

Culinary Arts Diploma

Two-year program, with a one-year exit option (certificate)

Please read and think about the following information below carefully to decide whether this program is a good fit for you. This information may change and is simply intended to offer you a helpful perspective on what you will experience in this program.

Orientation: Typically, during the last week of August (**Required** for all students).

Program Dates: September through mid-May (Year 1 courses); mid-May through August (summer break) September through mid-May (Year 2 courses).

Scheduled Breaks: Last week of December and first week of January (two weeks); first week of March (one week). Check your registration for exact dates.

Post-Graduation

Work Permit length: Two-year program: up to 3 years. One-year program: up to 8-9 months.

Schedule: Monday to Friday, full days OR nights, as early as 8:00 a.m. and as late as 12:00 midnight. Lunch breaks are unpredictable and could be very short.

Required Events: 26 nights minimum, to be scheduled throughout the year. Night events can be as late as 12:00 midnight.

Campus Location: Manitoba Institute of Culinary Arts, 1035 1st Street N, Brandon, Manitoba (North Hill campus). See North Hill campus map [here](#)

What You'll Study:

Courses in all areas of food preparation and kitchen management, from cooking fundamentals to fine dining and patisserie. Examples: breakfast cookery; meats and poultry; stocks, soups and sauces; vegetables/fruits/starches; seafood cookery; garde manger; nutritional cooking; computer applications.

See course descriptions on the [Culinary Arts](#) page under 'Courses and Costs'.

How You'll "Learn by Doing"

- All learning will require significant "hands on" practice and skill development. Students will spend most days in the kitchen. **All** students will participate in preparation, production and clean-up, daily.

- Evaluation will include theory and practical “black box” exercises based on Manitoba Apprenticeship standards.
- You'll be involved in group and community events that include the operation of a fine dining restaurant (Grey Owl). You will work co-operatively with Hotel & Restaurant Management and Horticultural Production classes in planning and preparing food and serving the public.
- See video about the program here: https://youtu.be/_zmYetlqh1c

What You'll Need to Do to Graduate

General

- Attend all classes, labs/kitchen activities and events; arrive on time every day.
- Purchase all required books and supplies, including uniforms and equipment.
- Work co-operatively in teams and behave respectfully to all students, staff and guests. **English only.**
- Dress appropriately. You will wear your uniform most days. Maintain cleanliness of yourself and your uniform. Bathe yourself daily and use antiperspirant or deodorant. Launder your uniform daily.
- **No cell phones** in class or the kitchen.
- Share work of preparation, production and cleaning for classes and events, including washing dishes.

Events

- Attend **all** preparation activities, events and clean-up activities. Arrive on time and work until instructors dismiss the full class group. **Note:** Event days will generally be 12-14 hours long.
- Manage physical demands like lifting/carrying heavy containers or trays of food, standing for several hours, bending, using equipment, washing dishes, cleaning facilities. Manage fast pace of kitchen work.
- Appropriately and safely handle food, beverages and equipment.
- Be polite with guests and answer questions accurately.

Courses

- Practice all skills until you can demonstrate “mastery”—do them correctly and quickly.
- Pass **all** courses and seminars. Attendance, punctuality and professional behavior will be part of grades.
- To graduate, you must pass all courses **and** have a grade point average (GPA) of C (60%). Passing many courses with only a D (50%) can make your GPA too low to graduate.
- All English skills (reading, writing, listening, speaking) are important. Evaluation will include tests, group projects, presentations, public events and research papers.
- Re-testing is generally not an option. If you fail a course, it will not be available again until the following year.
- **Do your own work.** Cheating or using other people's work could result in failing grades/suspension.

How Assiniboine College Can Help You

- Trained instructors will share their knowledge and experience from the industry, and will give you frequent and specific feedback on your progress.
- Learning Commons staff available to assist with study skills, like test-taking and writing papers.
- Student advising staff can offer support for personal issues.
- A Regulated International Student Immigration Advisor can answer questions related to permits.

Job Options for Graduates

- Graduates are employed as chefs in hotels, restaurants, resorts, institutional kitchens.
- Most jobs will require evening and weekend work, including long hours.
- **Possible** jobs on Manitoba In-Demand Occupations list: [Cook](#) or [Baker](#)

Other important information:

- **Meat:** You must touch, taste and serve meat. You must learn about meat dishes, to speak positively about all food during events. You will **not** be required to eat (swallow) meat.
- **Alcohol:** You must use alcohol in cooking. You must learn about beverages and speak positively about beverages during events. You will **not** be required to drink or taste alcohol.