

CULINARY ARTS

(Two Year Post-Secondary Diploma)

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:	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:	Up to 3 years.
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:	At least 20 nights, to be scheduled throughout the year. Night events can be as late as 12:00 midnight.
Location:	Manitoba Institute of Culinary Arts, 1035 1 st 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. **Required seminars** for certification in first aid, fire safety, food safety, serving alcohol, and managing hazardous materials. Cannot continue in many other courses, and cannot graduate, without these certifications. If you miss or fail any seminar, you would need to arrange it privately and pay again for it. See course descriptions [here](#). Click on the "Courses & Costs" link. See PDF document on [this page](#).

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 facility. 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. See Policy A25 from this Academic Policies [link](#).

How 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.

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: [6322-Cooks](#) or [6332-Bakers](#)

Costs:

Tuition: see website and letter of acceptance.

Health insurance: All international students will **require** health insurance. Cost approximately \$1000.

Tools and supplies: Approximately \$900; see lists [here](#); click on the “Tools and Supplies” tab. Purchased on your own, not payable to college. **Required** early in program.

Textbooks: See lists [here](#); click on the “Tools and Supplies” tab.

You may require access to **computer devices** at home and/or be required to bring these on campus.

Read assiniboine.net/tech for more detailed information for this program. Any required computer equipment that you do not own now will be another cost.

Transportation and living costs are your responsibility.

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.

Dietary preference or allergy/intolerance: If you have a food allergy, or other restriction related to tasting or using any food, **please contact** international@assiniboine.net to discuss **before** paying any tuition.

For example, you will generally be using ingredients that include **gluten, eggs, dairy** (milk products) or **other foods**. You must touch, taste and cook/bake with these foods. You will **not** be required to eat (swallow) these foods.

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.