



**RUSS EDWARDS
SCHOOL**
Agriculture & Environment

Eligible for
**FINANCIAL AID
& AWARDS**

CULINARY ARTS

2-Year Diploma (*Apprenticeship Manitoba Accredited*)

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

- ▶ Provide advanced culinary preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.
- ▶ 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 foodservice 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.

For a full list of program learning outcomes, visit assiniboine.net/culinary.



Campus/Delivery Options
North Hill campus



Available Intakes
September