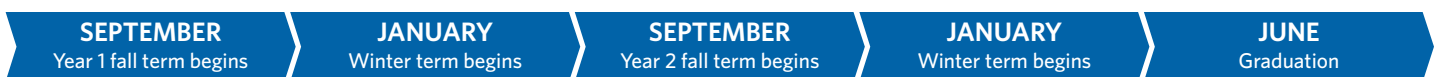# CULINARY ARTS

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.

Why should you choose a career in Culinary Arts?

1 Nourish your career

This two-year program brings you into the kitchen with everything you need to start your culinary career. In and out of the classroom, you will work closely with instructors through industry-based competitions, community projects and events. After graduation, you may be granted Level 1 and 2 towards becoming a Red Seal Chef once you register as an apprentice.

2 Sweet classrooms

Follow your taste buds to the Manitoba Institute of Culinary Arts at our North Hill campus in Brandon. Campus grounds overlook the river valley below. The beautiful heritage building features a spacious modern teaching kitchen, culinary theatre and a 60-seat dining room.

3 Kitchen confidence

You will research and plan menus for buffets, banquets, festivals and other events that you and your team will put on throughout the year. Distinctive ingredients that you help choose will need special culinary touches, and you will learn the techniques you need to bring them to mouth-watering reality.

4 Cater to the community

Help host some of Brandon's best annual events, including Harvest on the Hill, the Holiday Buffet, the International Wine and Food Festival and the Great Grey Owl Restaurant. You will be a public face of college-grown food as you work side-by-side with students from other programs. Showcase the tasty side of sustainability as part of a field to fork approach you can be proud of.

FULL-TIME, ON-CAMPUS TIMELINE:

SEPTEMBER	JANUARY	SEPTEMBER	JANUARY	JUNE
Year 1 fall term begins	Winter term begins	Year 2 fall term begins	Winter term begins	Graduation

Program delivery options: North Hill Campus

CAREER OPPORTUNITIES

Graduates are employed as chefs in hotels, restaurants, resorts, institutional kitchens and catering companies. Graduates enjoy opportunities for advancement, as the food service industry tends to promote from within.

ADMISSION REQUIREMENTS

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

This is a competitive entry program. Early application is strongly recommended. To view the competitive entry requirements for this program, please visit the program page at **assiniboine.net/culinary**.

English is the language of instruction at Assiniboine. All applicants educated outside of Canada or in a country not on the test exempt list are expected to meet the English language proficiency requirement. See **assiniboine.net/elp** for more information.

TECHNOLOGY REQUIREMENTS

Programs at Assiniboine have certain technology requirements. Students require access to computer devices at home and may be required to bring these on campus when instructed. Refer to **assiniboine.net/tech** for more detailed information about the requirements for this program.

PROGRAM CONSIDERATIONS

Program requirements include participating in live restaurant and event operations outside of the typical day schedule and include early mornings, evenings and weekend hours. Alcohol and a variety of culinary traditions are part of the program.

UNIQUE LEARNING EXPERIENCES

• Major culinary events that include fine dining and specialty festivals
• Learn how to prepare and present food of all kinds—from basic to flamboyant
• Extensive, hands-on learning in the kitchen
• Create culinary masterpieces

GRADUATION REQUIREMENTS

To graduate with a Culinary Arts diploma, students must successfully complete 135 credits.

The minimum passing grade for each course is indicated on the course outline.

CONNECTIONS

Graduates who register as an apprentice within two years of completing the program may be granted credit for both Level 1 and Level 2 cook in-school technical training.

Assiniboine has a number of agreements with other colleges, universities and professional organizations, making it possible for students to apply credit taken at Assiniboine to programs at other institutions. For up-to-date information on agreements, visit **assiniboine.net/registrar** or the program page.

PROGRAM FEES (DOMESTIC ONLY)

Tuition, fees and Students' Association fees total approximately **$5,750** for year one (plus an additional $600 in optional extracurricular costs) and **$5,700** for year two.

Estimated costs for books and supplies are **$1,290** for year one and **$260** for year two.

All fees are estimated and subject to change without notice.

COURSES 2021-22

NUMBER	COURSE TITLE	CREDITS
YEAR ONE		
HLTH-0030	1st Aid - Emergency	0
COOK-0004	Breakfast Cookery	3
COOK-0079	Cooking Fundamentals	6
COOK-0080	Cooking Principles	3
COOK-0081	Culinary Applications 1	6
COOK-0082	Culinary Skills	3
WRKP-0021	Fire Safety	0
COOK-0014	FoodSafe 1	0
COOK-0005	Garde Manger 1	6
HOSP-0028	Hospitality 1	3
PEDV-0145	Job Skills Development	3
COOK-0096	Level 1 Final Practical Cook	0
COOK-0098	Level 1 Final Theory Cook	0
COOK-0010	Meats and Poultry 1	6
COOK-0083	Menu Planning and Food Costing	6
COOK-0074	Patisserie 1	6
HOSP-0052	Smart Choices	0
COOK-0174	Stocks, Soups and Sauces 1	6
COOK-0087	Vegetables/Fruits/Starches 1	6
HLTH-0047	WHMIS 1	0
COMP-0020	Word Processing Skills	3
YEAR TWO		
COMP-0198	Computer Applications	3
COOK-0063	Cuisine and Trends	6
COOK-0088	Culinary Applications 2	6
COOK-0061	Foodservice Management	6
COOK-0058	Garde Manger 2	6
COOK-0097	Level 2 Final Practical Cook	0
COOK-0099	Level 2 Final Theory Cook	0
COOK-0089	Meats and Poultry 2	6
COOK-0065	Nutritional Cooking	3
COOK-0067	Patisserie 2	6
COOK-0090	Patisserie 3	6
COOK-0091	Seafood Cookery	6
COOK-0112	Special Culinary Projects	9
COOK-0092	Stocks, Soups and Sauces 2	3
COOK-0093	Vegetables/Fruits/Starches 2	3

*Note: Timelines, applicable industry experience, and teaching methodology will depend on program delivery choice; program information sheets subject to change without notice. Visit **assiniboine.net** for the most up-to-date information.*

0820

assiniboine.net/culinary

ASSINIBOINE
COMMUNITY COLLEGE