



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



Learner Testimonial

I took the 2 year program at Confederation College 15 years ago and now I am going to be living the California Dream. I have been recruited to be the Executive Chef of The Tamalpais in Greenbrae, California. This is a high end retirement home serving 350. The Tam is a teaching, testing and training facility. There will be all sorts of challenges and I am sure to have a blast.

Robin W. / Alumnus

Culinary Management

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.

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.

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

CU 120 Basic Culinary Skills
CU 125 Basic Food Theory I
CU 130 Baking and Pastry Arts I
CU 140 Nutritional Theory/Food Principles
CS 007 Persuasive Writing
CU 145 Menu Planning for Profitability I
CU 150 Culinary Computer Applications

Second Semester

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

Third Semester

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

Fourth Semester

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

For information, please contact:

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NOTE: Content subject to change. Visit the program website for the most current information.