

# FOOD & HOSPITALITY *at Assiniboine*



For more information, visit  
**[assiniboine.net/programs](https://assiniboine.net/programs)**  
or scan the QR code.

**CERTIFICATES  
& DIPLOMAS**

## CULINARY ARTS

Two-year diploma | September start



Brandon

Learn food preparation techniques, nutritional content and perfect the art of presentation skills in this fast-paced program. Receive valuable experience in planning, preparing and serving food in a full-service, upscale restaurant. Develop teamwork skills by working in our commercial-style kitchen and gain practical experience in the well-known Great Grey Owl Restaurant and at other popular events hosted by students.

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

## HOSPITALITY

Eight-month certificate | September start



Brandon

Build a solid foundation, including the transferable and marketable skills needed for the fast-paced hospitality industry; along with management and business training, walk away with multiple food-related certifications. Help arrange annual public events, including the popular Great Grey Owl Restaurant, while working alongside our Culinary Arts students. Take field trips and tours to develop your palate and your knowledge.

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

## BAKING FOUNDATIONS

Ten-month certificate  
November & May start



Brandon & Winnipeg

Join one of the most creative, fast-paced areas of the hospitality industry, and learn skills that are in demand across Canada and around the world! This interactive program features a high degree of hands-on experience through in-class baking production. Learn preparation procedures, production methods and presentation techniques for baked goods, pastries and desserts.

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

## FOOD PROCESSING (ANIMAL PROTEINS)

Eight-month certificate  
September & February start



Brandon

Prepare for a cutting-edge career in Canada's growing meat processing industry. Learn all aspects of the trade, including nutrition, safety, tools, workplace values and essential communication skills. Enjoy a newly built, modern teaching lab with all the trimmings. Develop skills in curing and smoking for different types of animal protein, including poultry, beef, pork, goat and lamb. Connect with local employers through a 12-week, paid work-integrated learning experience.

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

## Join us for a live, online info session!

Our free, online information sessions, led by Assiniboine's friendly, knowledgeable recruitment team, give you an overview about the program you're interested in.

Chat with faculty, ask questions and get to know Assiniboine!

To register or for more information, including upcoming topics, dates and times, visit:  
[assiniboine.net/infoession](http://assiniboine.net/infoession).

