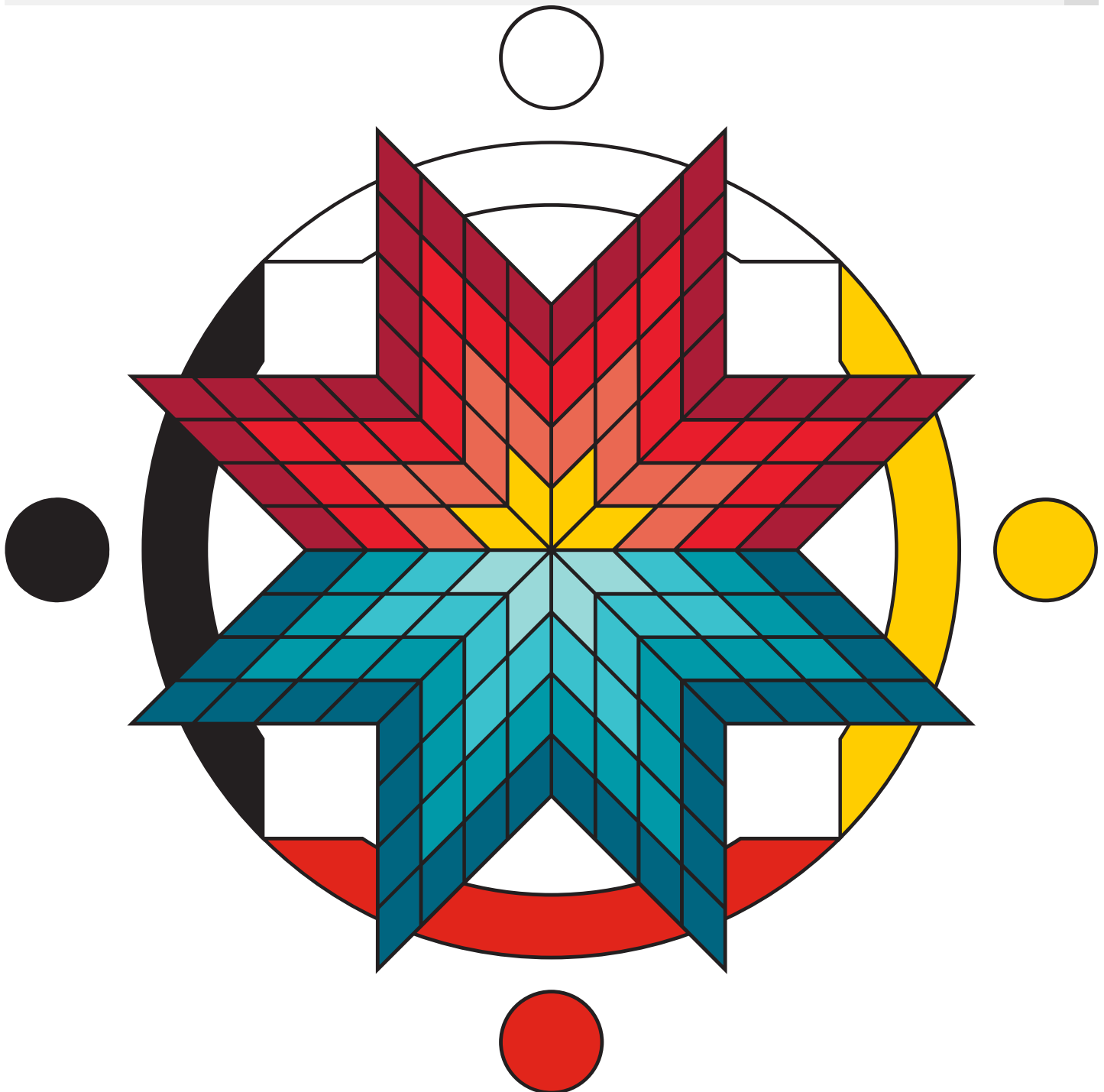
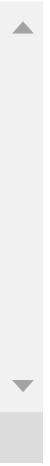


**EXPLORE RELATED PROGRAMS:**

**Culinary Management (Integrated Learning) (H116)**

**Culinary Skills (H134)**

**Baking and Pastry Arts Management (H113)**



## **LAND ACKNOWLEDGEMENT**

George Brown College is located on the traditional territory of the Mississaugas of the Credit First Nation and other Indigenous peoples who have lived here over time. We are grateful to share this land as treaty people who learn, work and live in the community with each other.

[Learn more about our land acknowledgment](#)