

CULINARY SKILLS

Program: CULI

Credential: Ontario College Certificate

Delivery: Full-time

Length: 2 Semesters

Duration: 1 Year

Effective: Fall 2023, Winter 2024

Location: Barrie (Fall, Winter), Owen Sound (Fall)

Description

Feed your dreams! Students learn how to work in professional kitchens regionally, nationally, and internationally. Students develop fundamental food knowledge, and food preparation and presentation skills that will prepare them for lifelong career success with strong industry connections. Students practice professionalism, culinary and management skills, safety and sanitation, nutrition, product knowledge, and identification while applying their skills in a hands-on learning environment. Through this program, students complete the in-school portion of the cook apprenticeship program of the Ministry of Training, Colleges and Universities.

Career Opportunities

Graduates may find work in a variety of food and beverage operations such as hotels, resorts and camps; a variety of restaurants from specialty and gourmet to fast food; private clubs, banquet and catering facilities, and institutional food services all working locally, provincially, nationally and internationally.

Program Learning Outcomes

The graduate has reliably demonstrated the ability to:

1. provide fundamental culinary preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques;
2. apply basic food and bake science to food preparation to create a 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 work spaces and the responsible, efficient use of resources;
5. support the development of menu options 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 fundamental business principles and recognized industry costing and control practices to food service operations to promote a fiscally responsible operation;
7. apply basic 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 food service industry;

8. 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. apply basic entrepreneurial strategies to identify and respond to new opportunities.

Program Progression

The following reflects the planned progression for full-time offerings of the program.

Fall Intake - Barrie, Owen Sound

- **Sem 1:** Fall 2023
- **Sem 2:** Winter 2024

Winter Intake - Barrie

- **Sem 1:** Winter 2024
- **Sem 2:** Summer 2024

Admission Requirements

OSSD or equivalent with

- Grade 12 English (C or U)

Mature students, non-secondary school applicants (19 years or older), and home school applicants may also be considered for admission. Eligibility may be met by applicants who have taken equivalent courses, upgrading, completed their GED, and equivalency testing. For complete details refer to: www.georgiancollege.ca/admissions/academic-regulations/ (<https://www.georgiancollege.ca/admissions/academic-regulations/>)

Applicants who have taken courses from a recognized and accredited post-secondary institution and/or have relevant life/learning experience may also be considered for admission; refer to the Credit for Prior Learning website for details:

www.georgiancollege.ca/admissions/credit-transfer/ (<https://www.georgiancollege.ca/admissions/credit-transfer/>)

Additional Information

Our students are given many opportunities to enhance their social entrepreneurial learning through their involvement in co-curricular activities such as membership in the junior chapter of the regional Professional Chefs' Association (Muskoka and District Chefs' Association); and regular industry experiential opportunities.

Graduation Requirements

11 Program Courses
2 Communications Courses
2 General Education Courses

Graduation Eligibility

To graduate from this program, the passing weighted average for promotion through each semester, and to graduate is 60%. Additionally, a

student must attain a minimum of 50% or a letter grade of P (Pass) or S (Satisfactory) in each course in each semester unless otherwise stated on the course outline.

Program Tracking

The following reflects the planned course sequence for full-time offerings of the Fall intake of the program. Where more than one intake is offered contact the program co-ordinator for the program tracking.

Semester 1		Hours
Program Courses		
FOSR 1016	Basic Cooking Techniques	70
FOSR 1017	Basic Foodservice Cooking	84
FOSR 1018	Basic Baking and Pastry Skills	70
FOSR 1019	Basic Kitchen Management and the Professional Chef	28
FOSR 1026	Basic Food Theory and Product Knowledge	42
SANI 1000	Basic Food Service Safety and Certification	10
Communications Course		
Select 1 course from the communications list during registration.		42
General Education Course		
Select 1 course from the general education list during registration.		42
Hours		388
Semester 2		
Program Courses		
FOSR 1021	Advanced Cooking Techniques	70
FOSR 1022	Advanced Foodservice Cooking	84
FOSR 1023	Advanced Baking and Pastry Skills	70
FOSR 1024	Advanced Kitchen Management and the Profitable Chef	42
FOSR 1027	Advanced Food Theory and Product Knowledge	28
Communications Course		
Select 1 course from the communications list during registration.		42
General Education Course		
Select 1 course from the general education list during registration.		42
Hours		378
Total Hours		766

Graduation Window

Students unable to adhere to the program duration of one year (as stated above) may take a maximum of two years to complete their credential. After this time, students must be re-admitted into the program, and follow the curriculum in place at the time of re-admission.

Disclaimer: *The information in this document is correct at the time of publication. Academic content of programs and courses is revised on an ongoing basis to ensure relevance to changing educational objectives and employment market needs.*

Program outlines may be subject to change in response to emerging situations, in order to facilitate student achievement of the learning outcomes required for graduation. Components such as courses, progression, coop work terms, placements, internships and other requirements may be delivered differently than published.