



PROGRAM DESCRIPTION

- Work in the kitchen and the dining room of the on-campus gourmet restaurant Club 213, gaining firsthand experience with both the food preparation and service sides of the business
- Students also operate the Loyalist Market, a retail outlet offering an amazing variety of fresh and frozen products designed and created by Culinary students
- Second-year students return to the kitchen of Club 213 supervising their first-year peers, developing essential teamwork and leadership skills
- Students graduate with the ability to develop a business plan and marketing strategy

APPROXIMATE COSTS (2013-2014)

- Domestic Tuition/Ancillary Fees: \$3,659 (two semesters)
- Consumables Fee: \$315
- Books and Supplies: \$500 – \$600
- Lab Fee: to be confirmed
- Uniforms: \$200
- Chef's Knives: \$300 – \$400
- Optional Field Trips: \$600 – \$3,000

ADMISSION REQUIREMENTS

Required Academic Preparation

- OSSD/OSSGD or equivalent with courses at the general, advanced, (C), (U) or (M) level, and
 - Grade 12 English (C) level or equivalent
- OR
- Mature applicant (see loyalistcollege.com)
 - Students with (E) workplace level courses will be considered on an individual basis
 - OYAP Cook Level 1 graduates and applicants with significant related experience may be eligible for advanced standing; for details please see loyalistcollege.com

Recommended Academic Preparation

- Grade 12 Mathematics

DIPLOMA TO DEGREE OPTIONS

Earn credit recognition at these institutions, or contact your university of choice to make individual arrangements. New agreements are added annually; visit loyalistcollege.com for the latest details.

- Algoma University College
- Davenport University
- Griffith University
- Laurentian University
- University of Ontario Institute of Technology

LOYALIST

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CHEF/CULM
CULINARY SKILLS – CHEF TRAINING
CULINARY MANAGEMENT



CULINARY SKILLS/ CULINARY MANAGEMENT



Contact: chef@loyalistc.on.ca

PROGRAM LENGTH

One-Year Ontario College Certificate in Culinary Skills
Two-Year Ontario College Diploma in Culinary Management

HIGHLIGHTS

- Learn hands-on in Loyalist's on-campus, student-run gourmet dining establishment
- Get firsthand experience in all aspects of restaurant management – hosting and service, food preparation, pricing and menu design
- Create and innovate under the guidance of distinguished chefs
- Optional field trips provide invaluable experience in food and culture. Recent destinations include New York City, Paris and Switzerland
- Students complete the in-class requirements for apprenticeship training in the two-year program. Following on-the-job apprenticeship outcomes, graduates are qualified to write the exam for Interprovincial Red Seal Certification – an internationally recognized standard of quality

CAREER OPPORTUNITIES

- There's no life like the life of a chef. You will work evenings, weekends and most holidays in a high-pressure environment, sweating over a hot stove – and love every minute of it
- Culinary Management graduates are prepared to effectively work as cooks/chefs and to supervise a kitchen, manage a restaurant, or pursue related opportunities as a convention planner or bartender
- The food service industry employs over a million Canadians, but opening a restaurant is a high-risk venture. It takes more than a love of food. A diploma from Loyalist will prepare you to pursue your dream with solid skills in marketing, entrepreneurship and all aspects of managing a restaurant
- Loyalist's Culinary programs are recognized by the Canadian Forces. Chef Training students can participate in the Subsidized Education Program and Culinary Management students have the opportunity to receive advanced standing as a Cook (Apprentice). Visit forces.ca for details



OUR GRADS GET GREAT JOBS

Eigensinn Farm – Intern

Chateau Whistler – Cook

Capers – Chef

L'Auberge de France – Cook

Lake on the Mountain – Chef

Forte Bistro – Cook

