

Culinary Management



CREDENTIAL Ontario College Diploma PROGRAM CODE Fall: 0218

AREA OF INTEREST Hospitality

LOCATION Thunder Bay **DURATION** 2 -year

Overview

Restaurant? Food truck? Food delivery business? Specialized food product? The opportunities in the food service industry are limitless.

Confederation College's Culinary Management two-year diploma program will help you access the world of food and give you the skills to compete locally and globally!

Turn your love of food and cooking into a valuable skill in our state-of-the-art culinary labs. Starting with the building blocks of kitchens and food service such as basic knife skills and stocks and sauces, you will quickly advance to more challenging concepts in butchery, baking, plate design, wine tasting, international cooking and a la carte dining room service. This program will also cover the financial, legal and marketing aspects of the hospitality industry, to give you the knowledge needed to succeed as a chef, restaurant manager or owner.



Top Highlights

- · Learn the business, legal and management sides of becoming a chef
- · Co-op work placements in restaurants, hotels and institutions give you real-world experience in the field
- · Hands-on learning in a variety of settings including on-campus dining facility



Experiential Learning

Travel to learn, Field Placement



Employment Opportunities

Graduates of the Culinary Management program go on to become cooks, sous chefs, chefs and supervisors at restaurants, hotels and institutions. Some also become restaurant owners themselves, taking their passion one step further to become head chefs of their own kitchen. Confederation College graduates are in hot demand because of our comprehensive and intensive program.



Ken Veneruz Program Coordinator

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Admission Requirements

- Ontario Secondary School Diploma (or equivalent) with courses from the College (C), University (U), University/College (U/C), or Open (O) preparation levels with Grade 12 English (C/U) Level.
- or successful completion of the Mature Student Assessment.
- or successful completion of the General Education Development Test (GED).
- or appropriate credits from the Academic and Career Entrance program (ACE).

Recommended Courses

· Grade 11 College Preparation Mathematics.

Alternative Pathways

If you do not meet these admission requirements, we encourage you to consider the College Access or General Arts and Science Certificate or General Arts and Science Diploma, or Academic and Career Entrance program (ACE); if you successfully complete one of these programs, you will be eligible to apply to programs in the Business, Hospitality & Tourism and Media Arts areas.

Articulation Agreements

Confederation College has agreements in place that permit credits earned throughout this program to be transferred to programs at other colleges and universities.

Visit: confederationcollege.ca/articulation-agreements for more information.

First Semester

CS 050	College Writing
CU 120	Basic Culinary Skills
CU 125	Basic Food Theory I
CU 130	Baking and Pastry Arts I
CU 140	Nutritional Theory/Food Principles
CU 145	Menu Planning for Profitability I
CU 150	Culinary Computer Applications

Second Semester

CU 210	Production Cooking
CU 220	Butchery & Garde Manger
CU 230	Baking and Pastry Arts II
CU 235	Basic Food Theory II
CU 240	Introduction to Dining Room Service
CU 245	Menu Planning for Profitability II
GE	General Elective

Third Semester

CU 325	Exploring International Cuisine
CU 328	Field Placement
CU 329	Field Placement Seminar
CU 330	Contemporary Cuisine and Trends
CU 345	Menu Planning for Profitability III
CU 350	Culinary Marketing and Legislation
CU 421	The Global Dining Room
GE 080	Foods of the Americas

Fourth Semester

CU 320	A la Carte Cuisine
CU 403	Culinary Entrepreneurship Project
CU 415	Advanced Culinary Skills
CU 428	Field Placement
CU 429	Field Placement Seminar
CU 430	World of Food and Wine
CU 435	Management Applications for Chefs
GE	General Elective







