



# CULINARY ARTS

ELIGIBLE FOR  
**FINANCIAL AID  
& AWARDS**  
[assiniboine.net/financialaid](http://assiniboine.net/financialaid)

2-YEAR  
DIPLOMA

Indulge your creativity and rise to the challenge in this demanding trade program. Take on the full menu of food preparation, including nutrition, presentation and international cuisine.

## PROGRAM LEARNING OUTCOMES

- » Apply food and bake science to food preparation to create a desired end product.
- » 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.
- » Ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy workspaces and the responsible, efficient use of resources.
- » 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.
- » Apply fundamental business principles and recognized industry costing and control practices to food service operations to promote a fiscally responsible operation.
- » 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.
- » Use technology, including contemporary kitchen equipment, for food production and promotion.
- » 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.
- » 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.
- » Contribute to the development of marketing strategies that promote the successful operation of a food service business.
- » Contribute to the business management of a variety of food and beverage operations to foster an engaging work environment that reflects.



**Campus/Delivery Options**  
North Hill campus



**Available Intakes**  
September



**Work Integrated Learning**  
N/A

## This program is a good fit if you would enjoy...

- ✓ Cooking and experimenting in the kitchen
- ✓ An opportunity to learn from and interact with different Chef Instructors and exposure to a variety of worldviews, techniques, and culinary styles.
- ✓ Using your creativity, your keen sense of taste and smell, and your interest in precision work
- ✓ Using your organizational skills and ability to multitask
- ✓ A physically demanding occupation that involves rapid problem-solving and critical thinking
- ✓ Working in a collaborative team environment
- ✓ Continually learning and adapting to changing conditions in a fast-paced environment
- ✓ Being versatile enough to assist with any task that needs doing within the kitchen
- ✓ A customer service focus

## EXPECTATIONS

### Program & Industry

- » Work shift work, including early mornings, late evenings, holidays and weekends, and the number of hours worked each week varies depending on the type of position and assignment or establishment.
- » Participate in live restaurant and event operations during the program which falls outside of the typical day schedule and includes early mornings, evenings and weekend hours.
- » Work with alcohol, meat, and a variety of culinary traditions.
- » Work under a great deal of pressure to provide quick and quality service.
- » Have physical strength and stamina as well as mobility and motor skills to undertake the required tasks.
- » Groom and dress according to industry expectations.
- » Develop good habits and discipline, arrive on time, in a clean uniform, and ready to work

## CAREER OPPORTUNITIES

hotels • restaurants • resorts • institutional kitchens  
catering companies

## ADMISSION REQUIREMENTS

- » A complete Manitoba Grade 12 or equivalent
- » English 40G/40S or equivalent
- » Consumer/Essential Mathematics 40S or equivalent

# NEXT STEPS

Confidence in the career path you choose to embark on is key, and selecting the right program for you is the first step. At Assiniboine, we offer an opportunity to explore and experience a program before applying.

## SPEND A DAY WITH US

Our Spend a Day program runs from November to March for most programs. When you spend a day at Assiniboine, we partner you with a current student in the program of your choice and you will have the opportunity to:

- » Participate in classroom activities
- » Experience college life
- » Explore all of our helpful services for students
- » Meet current college students and instructors
- » Enjoy a free lunch on us!

## ATTEND AN ONLINE INFO SESSION

Our free, live online information sessions give you the inside scoop on our college, the program you're interested in and life at Assiniboine. Register in advance and from the comfort of your own home, log in to learn what Assiniboine has to offer.

[assiniboine.net/experienceACC](http://assiniboine.net/experienceACC)

## STILL NOT SURE?

Contact our recruitment team to arrange a campus tour or an appointment to discuss your career options.

**APPLY TODAY**  
[assiniboine.net/applynow](http://assiniboine.net/applynow)

