



Culinary Management



Job Outlook

Employment
Rate
86%

Average Hourly
Wage
\$20.00

(Canada Job Bank, Nov 2023)

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Food service is the largest growing sector of the hospitality industry. Culinary Management is a two-year diploma program that includes training in food preparation and managerial aspects of the food and hospitality industries.

Students learn the basics of food preparation, basic and advanced culinary skills, restaurant cooking, dining room service, butchery, hospitality marketing and sales, wine and international cuisine and menu planning and design. This program also goes beyond the chopping board to cover other important aspects of the business including kitchen and restaurant management, cost control, finances and legal considerations to give students a rounded education in hospitality. Students get hands-on learning experience in a variety of settings including on-campus dining facility.

Upon graduation, job vacancies are available in the Thunder Bay area and across Canada. Graduates can find employment as cooks, sous chefs, chefs and supervisors at restaurants, hotels, institutions, resorts and on cruise ships. Some graduates go on to become a head chef of their own kitchen.

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| Credential Upon Completion | Ontario College Diploma |
| Annual Fees (CAD) | \$17,741 + \$1,330 program costs (2024-25) |
| English Proficiency | IELTS 6.0, no band lower than 5.5 |
| Eligible Applicants | High School Diploma |
| Intake | September |