

A1: ENVIRONMENTAL SCAN – Culinary Arts

College Scanned	College – Full Name, Address
Red River College (RRC)	<p>Red River College Paterson Global Foods Institute 504 Main Street Winnipeg MB R3B 1B8</p> <p>Keith Muller, Dean School of Hospitality and Culinary Arts (204) 632-2309 E-mail: kfmuller@rrc.ca</p>
Algonquin College	<p>Algonquin College School of Hospitality and Tourism 1385 Woodroffe Avenue Ottawa, Ontario, K2G 1V8</p> <p>Wes Wilkinson, Program Coordinator (613) 727-4723 Ext: 5226 E-mail: wilkinw@algonquincollege.com</p>
Assiniboine Community College (ACC)	<p>Assiniboine Community College Manitoba Institute of Culinary Arts (MICA) 1430 Victoria Avenue East Brandon, Manitoba, R7A 2A9</p> <p>Dave Perkins, Chair (204) 725-8700 Ext: 7107 E-mail: perkins@assiniboine.net</p>
Conestoga College	<p>Conestoga College Waterloo Campus 108 University Avenue East Waterloo Ontario, N2J 2W2</p> <p>Diane Cudney, Chair Hospitality (519) 885-0300 ext: 5231 E-mail: dcudney@conestogac.on.ca</p>
Georgian College	<p>Georgian College One Georgian Drive, Barrie, Ontario, L4M 3X9</p> <p>Philip Leach (705) 728-1968 E-mail: philip.leach@georgiancollege.ca</p>

<p>Holland College</p>	<p>Holland College The Culinary Institute of Canada Tourism and Culinary Centre 140 Weymouth St. Charlottetown, PE, C1A 4Z1</p> <p>Austin Clement, Program Manager (Elaine Black, Administrative Assistant) (902) 894-6805 E-mail: aclement@hollandcollege.com</p>
<p>Nova Scotia Community College (NSCC)</p>	<p>Nova Scotia Community College Program available at:</p> <ul style="list-style-type: none"> • Akerley Campus, Dartmouth • Kingstec Campus, Kentville • Lunenburg Campus, Bridgewater • Marconi Campus, Sydney • Strait Area Campus, Port Hawkesbury <p>Ted Grant, Hospitality Academic Chair Located at Akerley Campus (902) 491-4646 E-mail: ted.grant@nsc.ca</p>
<p>St. Clair College</p>	<p>St. Clair College South Campus 2000 Talbot Road West Windsor, ON, N9A 6S4</p> <p>Marc Johnston, Coordinator (519) 972-2727, ext. 4492 E-mail: mjohnston@stclaircollege.ca</p>
<p>Southern Alberta Institute of Technology (SAIT) Polytechnic</p>	<p>Southern Alberta Institute of Technology (SAIT) Polytechnic E179 John Ware Building 1301-16th Ave. NW Calgary, AB T2M 0L4</p> <p>Estuardo Toledo, Academic Chair, Professional Cooking (403) 774-5068 E-mail: estuardo.toledo@sait.ca</p>
<p>Vancouver Community College (VCC)</p>	<p>Vancouver Community College Downtown Campus 250 West Pender Street Vancouver, BC V6B 1S9</p> <p>John-Carlo (J.C.) Felicella, Department Head (604) 871-7000 E-mail: jfelicella@vcc.ca</p>

College Scanned	URL
RRC	http://me.rrc.mb.ca/Catalogue/ProgramInfo.aspx?ProgCode=CULAF-DP&RegionCode=WPG
Algonquin College	http://www2.algonquincollege.com/hospitalityandtourism/program/culinary-management/
ACC	http://public.assiniboine.net/Programs/CulinaryArts/AboutProgram.aspx
Conestoga College	http://www.conestogac.on.ca/fulltime/1026C.jsp
Georgian College	http://www.georgianc.on.ca/programs/outline/culinary-management-co-op-culn
Holland College	www.hollandcollege.com/admissions/full_time_programs/culinary_arts/
NSCC	http://www.nsc.ca/learning_programs/programs/PlanDescr.aspx?prg=CUL A&pln=CULINARTS
St. Clair College	http://www.stclaircollege.ca/programs/postsec/culinary_man_FT/
SAIT	http://www.sait.ca/about-sait/schools/school-of-hospitality-and-tourism/pre-orientation/pre-orientation-professional-cooking-diploma-program.php http://culinarycampus.ca/
VCC	http://www.vcc.ca/programs-courses/detail.cfm?div_id=7&prog_id=40
College Scanned	Program Size
Red River College (RRC)	<p>Number of students</p> <ul style="list-style-type: none"> • Intake – 120 (40 for each of 3 intakes – September, January and June) • Capacity – 70 in 1st year; 50 in 2nd year with 2 intakes (prior to 2013) • Graduates – 36 (with 2 intakes) • Features contributing to retention – orientation sessions, Paths to Success program <p>Student Demographics</p> <ul style="list-style-type: none"> • % working P/T – 75% • % direct from high school – 35% • % mature (2nd career) – 20% • Ratio male to female – 55:45 • % international – 25% <p>Number of Faculty</p> <ul style="list-style-type: none"> • # f/t – 8

	<ul style="list-style-type: none"> • #p/t – 2 (1 shared; 1 contract for Nutrition) • Teaching into program – for general business courses Communication, Computer Applications, Human Behavior • Shared with Hotel Restaurant management Program – Human Resources, Restaurant Service • Qualifications – Red Seal Chef, diploma or degree preferred • Typical faculty contact hours – 26 to 28 hrs./wk.
Algonquin College	<p>Number of students</p> <ul style="list-style-type: none"> • Intake – 270 (135 for each of 2 intakes – September & January / May pilot an additional intake in the spring) • Capacity – 270 (about 20 drop out but some transfer in from one (1) year Culinary Skills program) • Graduates – 127 for last intake of 135 • Features contributing to retention – student advisors, call home if absent for several days, tap into parents to support & encourage students <p>Student Demographics</p> <ul style="list-style-type: none"> • % working P/T – None stated • % direct from high school – 50% • % mature (2nd career) – 25% (increasing) • Ratio male to female – 50:50 • % international – 15% <p>Number of Faculty</p> <ul style="list-style-type: none"> • # f/t – 23 • #p/t – 80 contract faculty (high number due to hour ceiling) • Teaching into program – Only Communications courses taught outside of department • Qualifications – min 5 years management experience; Red Seal; graduate of recognized culinary school • Typical faculty contact hours – 16 to 18 hrs./wk.
Assiniboine Community College (ACC)	<p>Number of students</p> <ul style="list-style-type: none"> • Intake – 24 (September intake) • Capacity – 24 • Graduates – 16 average • Features contributing to retention – Events in Grey Owl Restaurant; competitions <p>Student Demographics</p> <ul style="list-style-type: none"> • % working P/T – 50% • % direct from high school – 30% • % mature (2nd career) – 70% non-sequential • Ratio male to female – 1:2 • % international – 0%

	<p>Number of Faculty</p> <ul style="list-style-type: none"> • # f/t – 2 (plus 1 educational assistant) • #p/t – None stated • Teaching into program – None stated • Qualifications – Red Seal • Typical faculty contact hours – 25 hrs./wk. (approximate)
Conestoga College	<p>Number of students</p> <ul style="list-style-type: none"> • Intake – 40 (September intake); another 40 enter the one (1) year certificate program that is the first year of the diploma • Capacity – approximately 30, includes some who have transferred over from the certificate program; popular courses like International Cuisine • Graduates – 28 to 30 • Features contributing to retention – great faculty; added more practical elements to 2nd year; enticing courses like International Cuisine and Menu Planning, Development and Implementation <p>Student Demographics</p> <ul style="list-style-type: none"> • % working P/T – 75% to 85% • % direct from high school – 65% • % mature (2nd career) – 27% come from other post-secondary programs; 1 or 2 applicants per year come from another career (this number is low since economy improved) • Ratio male to female – 56:44 this year; 58:42 last year • % international – 3 students out of the 80 first year students (3.75%); this number is growing <p>Number of Faculty</p> <ul style="list-style-type: none"> • # f/t – 2 (plus 5 chef technologists who run the labs) • #p/t – None stated • Teaching into program – business courses taught by faculty from Hospitality department • Qualifications – Red Seal; industry experience; teaching experience; forward thinking / contemporary; for the last position hired, the College required a Master's • Typical faculty contact hours – 11 hrs./wk. plus coordinator duties; 14hrs/wk. for new faculty member
Georgian College	<p>Number of students</p> <ul style="list-style-type: none"> • Intake – 135 (115 September; 20 January) • Capacity – 135 in 1st year; 75 in 2nd year • Graduates – 35% of those entering 2nd year • Features contributing to retention – semester abroad attracts 15 – 20 students; co-op keeps students motivated <p>Student Demographics</p> <ul style="list-style-type: none"> • % working P/T – 20 to 25% work in industry; another 5% in unrelated • % direct from high school – 60% • % mature (2nd career) – 40%

	<ul style="list-style-type: none"> • Ratio male to female – 50:50 • % international – 10% <p>Number of Faculty</p> <ul style="list-style-type: none"> • # f/t – 5 • #p/t – 8 • Teaching into program – for management, communications & accounting • Qualifications – Red Seal mandatory; CCC benefit; relevant experience • Typical faculty contact hours – 16 to 19 hrs./wk.
Holland College	<p>Number of students</p> <ul style="list-style-type: none"> • Intake – 120 (September intake) • Capacity – 120 in 1st year; 100 in 2nd year • Graduates – 85 to 90% of 2nd year students • Features contributing to retention - recruitment sessions stress the realities of working in the industry; student services provides academic support; assist out of province candidates with accommodation, etc. <p>Student Demographics</p> <ul style="list-style-type: none"> • % working P/T – 20 to 30 % • % direct from high school – 80% • % mature (2nd career) – 10 to 15% and growing • Ratio male to female – 50:50 • % international – 5% <p>Number of Faculty</p> <ul style="list-style-type: none"> • # f/t – 21 Chef instructors; 2 business instructors • #p/t – none stated • Teaching into program – none • Qualifications – Red Seal; 10 – 12 years experience in a variety of settings; CAE or degree (if not, then complete CAE within 3 years) • Typical faculty contact hours – 22 to 25 hrs./wk. (not unionized)
Nova Scotia Community College (NSCC)	<p>Number of students</p> <ul style="list-style-type: none"> • Intake – 70 (September intake) combined for all campuses • Capacity – 70 in 1st year; 55 in 2nd year • Graduates – 55 • Features contributing to retention – is an engaging program; retention is better when there is a lower student / teacher ratio – more individualized attention <p>Student Demographics</p> <ul style="list-style-type: none"> • % working P/T – 25% • % direct from high school – 75% • % mature (2nd career) – 15% • Ratio male to female – 50:50 • % international – 10%

	<p>Number of Faculty</p> <ul style="list-style-type: none"> • # f/t – 9 • # p/t – 0 • Teaching into program – faculty from other departments for business courses • Qualifications – undergraduate degree, Red Seal, teaching experience preferred • Typical faculty contact hours – 18 hrs./wk.
St. Clair College	<p>Number of students</p> <ul style="list-style-type: none"> • Intake – 120 (September intake) • Capacity – none stated • Graduates – slightly more than 50% of intake • Features contributing to retention – Just started a mid-semester review meeting with individual students who appear to be experiencing challenges; paid student mentors work with individual students to help them with issues such as math, English skills, etc. <p>Student Demographics</p> <ul style="list-style-type: none"> • % working P/T – 30% • % direct from high school – 90% • % mature (2nd career) – 10% • Ratio male to female – 50:50 • % international – 4% <p>Number of Faculty</p> <ul style="list-style-type: none"> • # f/t – 3 • # p/t – 4 (plus 3 technologists who take over lab classes after the first couple of hours of instructor demos, supervise practical portion of lab) • Teaching into program – none stated • Qualifications – several Certified Chef de Cuisine; all journeypersons • Typical faculty contact hours – 18 hrs./wk.
Southern Alberta Institute of Technology (SAIT) Polytechnic	<p>Number of students</p> <ul style="list-style-type: none"> • Intake – 200 (September intake) • Capacity – 200 in 1st year; 130 in 2nd year • Graduates – 125 <p>Features contributing to retention – Mentor (students) assigned for each home room for the year. They meet with students one-on-one once a month and also during internship. They help direct students to the most appropriate supports. Have noticed a 25% decrease in attrition since implementing this strategy.</p> <p>Student Demographics</p> <ul style="list-style-type: none"> • % working P/T – 30% (Significant funding available in Alberta, making it unnecessary for many students to work part time. School hires about 15 students.) • % direct from high school – 70% • % mature (2nd career) – 25% come with post-secondary degree

	<ul style="list-style-type: none"> • Ratio male to female – 30:70 • % international – 10% <p>Number of Faculty</p> <ul style="list-style-type: none"> • # f/t – 52 (plus 10 cooks assist with work in outlets) • # p/t – 0 • Teaching into program – none stated • Qualifications – Number & types of competitions – international; 30% hold bachelor degrees; 15% hold master degrees; Adult Education Diplomas are completed after hired • Typical faculty contact hours – 784 hrs./yr. (26 hrs./wk.) for lab instructors; 584 hrs./yr. (19.5 hrs./wk.) for classroom instructors
Vancouver Community College (VCC)	<p>Number of students</p> <ul style="list-style-type: none"> • Intake – 240 (monthly intake of 20) • Capacity – 240 (is 1 year program) • Graduates – 216 (90%) • Features contributing to retention – Industry asks for credential from new employees – industry suggests VCC; entrance requirement is at least 100 industry hours – already have some commitment to industry <p>Student Demographics</p> <ul style="list-style-type: none"> • % working P/T – over 50% • % direct from high school – 50% • % mature (2nd career) – 25% • Ratio male to female – 60:40 • % international – 3 separate cohorts of international students for different culinary programs offered by VCC - not part of domestic cohorts <p>Number of Faculty</p> <ul style="list-style-type: none"> • # f/t – 23 F/T Faculty; 3 Auxiliary instructors; 5 Assistant instructors; 2 F/T instructors for other needs – ESL, etc. • # p/t – 1 Auxiliary instructor • Teaching into program – none stated • Qualifications – 10 years post Red Seal, 3 years minimum management in industry, minimum of high school diploma • Typical faculty contact hours – 25 hrs./wk.
Credentials	
College Scanned	Certificate, Diploma or Applied Degree
RRC	Culinary Skills Certificate (exit point at the end of 1 st year) Culinary Management Diploma
Algonquin College	Culinary Skills Certificate (exit point at the end of 1 st year) Culinary Management Diploma

ACC	Professional Cooking Certificate (exit point at the end of 1 st year) Culinary Arts Diploma
Conestoga College	Certificate (exit point at the end of 1 st year) Culinary Management (Co-op) Diploma
Georgian College	Culinary Skills Certificate (exit point at the end of 1 st year) Culinary Management (Co-op) Diploma
Holland College	Culinary Arts Diploma
NSSC	Cooking Certificate (grads can apply to 2 nd year of Culinary Arts) Culinary Arts Diploma
St. Clair College	Culinary Management Diploma
SAIT	Professional Cooking Diploma
VCC	Culinary Arts Certificate
Program Features	
College Scanned	Length, Division of Academic Year, Entrance Requirements, PLAR, Special Selection Process, Graduation Requirements
Red River College (RRC)	<p>Length</p> <ul style="list-style-type: none"> • # of years – 1 yr. Culinary Skills Certificate; 2 yr. Culinary Management Diploma • # of terms – 4 • # of weeks/term (including exams) - 16 • # hrs./wk. students in class (max/min) – 36 to 38 • # of courses taken/term (min/max) – 5 • Ratio theory to practical hrs. – 1:3 <p>Division of academic year Fall Term: September – December Winter Term: January – April Summer Term: May – August</p> <p>If a student starts the program in September, the student will complete the final academic courses in Term 5 and final co-op work term in Term 6.</p> <p>If a student starts the program in January, the student will complete the final co-op work term in Term 5 and the final academic courses in Term 6.</p> <p>Entrance requirements</p> <ul style="list-style-type: none"> • Requirements <ul style="list-style-type: none"> ○ Due to high demand, is open to Manitoba residents only ○ Regular Admission Requirements

	<ul style="list-style-type: none"> ▪ Grade 12 Manitoba High School Diploma ▪ Suggested: Accounting 30S and 40S ○ Special Admission Requirements <ul style="list-style-type: none"> ▪ If 19 years or older on or before September 30 in your year of registration, or have been out of high school for a minimum of one year and do not meet the regular admission requirements, applicants must have successfully completed the following: <ul style="list-style-type: none"> ○ RRC Introduction to Business ○ OR ○ English 40S and Math 40S • Math & English specifics – for Special Admission (see above) • Interview – none • Selection criteria – first qualified, first in <p>Continuation requirements</p> <ul style="list-style-type: none"> • Minimum 2.0 GPA average in each term • Must pass all practical exams or courses in order to be eligible for coop work placement <p>Graduation requirements</p> <ul style="list-style-type: none"> • 70% pass for all Culinary-related courses • 60% pass for Computer Applications course • 50% pass for general business courses <p>RPL (Recognition of Prior Learning)</p> <ul style="list-style-type: none"> • Available
Algonquin College	<p>Length</p> <ul style="list-style-type: none"> • # of years – 2 years • # of terms – 4 terms • # of weeks/term (including exams) – 15 • # hrs./wk. students in class (max/min) – 28 to 35 • # of courses taken/term (min/max) – 6 • Ratio theory to practical hrs. – 40:60 in 1st year; 60:40 in 2nd year <p>Division of academic year</p> <ul style="list-style-type: none"> • Fall Term: September – December • Winter Term: January – April <p>Entrance requirements</p> <ul style="list-style-type: none"> • Requirements <ul style="list-style-type: none"> ○ Ontario Secondary School Diploma (OSSD) or equivalent ○ Applicants with an OSSD showing Senior English and/or Math courses at the Basic Level, or with Workplace or Open courses, will be tested to determine their eligibility for admission; ○ OR GED certificate; ○ OR Mature Student status (19 years of age or older and without a high school diploma at the start of the program). Eligibility may be determined by academic achievement testing

	<ul style="list-style-type: none"> ○ St. John Ambulance First Aid is strongly recommended ● Math & English specifics – grade 12 ENG 4C or equivalent ● Interview – none ● Selection criteria – Applications for Fall Term and Winter Term admission received by February 1 will be given equal consideration; applications received after February 1 will be processed on a first-come, first-served basis as long as places are available; if number of qualified applicants exceeds the number of available places, applicants are selected on the basis of their proficiency in English <p>Continuation requirements</p> <ul style="list-style-type: none"> ● All courses must be successfully completed to be eligible for field placement <p>Graduation requirements</p> <ul style="list-style-type: none"> ● 50% pass requirement. Source of some contention as they have wanted to move this up to more closely match the Red Seal standard of 70%. Have suggested a compromise of 60%. Still under discussion <p>RPL (Recognition of Prior Learning)</p> <ul style="list-style-type: none"> ● Available
Assiniboine Community College (ACC)	<p>Length</p> <ul style="list-style-type: none"> ● # of years – 1 yr. Professional Cooking Certificate; 2 yr. Culinary Arts Diploma ● # of terms – 4 ● # of weeks/term (including exams) – 16 ● # hrs./wk. students in class (max/min) – 30 ● # of courses taken/term (min/max) – 6 to 7 ● Ratio theory to practical hrs. – 1:5 <p>Division of academic year</p> <ul style="list-style-type: none"> ● Fall Term: September - December ● Winter Term: January – April <p>Entrance requirements</p> <ul style="list-style-type: none"> ● Requirements <ul style="list-style-type: none"> ○ Grade 12 Manitoba High School Diploma; and English 40G/40S or equivalent; and Consumer/Essential Math 40S or equivalent. ○ Acceptance is pending the successfully completion of: <ul style="list-style-type: none"> ▪ First Aid Standard (HLTH-0044) ▪ FoodSafe 1 (COOK-0014) ○ All applicants educated outside of Canada are expected to meet the English Language Proficiency requirement ○ A Special Admissions Assessment may be completed if an applicant does not meet the academic program requirements but can demonstrate equivalent skills and knowledge ● Math & English specifics – yes (see above) ● Interview – none

	<ul style="list-style-type: none"> • Selection criteria – none stated <p>Continuation requirements</p> <ul style="list-style-type: none"> • Cumulative GPA of 2.0; if this minimum is not maintained, students are only allowed to audit courses for the rest of the year to build skills <p>Graduation requirements</p> <ul style="list-style-type: none"> • 50% pass for each course <p>RPL (Recognition of Prior Learning)</p> <ul style="list-style-type: none"> • Available
Conestoga College	<p>Length</p> <ul style="list-style-type: none"> • # of years – 1 yr. Certificate; 2 yr. Culinary Management (Co-op) Diploma • # of terms – 6 levels • # of weeks/term (including exams) – 15 wks. except 10 weeks for fall term of 2nd year (due to continuation of co-op placement) • # hrs./wk. students in class (max/min) – 25 except for 28 for first 3 or 4 weeks of first term while doing certifications • # of courses taken/term (min/max) – 8 for 2 terms; 7 for 1 term; 6 for 1 term • Ratio theory to practical hours – 40:60 in 1st year; 60:40 in 2nd year <p>Division of academic year</p> <ul style="list-style-type: none"> • Six (6) levels – fall / winter / spring / summer / fall / winter • September start <p>Entrance requirements</p> <ul style="list-style-type: none"> • Requirements – <ul style="list-style-type: none"> ○ Ontario Secondary School Diploma (OSSD), or equivalent, or 19 years of age or older with mature student status ○ Academic strength is calculated by averaging the submitted marks of required subjects. Ten (10) additional marks are added to each Advanced level, OAC, U, U/C, and post-secondary course used in the calculation of academic strength. • Math & English specifics – <ul style="list-style-type: none"> ○ Grade 12 compulsory English, C or U, or equivalent, OR Conestoga College Preparatory Communications (COMM1270) ○ Grade 11 Mathematics, C, M (U/C), or U, or equivalent, OR Conestoga College Preparatory Mathematics (MATH1420) • Interview – none • Selection criteria – a sound mathematical and English background is important for success in this program and is considered during the admission selection process. Minimum cutoffs apply <p>Continuation requirements</p> <p>2.5 cumulative GPA; if student fails more than 3 courses in a year, are put on probation; 5 failed courses results in an exit from the program.</p>

	<p>Graduation requirements 55% - standard Conestoga requirement</p> <p>RPL (Recognition of Prior Learning) Conestoga recognizes prior learning of skills, knowledge or competencies that have been acquired through employment, formal and informal education, non-formal learning or other life experiences. Challenge exams and portfolio development are the primary methods of assessment. PLAR cannot be used by registered Conestoga students for the clearance of academic deficiencies, to improve grades or to obtain admission into a program.</p>
Georgian College	<p>Length</p> <ul style="list-style-type: none"> • # of years – 1 year Culinary Skills Certificate 2 year Culinary Management (Co-op) Diploma • # of terms – 4 terms plus 1 work term • # of weeks/term (including exams) – 14 weeks except 10 weeks for fall term of 2nd year (due to continuation of co-op placement) • # hrs./wk. students in class (max/min) – 26 • # of courses taken/term (min/max) – 7 • Ratio theory to practical hours – 50:50 <p>Division of academic year</p> <ul style="list-style-type: none"> • Fall term / winter term / spring summer term <p>Entrance requirements</p> <ul style="list-style-type: none"> • Requirements <ul style="list-style-type: none"> ○ OSSD or equivalent, with Grade 12 English (C) or (U) (ENG4C, ENG4U) ○ Non-Secondary school applicants (19 years or older): <ul style="list-style-type: none"> ▪ Any credit Communication course taken at Georgian College ▪ College preparatory programs including those taken at Georgian College: Hospitality Skills and General Arts and Science ▪ Equivalent courses in English taken through secondary school or Independent Learning Centres (at the general, advanced, college or university level) ▪ Academic and Career Entrance Certificate (ACE) program with communications ▪ Mature student testing in English that meets the minimum standards for admission ▪ Ontario High School Equivalency Certificate (GED) ▪ English, Literature or Communication credit courses from accredited colleges/universities ○ Home school applicants: <ul style="list-style-type: none"> ▪ Applicants write the mature student testing in English that meets the minimum standards for admission

	<ul style="list-style-type: none"> • Math & English specifics – see above • Interview – none • Selection criteria – none stated <p>Continuation requirements</p> <ul style="list-style-type: none"> • 50% or letter grade of P (Pass) or S (Satisfactory) in each course in each semester <p>Graduation requirements</p> <p>To graduate from this program, the passing weighted average for promotion through each semester, from year to year and to graduate is 60%.</p> <p>RPL (Recognition of Prior Learning)</p> <p>Applicants who have taken courses from a recognized and accredited post-secondary institution and/or have relevant life/learning experience may be eligible for credit transfer/course exemptions. Courses / experience must match at least 80% of the learning outcomes of a Georgian College course with a minimum grade of 60% or C achieved in previous coursework; some program exceptions apply.</p>
Holland College	<p>Length</p> <ul style="list-style-type: none"> • # of years – 2 • # of terms – 4 • # of weeks/term (including exams) – 15 weeks in fall term; 18 to 19 weeks in the winter term • # hrs./wk. students in class (max/min) – 25 to 30 • # of courses taken/term (min/max) – none stated (college is 5 to 7) • Ratio theory to practical hrs. – 30:70 <p>Division of academic year</p> <ul style="list-style-type: none"> • Fall Semester: September - December • Winter Semester: January – May <p>Entrance requirements</p> <ul style="list-style-type: none"> • Requirements <ul style="list-style-type: none"> ○ Grade 12 or equivalent with credits at or above the general level and; ○ Ability to perform physically challenging tasks and; ○ Resume including work and volunteer experience with applicable dates, any group or association memberships, awards or distinctions, and any other information relevant to the program • Math & English specifics – none • Interview – none • Selection criteria – none stated <p>Continuation requirements</p> <ul style="list-style-type: none"> • Student is exited if more than 20% of classes missed • Failure of more than one lab course will result in student being placed

	<p>on probation and not being placed in an internship</p> <ul style="list-style-type: none"> • Student is exited if 3 - 4 lab courses are failed <p>Graduation requirements</p> <ul style="list-style-type: none"> • 60% except for courses that lead to industry certifications. Those are typically 70 – 75% <p>RPL (Recognition of Prior Learning)</p> <ul style="list-style-type: none"> • Available
<p>Nova Scotia Community College (NSCC)</p>	<p>Length</p> <ul style="list-style-type: none"> • # of years – 2 • # of terms – 4 • # of weeks/term (including exams) – 15 weeks except 10 weeks for fall term of 2nd year (due to continuation of co-op placement) • # hrs./wk. students in class (max/min) – 20 • # of courses taken/term (min/max) – 5 • Ratio theory to practical hrs. – none stated <p>Division of academic year</p> <ul style="list-style-type: none"> • Fall Term: September – December • Winter Term: January – April <p>Entrance requirements</p> <ul style="list-style-type: none"> • Requirements <ul style="list-style-type: none"> ○ Grade 12 High School Diploma or equivalent ○ or GED ○ If a student does not have a high school graduation diploma, NSCC offers a number of bridging programs through its School of Access • Math & English specifics – none • Interview – none • Selection criteria – NSCC is committed to improving access to post-secondary education and to fostering a diverse college culture and community; one seat is designated in each program section for an Aboriginal/First Nations resident of Nova Scotia and; one seat is designated in each program section for an African Canadian/Black Person of African Descent resident of Nova Scotia; members of either of these diversity groups are encouraged to self-identify on the NSCC application form; seats for the 2013-14 are only available until May 1, 2013 <p>Program Test Drive</p> <p>This program offers potential students the chance to experience NSCC's programs first-hand and help them decide if the program is the right fit.</p> <p>Continuation requirements</p> <ul style="list-style-type: none"> • Must pass all courses

	<p>Graduation requirements</p> <ul style="list-style-type: none"> • 60% in each course <p>RPL (Recognition of Prior Learning)</p> <ul style="list-style-type: none"> • Available
St. Clair College	<p>Length</p> <ul style="list-style-type: none"> • # of years – 11 months to deliver 2 year diploma Working towards a return to a full 2 year program. Plan to implement this in the next year • # of terms – 3 • # of weeks/term (including exams) – 15 wks. / 15 wks. / 12 wks. • # hrs. /wk. students in class (max/min) – 15 lab hrs.; 12 classroom hrs. • # of courses taken/term (min/max) – 7 • Ratio theory to practical hrs. – 4:5 <p>Division of academic year</p> <ul style="list-style-type: none"> • Fall / winter / spring (to July) <p>Entrance requirements</p> <ul style="list-style-type: none"> • Requirements – <ul style="list-style-type: none"> ◦ Applicants who started High School in Ontario in September 1999 or later (OSS): • Ontario Secondary School Diploma (OSSD) with a majority of credits at the College (C), University (U), College/University (M), or Open (O) level or equivalent <p>OR</p> <p>Mature Student status (nineteen years of age or older as of the first day of classes and do not have an OSSD or equivalent)</p> <p>Applicants who started High School in Ontario prior to September 1999 (OSIS):</p> <p>Ontario Secondary Diploma (OSSD) with a majority of credits at the General or Advanced level or equivalent</p> <p>OR</p> <p>Mature student status (nineteen years of age or older as of the first day of classes and do not have an OSSD or equivalent)</p> <p>Mature Students</p> <p>If you are a Mature Student, you will be required to write an Admissions Test (Math and/or English) for all programs EXCEPT those that are oversubscribed OR if you can demonstrate the competency of the established required courses.</p> <ul style="list-style-type: none"> • Math & English specifics – none stated • Interview – none stated • Selection criteria – none stated

	<p>Continuation requirements In cases of sub-standard performance, students will receive one of the following standings: academic warning, academic probation, or academic dismissal. A student on academic warning or probation may be required to successfully complete failed courses before proceeding in the program.</p> <p>Academic Standing: Good: A student will receive academic good standing at the end of a semester when the student has successfully completed all courses and maintained a Career Grade Point Average (GPA) of 2.00 or greater.</p> <p>Academic Standing: Warning: A student will receive an academic warning at the end of a semester if 1% to 15% of the career credit hours within a term have been failed. Academic Standing: Probation: A student will be placed on academic probation at the end of a semester when the Career semester GPA falls below 2.00 or if 16 to 32% of the Career credit hours have been failed.</p> <p>Academic Standing: Dismissal: Academic dismissal may be imposed if: three or more courses are failed; fails 33% or more of the Career credit hours; has a Career Grade Point Average less than 2.00 for two consecutive semesters; fails the same course twice; is on probation following re-admission to a Career and fails to achieve a semester GPA of 2.00 by the next evaluation period.</p> <p>Graduation requirements To be academically eligible to graduate from a program at St. Clair College a student must pass all required courses and achieve a 2.00 grade point average in the courses related to that program.</p> <p>RPL (Recognition of Prior Learning)</p> <ul style="list-style-type: none"> • None stated
<p>Southern Alberta Institute of Technology (SAIT) Polytechnic</p>	<p>Length</p> <ul style="list-style-type: none"> • # of years – 2 years • # of terms – 5 • # of weeks/term (including exams) – 15 wks. (courses taught in 3 week blocks throughout) • # hrs./wk. students in class (max/min) – 25 • # of courses taken/term (min/max) – 5 • Ratio theory to practical hrs. – 1:4 <p>Division of academic year</p> <ul style="list-style-type: none"> • Semester 1 and 2 are taken in succession – September – April • Semester 3 consists of a 10-week professional internship involving 8 weeks of industry experience • Semester 4 and 5 follow immediately after Semester 3 – September – April

	<p>Entrance requirements</p> <ul style="list-style-type: none"> • Requirements <ul style="list-style-type: none"> ○ Minimum of 35 Alberta high school ○ Qualified SAIT applicants are sent a selection package and are required to provide the following to the Professional Cooking program: <ul style="list-style-type: none"> ▪ A current resume/personal history and 2 letters of reference; AND ▪ A complete Culinary Investigation Report (a SAIT document detailing why the applicant wants to become a member of the culinary profession) ○ All applicants must demonstrate English Language Proficiency prior to admission, including students educated in Canada • Math & English specifics – at least 50% in the following courses or their equivalents: <ul style="list-style-type: none"> ○ English Language Arts 10-1 or English Language Arts 10-2 or a Humanities 10; AND ○ Pure Math 10 or Applied Math 10 or Math 10C or Math 10-3 • Interview – no • Selection criteria – Selection starts on November 15 and will occur every two weeks until the program is full. Selection is based on an evaluation of the supporting documents and the applicant’s suitability for the program. Based on the application criteria (resume, Culinary Investigation Report), applicants will be ranked and offered seats accordingly <p>Continuation requirements Students must maintain a 2.2 grade point average or they are withdrawn from the program.</p> <p>Graduation requirements Currently 70% minimum required to pass a course. Starting this September, are required to move to a 50% standard.</p> <p>RPL (Recognition of Prior Learning) Credit transfer requirements: transcripts submitted; minimum grade of 65%; courses must have been completed within the past 5-7 years; course outlines may be required.</p>
Vancouver Community College (VCC)	<p>Length</p> <ul style="list-style-type: none"> • # of years – 1 • # of terms – 2 • # of weeks/term (including exams) – see Division of academic year below • # hrs./wk. students in class (max/min) – 30 • # of courses taken/term (min/max) – 15 • Ratio theory to practical hrs. – 30:70

Division of academic year

- There are 11 blocks of instruction. Each block is one month long. Not all blocks start or finish at the same time, but below is an example of a standard schedule:
 - Block 1: 7 am – 1 pm
 - Block 2: 7:30 am – 1:30 pm
 - Block 3: 7 am – 1 pm
 - Block 4: 1:45 pm – 7:45 pm
 - Block 5: 7 am – 1 pm
 - Block 6: 7 am – 1:30 pm
 - Block 7: 7 am – 1 pm
 - Block 8: 8:30 am – 3 pm or 2:30 – 8 pm
(One group for 2 weeks, the other for 2 weeks, then they switch)
 - Block 9: 2 – 8 pm
 - Block 10: 8 am – 2 pm
 - Block 11: 2 – 8 pm
 - 1 optional block for unpaid internship

Entrance requirements

- Requirements
 - Grade 10 graduation or equivalent. (Applicants who do not have Grade 10 may complete the VCC adult basic education reading, writing and math assessments);
AND
 - 100 hours of industry-related experience;
AND
 - Foodsafe Certificate Level 1

 - Applicants for whom English is a second language should write an English language assessment. This program is Canadian Language Benchmarked at Listening, Speaking and Reading 7 and Writing 6

- Math & English specifics – Academic Math 10 and English 10 are strongly recommended.
- Interview – none
- Selection criteria – first-qualified, first-served

Continuation requirements

Minimum GPA of 2.67 to continue to next term. If a course is not passed, student will have to retake it at a later date and pass in order to graduate.

Graduation requirements

- 70%

RPL (Recognition of Prior Learning)

- Yes

Curriculum Model	
College Scanned	Experiential Component, Program Majors/Streams, Delivery Options (e.g. full-time and/or part-time, Distance Education, Online)
Red River College (RRC)	<p>Experiential component</p> <ul style="list-style-type: none"> • # of work placements – Two co-op placements; encouraged to select 2 different placements; 1 can be out of province • Length of work placements – 400 hrs. each • Are work placements paid? – yes • Does the program run outlets? – Jane’s and Culinary Exchange • How balance student learning with running outlets? – Students usually only have two theory-based courses per term in addition to the lab-based courses they are taking • How are theory classes scheduled in conjunction with lab classes / outlets? – Outlets closed on Mondays so many theory courses scheduled then. Otherwise scheduled at the end of the day or just before labs begin if these are scheduled for the evening • What are student expectations of portion of program time devoted to lab classes / outlets? -- Students expect as many opportunities to develop their practical skills as possible. Outlets are often seen as another lab class and the expectation of skill development remains the same. There is an added benefit that their efforts get to be appreciated by actual customers • What are public expectations of outlet hours? – none stated • What are public expectations of menu (fast food, etc.)? – none stated • # of seats for fine dining? – 75 • Any retail operations? – Some products sold out of Culinary Exchange <p>Program majors / streams</p> <ul style="list-style-type: none"> • None stated <p>Delivery options</p> <ul style="list-style-type: none"> • Full-time
Algonquin College	<p>Experiential component</p> <ul style="list-style-type: none"> • # of work placements – one • Length of work placements – 500 hours, with 125 hours completed in each of the 4 terms. Those students who are currently employed in a facility are also required to complete a placement but may obtain partial or full credit upon approval from the department • Are work placements paid? – may be paid or volunteer position • Does the program run outlets? – Some hands-on classes are held during the evenings or weekends in the College’s “Restaurant International” • How balance student learning with running outlets? – Practical requirements drawn from curriculum. For example, items produced in Quantity Cooking supply Savoir Fare outlet.

	<ul style="list-style-type: none"> • How are theory classes scheduled in conjunction with lab classes / outlets? – Multiple sections for each semester allow students to modify their schedules • What are student expectations of portion of program time devoted to lab classes / outlets? Practical work in outlets directly related to curriculum being studied. Students see the benefit of this since this gives them more opportunity to have hands on experiences with a wide variety of products • What are public expectations of outlet hours? – none stated • What are public expectations of menu (fast food, etc.)? – none stated • # of seats for fine dining? – 100 • Any retail operations? – Savoir Fare <p>Program majors / streams</p> <ul style="list-style-type: none"> • None stated <p>Delivery options</p> <ul style="list-style-type: none"> • Full time only
Assiniboine Community College (ACC)	<p>Experiential component</p> <ul style="list-style-type: none"> • # of work placements – none • Length of work placements – n/a • Are work placements paid? – n/a • Does the program run outlets? – Grey Owl Dining Room • How balance student learning with running outlets? – All events that are accepted must be tied directly to the learning outcomes being studied by students • How are theory classes scheduled in conjunction with lab classes / outlets? – Students are split into two teams – AM and PM and alternate week by week. No other courses are scheduled during this time • What are student expectations of portion of program time devoted to lab classes / outlets? • What are public expectations of outlet hours? -- Only open 1 month per year. Public would like more (sold out in 3 -4 hours) but they just cannot make this fit their program delivery model • What are public expectations of menu (fast food, etc.)? • # of seats for fine dining? 80 – 88 seats max; less if student groups are smaller • Any retail operations? No <p>Program majors / streams</p> <ul style="list-style-type: none"> • None stated <p>Delivery options</p> <ul style="list-style-type: none"> • Full-time

<p>Conestoga College</p>	<p>Experiential component</p> <ul style="list-style-type: none"> • # of work placements – One The College cannot guarantee co-op employment. All co-op students are required to conduct an independent co-op job search in addition to the supports and services provided by the Co-op Office • Length of work placements – Spring & summer (level / term 3 & 4) • Are work placements paid? – none stated • Does the program run outlets? – “bloom.” fine dining • How balance student learning with running outlets? – Cohort is divided into 4 groups and they cycle through the outlet • How are theory classes scheduled in conjunction with lab classes / outlets? – theory classes take place either before or after the lab; At times there are no classes scheduled other than the lab • What are student expectations of portion of program time devoted to lab classes / outlets? – none stated • What are public expectations of outlet hours? – none stated • What are public expectations of menu (fast food, etc.)? – none stated • # of seats for fine dining? – 45 • Any retail operations? – none stated <p>Program majors / streams</p> <ul style="list-style-type: none"> • None stated <p>Delivery options</p> <ul style="list-style-type: none"> • None stated
<p>Georgian College</p>	<p>Experiential component</p> <ul style="list-style-type: none"> • # of work placements – One • Length of work placements – 700 hours • Are work placements paid? – Paid • Does the program run outlets? – Georgian Dining Room • How balance student learning with running outlets? – Geared towards curriculum being studied. Number of customers served is not meant to exceed student numbers/abilities so as to not stress out students and interfere with their learning • How are theory classes scheduled in conjunction with lab classes / outlets? – Scheduled around lab times; dining room is a lab course • What are student expectations of portion of program time devoted to lab classes / outlets? • What are public expectations of outlet hours? – none stated • What are public expectations of menu (fast food, etc.)? – none stated • # of seats for fine dining? -- 120 maximum, but only take as many as student numbers can handle; usually around 60 people for lunch; dinner is more of an events-based setting to correspond with curriculum being studied in second year • Any retail operations? – none stated <p>Program majors / streams</p> <ul style="list-style-type: none"> • None stated

	<p>Delivery options</p> <ul style="list-style-type: none"> • None stated
<p>Holland College</p>	<p>Experiential component</p> <ul style="list-style-type: none"> • # of work placements – One Students are responsible for obtaining their own placement. Each student will complete a personal portfolio of their experience during the internship period. Students must work in an establishment under the direction of a Canadian Red Seal Certified chef or CIC approved recognized equivalent. • Length of work placements – 600 hours = 15 weeks • Are work placements paid? – Paid • Does the program run outlets? – Lucy Maud Dining Room; Montgomery Cafeteria; CIC Banquet & Catering • How balance student learning with running outlets? – Menus in operations are strictly skills-driven. Faculty monitor this and provide feedback if menus start to deviate from this mandate in order to avoid students feeling like they are “slave labour”. All outside functions accepted must fall into whatever is currently being studied. I.e., if someone wants to book a wedding and students are studying buffets, client is aware that their function will be a buffet – no deviation from this • How are theory classes scheduled in conjunction with lab classes / outlets? – Theory taught in conjunction with lab classes being taken. Business courses are taken in a separate rotation when no labs are scheduled • What are student expectations of portion of program time devoted to lab classes / outlets? – Students seem happy with the balance that the college has achieved • What are public expectations of outlet hours? – none stated • What are public expectations of menu (fast food, etc.)? • # of seats for fine dining? – 50 to 55 on average; maximum 70, but quite cramped • Any retail operations? – No; assist with private farmers’ markets but no outlets on college premises <p>Program majors / streams</p> <ul style="list-style-type: none"> • None stated <p>Delivery options</p> <ul style="list-style-type: none"> • None stated

<p>Nova Scotia Community College (NSCC)</p>	<p>Experiential component</p> <ul style="list-style-type: none"> • # of work placements – One Full handbook for students and employers is available at: http://www.nsc.ca/learning_programs/work_experience/co-op-studentguide.pdf • Length of work placements – 5 months between first and second year • Are work placements paid? – Paid • Does the program run outlets? – Fine dining, café, and cafeteria outlets • How balance student learning with running outlets? – Everyone just makes it work • How are theory classes scheduled in conjunction with lab classes / outlets? – none stated • What are student expectations of portion of program time devoted to lab classes / outlets? – none stated • What are public expectations of outlet hours? – none stated • What are public expectations of menu (fast food, etc.)? – none stated • # of seats for fine dining? – 80 • Any retail operations? – none stated <p>Program majors / streams</p> <ul style="list-style-type: none"> • None stated <p>Delivery options</p> <ul style="list-style-type: none"> • None stated
<p>St. Clair College</p>	<p>Experiential component</p> <ul style="list-style-type: none"> • # of work placements – none • Length of work placements – n/a • Are work placements paid? – n/a • Does the program run outlets? – On campus restaurant • How balance student learning with running outlets? – Restaurant is only operated during the final term • How are theory classes scheduled in conjunction with lab classes / outlets? – none stated • What are student expectations of portion of program time devoted to lab classes / outlets? – none stated • What are public expectations of outlet hours? – none stated • What are public expectations of menu (fast food, etc.)? – none stated • # of seats for fine dining? – 100 • Any retail operations? – none stated <p>Program majors / streams</p> <ul style="list-style-type: none"> • None stated <p>Delivery options</p> <ul style="list-style-type: none"> • Full time

<p>Southern Alberta Institute of Technology (SAIT) Polytechnic</p>	<p>Experiential component</p> <ul style="list-style-type: none"> • # of work placements – one mandatory • Length of work placements – 10 weeks (320 hours) Students are responsible for finding a suitable placement which has been approved by the program coordinator. Students will work under the supervision of a Journeyman Cook who will evaluate the student's performance. The students will be required to complete a daily journal and complete a comprehensive report on their experience • Are work placements paid? – Paid • Does the program run outlets? – Highwood Dining Room; 49's (dining centre) • How balance student learning with running outlets? – none stated • How are theory classes scheduled in conjunction with lab classes / outlets? – 1 hour of class time is scheduled both before and after each practical lab • What are student expectations of portion of program time devoted to lab classes / outlets? – Students have indicated they are satisfied with the expectations of outlet work; do not feel like they are being used as a cheap source of labour • What are public expectations of outlet hours? – none stated • What are public expectations of menu (fast food, etc.)? – none stated • # of seats for fine dining? – 100 seat; 700 people are served on average in all outlets for lunch • Any retail operations? – Yes; version of the McEwan's concept in Toronto <p>Program majors / streams</p> <ul style="list-style-type: none"> • None stated <p>Delivery options</p> <ul style="list-style-type: none"> • Full time
<p>Vancouver Community College (VCC)</p>	<p>Experiential component</p> <ul style="list-style-type: none"> • # of work placements – one optional • Length of work placements – 1 month • Are work placements paid? – Unpaid • Does the program run outlets? – two dining rooms • How balance student learning with running outlets? – Focus of the program is on hands-on production. This meets those requirements • How are theory classes scheduled in conjunction with lab classes / outlets? – Classes scheduled around lab hours/hours of service • What are student expectations of portion of program time devoted to lab classes / outlets? -- Gradual increase in demands on students as they work through the program in terms of level of difficulty and quantity of production. Students appreciate the hands-on focus • What are public expectations of outlet hours? – none stated • What are public expectations of menu (fast food, etc.)? – none stated • # of seats for fine dining? – 2 dining rooms – 80 seats and 75 seats • Any retail operations? Yes

	<p>Program majors / streams</p> <ul style="list-style-type: none"> • None stated <p>Delivery options</p> <ul style="list-style-type: none"> • None stated
<p>Curriculum Content</p>	
<p>College Scanned</p>	<p>Course titles, Course hours (credit and/or contact, Link to syllabus and/or course outlines if they are available)</p>
<p>Red River College (RRC)</p>	<p>Course titles & hours</p> <ul style="list-style-type: none"> • Year 1 <p>Term 1</p> <p>Communication – 4 CR Garde Manger – 6 CR Basic Food Preparation – 6 CR Culinary Computer Applications – 4 CR Introduction to Culinary Arts – 3 CR WHMIS Workshop – 0 CR Certified Food Handler Training Program Level 1 – 0 CR Emergency First Aid – 0 CR Fire Safety – 0 CR</p> <p>Term 2</p> <p>Nutrition for Culinary Professionals – 3 CR Patisserie 1 – 5 CR Charcuterie & Buffets – 5 CR Restaurant Cooking – 5 CR Human Behaviour-Hospitality – 3 CR Co-operative Education Preparation – 0 CR</p> <p>Term 3</p> <p>Co-operation Education 1 – 9 CR</p> • Year 2 <p>Term 4</p> <p>Advanced Culinary Skills 1 – 6 CR Canadian Regional and Seasonal Cuisine – 6 CR Restaurant Service Theory and Simulation – 2 CR Menu Development – 4 CR Inventory Management – 4 CR</p> <p>Term 5</p> <p>Restaurant Service – 4 CR Patisserie 2 – 5 CR Advanced Culinary Skills 2 – 5 CR Kitchen Layout & Design – 2 CR Serving It Safe – 0 CR Human Resource Management – 4 CR</p>

	<p>Accreditation for Level 1 and 2 Apprentice Cook – 0 CR Co-operative Education 2 – 9 CR</p> <p>Term 6 Restaurant Service – 4 CR Patisserie 2 – 5 CR Advanced Culinary Skills 2 – 5 CR Kitchen Layout & Design – 2 CR Serving It Safe – 0 CR Human Resource Management – 4 CR Accreditation for Level 1 and 2 Apprentice Cook – 0 CR Co-operative Education 2 – 9 CR</p> <p>Link to syllabus and / or course outlines http://me.rrc.mb.ca/Catalogue/CourseDescriptions.aspx?ProgCode=CULAF-DP&RegionCode=WPG</p> <p>Unique / innovative courses</p> <ul style="list-style-type: none"> • Restaurant Service Theory and Simulation, Term 4 Students learn professional dining room service including sanitation and safety procedures, use of a POS system, preparation for service and serving food and beverages to customers. • Restaurant Service, Term 5 Students apply the knowledge and skills learned in the Restaurant Service Theory and Simulation course with a minimum of five weeks of practical experience serving dinner in Jane’s Restaurant. • Canadian Regional and Seasonal Cuisine, Term 4 Students will study effective use of regional and seasonal ingredients and various food preparation and service concepts. Students will prepare a variety of Canadian products in an open kitchen setting, featuring exhibition cooking. <p>What constitutes a credit hour?</p> <ul style="list-style-type: none"> • 3 classroom hours = 1 credit hour • 1 lab hour = __ credit hour
Algonquin College	<p>Course titles & hours</p> <ul style="list-style-type: none"> • Level 1 Communications I – 45 hrs. Food Theory I – 75 hrs. Food Demonstration I – 75 hrs. Work Placement for Culinary Management – 125 hrs. Quantity Food Production – 60 hrs. Introduction to Baking and Pastry – 45 hrs. Dimensions of Tourism – 45 hrs. • Level 2 Communications II – 45 hrs. Work Placement for Culinary Management – 125 hrs.

	<p>Food Theory II – 45 hrs. Food Demonstration II – 75 hrs. Nutrition and Food Preparation – 30 hrs. Food Practical I – 135 hrs.</p> <ul style="list-style-type: none"> • Level 3 Food Service Information System – 60 hrs. Work Placement for Culinary Management – 125 hrs. Food Practical II – 135 hrs. Chefs of the Region – 30 hrs. Food and Beverage Management – 45 hrs. • Core: Select in alternate terms Plated Desserts – 45 hrs. Restaurant Service – 45 hrs. • One General Education Elective – 45 hrs. • Level 4 Work Placement for Culinary Management – 125 hrs. International Cuisine – 45 hrs. Food Practical II – 135 hrs. Menu Planning – 45 hrs. Management Applications for Chefs – 30 hrs. • Core: Select in alternate terms Plated Desserts – 45 hrs. Restaurant Service – 45 hrs. <p>Link to syllabus and / or course outlines http://www2.algonquincollege.com/hospitalityandtourism/program/culinary-management/</p> <p>Unique / innovative courses</p> <ul style="list-style-type: none"> • Chefs of the Region, Level 3 Each week an executive chef, chef de cuisine or chef/owner from a hotel or restaurant in the Ottawa/Gatineau area demonstrates selected recipes. <p>What constitutes a credit hour?</p> <ul style="list-style-type: none"> • None stated
Assiniboine Community College (ACC)	<p>Course titles & hours</p> <ul style="list-style-type: none"> • To graduate with a Culinary Arts Diploma, students must successfully complete 135 credits. To graduate with a Professional Cooking Certificate you must complete 66 credits • Year 1 Breakfast Cookery – 3 CR Cooking Fundamentals – 6 CR Cooking Principles – 3 CR

	<p>Culinary Applications 1 – 6 CR Culinary Skills – 3 CR Fire Safety – 0 CR Garde Manger 1 – 6 CR Hospitality 1 – 3 CR Job Skills Development – 3 CR Level 1 Final Practical Cook – 0 CR Level 1 Final Theory Cook – 0 CR Meats and Poultry 1 – 6 CR Menu Planning and Food Costing – 6 CR Patisserie 1 – 6 CR Serving It Safe – 0 CR Stocks, Soups, and Sauces 1 – 6 CR Vegetables/Fruits/Starches 1 – 6 CR WHMIS 1 – 0 CR Word Processing Skills – 3 CR</p> <p>• Year 2 Computer Applications – 3 CR Cuisine and Trends – 6 CR Culinary Applications 2 – 6 CR Foodservice Management – 6 CR Garde Manger 2 – 6 CR Level 2 Final Practical Cook – 0 CR Level 2 Final Theory Cook – 0 CR Meats and Poultry 2 – 6 CR Nutritional Cooking – 3 CR Patisserie 2 – 6 CR Patisserie 3 – 6 CR Seafood Cookery – 6 CR Special Culinary Projects – 9 CR Stocks, Soups and Sauces 2 – 3 CR Vegetables/Fruits/Starches 2 – 3 CR</p> <p>Link to syllabus and / or course outlines http://public.assiniboine.net/Programs/CulinaryArts/Courses.aspx</p> <p>Unique / innovative courses</p> <ul style="list-style-type: none"> • None stated <p>What constitutes a credit hour?</p> <ul style="list-style-type: none"> • 40 hours = 3 credit hours 																		
Conestoga College	<p>Course titles & hours</p> <ul style="list-style-type: none"> • Level One <table border="0"> <tr> <td>CDEV1020</td> <td>Co-op and Career Preparation</td> <td>16 hrs. / 1 credit</td> </tr> <tr> <td>COMP1006</td> <td>Software Applications I</td> <td>30 hrs. / 2 credits</td> </tr> <tr> <td>CUL1130</td> <td>Applied Culinary Techniques I</td> <td>75 hrs. / 4 credits</td> </tr> <tr> <td>CUL1145</td> <td>Applied Baking Techniques</td> <td>45 hrs. / 2 credits</td> </tr> <tr> <td>CUL1150</td> <td>Kitchen Production I</td> <td>90 hrs. / 5 credits</td> </tr> <tr> <td>CUL1195</td> <td>Culinary and Baking Theory</td> <td>60 hrs. / 4 credits</td> </tr> </table>	CDEV1020	Co-op and Career Preparation	16 hrs. / 1 credit	COMP1006	Software Applications I	30 hrs. / 2 credits	CUL1130	Applied Culinary Techniques I	75 hrs. / 4 credits	CUL1145	Applied Baking Techniques	45 hrs. / 2 credits	CUL1150	Kitchen Production I	90 hrs. / 5 credits	CUL1195	Culinary and Baking Theory	60 hrs. / 4 credits
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CUL1150	Kitchen Production I	90 hrs. / 5 credits																	
CUL1195	Culinary and Baking Theory	60 hrs. / 4 credits																	

HOSP1040	Sanitation and Safety	16 hrs. / 1 credit
HOSP1090	Restaurant Operations	45 hrs. / 2 credits
• Level Two		
COMM1100	Communication Skills	45 hrs. / 3 credits
CUL1010	Nutrition and Healthy Lifestyle	21 hrs. / 2 credits
CUL1160	Applied Culinary Techniques	40 hrs. / 2 credits
CUL1170	Applied Baking Techniques	45 hrs. / 2 credits
CUL1180	Kitchen Production II	90 hrs. / 5 credits
CUL1200	Culinary Theory II	45 hrs. / 3 credits
HOSP1330	Restaurant Operations II	45 hrs. / 2 credits
MGMT1050	Kitchen management I	30 hrs. / 2 credits
• Level Three		
COOP1510	Co-op Work Term I	360 hrs. / 12 credits
• Level Four		
COOP2270	Co-op Work Term II	360 hrs. / 12 credits
• Level Five		
CUL2000	Advanced Garde Manger	30 hrs. / 2 credits
CUL2010	Applied Baking Techniques III	30 hrs. / 2 credits
ENTR2000	Small business Management	40 hrs. / 3 credits
HOSP2000	Menu Planning Development and Implementation	40 hrs. / 3 credits
HOSP2160	Event Planning and Catering	40 hrs. / 3 credits
HOSP2230	Cultural History of World Cuisine	40 hrs. / 3 credits
• Level Six		
COMM1030	Interpersonal and Group Dynamics	45 hrs. / 3 credits
CUL2100	Cuisine a la Carte I	75 hrs. / 4 credits
CUL2115	International Cuisine	60 hrs. / 4 credits
HOSP2225	Wine and Food Pairing	30 hrs. / 2 credits
LIBS1370	The Dynamics of the Tourism Industry	45 hrs. / 3 credits
MGMT2100	Advanced Kitchen Management	45 hrs. / 3 credits
MKT2120	Marketing for Hospitality	30 hrs. / 2 credits
Link to syllabus and / or course outlines		
Unique / innovative courses		
<ul style="list-style-type: none"> • Marketing for Hospitality Equips students with marketing tools to understand consumer behaviour, analyze market conditions and trends, and apply marketing strategies to create a marketing plan for a business in the hospitality and tourism industry. 		
What constitutes a credit hour?		
<ul style="list-style-type: none"> • None stated 		

<p>Georgian College</p>	<p>Course titles & hours</p> <p>Mandatory Courses ACCT1013 Accounting Fundamentals 42 hrs. BUSI2007 Entrepreneurship and Small Business 42 hrs. FOSR1000 Introduction to Baking 56 hrs. FOSR1001 Introduction to Small Quantity Techniques 56 hrs. FOSR1002 Kitchen Management 56 hrs. FOSR1003 Introduction to Food Theory and Nutrition 56 hrs. FOSR1004 Introduction to Large Quantity Techniques 70 hrs. FOSR1006 Advanced Large Quantity Techniques 70 hrs. FOSR1007 Advanced Kitchen Management 56 hrs. FOSR1008 Advanced Food Theory 42 hrs. FOSR1009 Advanced Small Quantity Techniques 70 hrs. FOSR1013 Advanced Baking Techniques 56 hrs. FOSR 2001 Food and Beverage Management 42 hrs. FOSR2002 Contemporary Food Presentation 42 hrs. FOSR2003 Wine, Beer and Spirits 42 hrs. FOSR2004 Patisserie 56 hrs. FOSR2005 International Food Preparation 56 hrs. MKTG1000 Introduction to Marketing 42 hrs. TOUR2001 Supervision in the Hospitality and Tourism Industry 42 hrs.</p> <p>Communications Courses To be selected at time of registration from the College list, as determined by testing.</p> <p>Optional Course FOSR2001 Food and Beverage Management LAWS2001 Hospitality Law and Security 42 hrs. MGMT2003 Human Resources Management 42 hrs. MGMT2007 Leadership Skills for Hospitality and Tourism Management 42 hrs. MKTG2014 Career Marketing 42 hrs. TOUR2003 Convention and Event Services 42 hrs.</p> <p>General Education Courses To be selected from College list</p> <p>Co-op Work Term COOP1004 Culinary Work Term</p> <p>Link to syllabus and / or course outlines</p> <p>Unique / innovative courses</p> <ul style="list-style-type: none"> • Contemporary Food Presentation Provides a practical understanding of artistic food presentations with emphasis on culinary and economic principles to achieve maximum effect by simple means. • Introduction to Marketing An overview course with a focus on marketing products and services to
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	<p>the ultimate consumer. Emphasis is placed on the basic marketing premise that customer needs must be satisfied in order to achieve company objectives. The student gains insight into the complex and interdependent variables involved in developing successful marketing strategies. The strategic marketing planning process is introduced, along with the specific concepts and principles of the four key components of the marketing plan - Product, Price, Distribution, and Promotion Strategies.</p> <p>What constitutes a credit hour?</p> <ul style="list-style-type: none"> • None stated
<p>Holland College</p>	<p>Course titles & hours</p> <p>Computer Essentials – 45 hours Food Math – 45 hours Culinary Industry Essentials – 45 hours Entremetier – 45 hours Baking – 45 hours Business Communications – 45 hours Cold Cuisine I – 45 hours Stocks, Soups and Sauces – 45 hours Breakfast Cookery – 15 hours Meat and Seafood Identification and Fabrication – 45 hours Culinary Industry Certifications – 45 hours Food Production and Service – 45 hours Nutrition for the Culinary Professional – 45 hours Culinary Arts Internship – 600 hours Food and Beverage Service – 45 hours Food, Beverage and Labour Cost Control – 45 hours Human Resource Management – 45 hours Regional Cuisine – 45 hours Evolution of Classical Cuisine – 45 hours Culinary Trends – 45 hours Modern Charcuterie – 45 hours Banquet and Catering Operations – 45 hours Cold Cuisine II – 45 hours International Cuisine – 45 hours Meat, Game, Poultry and Seafood – 45 hours A la carte Service – Practical – 130 hours Wine Theory and Analysis – 45 hours Canadian Hospitality Law – 45 hours Occupational Health and Safety – 0 hours</p> <p>Link to syllabus and / or course outlines</p> <p>http://www.hollandcollege.com/admissions/full_time_programs/culinary_arts/</p> <p>Very detailed course outlines for each CA class can be found at: https://sam.hollandcollege.com/section/content/default.asp?WCI=pgDisplay&WCU=CRSCNT&ENTRY_ID=CD66C7049E1F4960ACA01714AB44C518</p>

	<p>Unique / innovative courses</p> <ul style="list-style-type: none"> • Culinary Trends Culinary trends reflect a shift in taste and cultural practices over time, combined with advances in technology and culinary techniques. In this course students will identify current culinary trends and will gain an understanding of the factors that influence trends. Additionally, students will have the opportunity to apply their knowledge through practical applications. <p>What constitutes a credit hour?</p> <ul style="list-style-type: none"> • None stated
<p>Nova Scotia Community College (NSCC)</p>	<p>Course titles & hours</p> <p>Courses may Include:</p> <p>Communications I Computer Essentials I Computer Essentials II Safety & Sanitation/Tools & Equipment Basic Cooking Principles Vegetables, Fruit & Starches I Cold Kitchen/Pantry I Baking Nutrition Eggs & Breakfast Cookery Meat, Poultry & Game I Stocks, Sauces and Soups Wine & Food: Perfect Pairings Introduction to Human Relations Fish & Seafood Vegetables, Fruit & Starches II Cold Kitchen/Pantry II Patisserie & Plated Desserts Meat, Poultry & Game II Co-operative Education A Co-operative Education B Kitchen Management I Garde Manger/Buffer Modern Cookery I/II Kitchen Management II Advanced Cookery I/II Restaurant Service I Restaurant Service II Introduction to WHMIS Introduction to NS OH & S Act</p> <p>Additional Graduation Requirements: Basic Food Safety Training Advanced Food Safety Training Emergency First Aid, CPR Level A Portfolio Development</p>

	<p>Workplace Mentoring</p> <p>Link to syllabus and / or course outlines www.nsc.ca</p> <p>Unique / innovative courses</p> <ul style="list-style-type: none"> • Introduction to Human Relations Students cover the essentials of interacting with individuals and groups from the standpoint of an employee. <p>What constitutes a credit hour?</p> <ul style="list-style-type: none"> • None stated 																																																																														
<p>St. Clair College</p>	<p>Course titles & hours</p> <table border="1"> <thead> <tr> <th>Code</th> <th>Course Name</th> <th>Credit</th> </tr> </thead> <tbody> <tr> <td colspan="3">Semester 1</td> </tr> <tr> <td>FSA13</td> <td>Kitchen Management I</td> <td>3</td> </tr> <tr> <td>FSA185</td> <td>Culinary Skills & Techniques I</td> <td>6</td> </tr> <tr> <td>FSA189</td> <td>Culinary Practices I</td> <td>6</td> </tr> <tr> <td>FSA187</td> <td>Baking & Pastry Arts I</td> <td>6</td> </tr> <tr> <td>ELEC1030</td> <td>General Education Elective</td> <td>3</td> </tr> <tr> <td>MIC111</td> <td>Computer Applications I</td> <td>2</td> </tr> <tr> <td>FSA129</td> <td>Food Safety</td> <td>1</td> </tr> <tr> <td>FSA146</td> <td>Understanding Nutrition</td> <td>1</td> </tr> <tr> <td>FSA168</td> <td>Understanding Hospitality</td> <td>1</td> </tr> <tr> <td colspan="3">Semester 2</td> </tr> <tr> <td>FSA281</td> <td>Kitchen Operations II</td> <td>2</td> </tr> <tr> <td>FSA239</td> <td>Kitchen Management II</td> <td>4</td> </tr> <tr> <td>FSA285</td> <td>Culinary Skills & Techniques II</td> <td>5</td> </tr> <tr> <td>FSA287</td> <td>Baking & Pastry Arts II</td> <td>5</td> </tr> <tr> <td>ELEC1030</td> <td>General Education Elective</td> <td>3</td> </tr> <tr> <td>FSA220</td> <td>Culinary Practices Level II</td> <td>5</td> </tr> <tr> <td>FSA216</td> <td>Culinary Communications</td> <td>2</td> </tr> <tr> <td colspan="3">Semester 3</td> </tr> <tr> <td>FSA307</td> <td>Hospitality Services</td> <td>5</td> </tr> <tr> <td>FSA418</td> <td>Trends in Industry</td> <td>3</td> </tr> <tr> <td>FSA315</td> <td>Wines, Spirits and Foods</td> <td>4</td> </tr> <tr> <td>FSA319</td> <td>Culinary Internship</td> <td>8</td> </tr> <tr> <td>FSA389</td> <td>Culinary Practices III</td> <td>6</td> </tr> <tr> <td>HOS108G</td> <td>Cuisine and Culture</td> <td>3</td> </tr> </tbody> </table> <p>Link to syllabus and / or course outlines http://www.stclaircollege.ca/programs/postsec/culinary_man_FT/ Click on course codes</p> <p>Unique / innovative courses</p> <ul style="list-style-type: none"> • Trends in Industry This course provides the student with a general understanding of culinary trends and their value to the hospitality industry. Through interactive lectures, research, statistical analysis, off-campus field 	Code	Course Name	Credit	Semester 1			FSA13	Kitchen Management I	3	FSA185	Culinary Skills & Techniques I	6	FSA189	Culinary Practices I	6	FSA187	Baking & Pastry Arts I	6	ELEC1030	General Education Elective	3	MIC111	Computer Applications I	2	FSA129	Food Safety	1	FSA146	Understanding Nutrition	1	FSA168	Understanding Hospitality	1	Semester 2			FSA281	Kitchen Operations II	2	FSA239	Kitchen Management II	4	FSA285	Culinary Skills & Techniques II	5	FSA287	Baking & Pastry Arts II	5	ELEC1030	General Education Elective	3	FSA220	Culinary Practices Level II	5	FSA216	Culinary Communications	2	Semester 3			FSA307	Hospitality Services	5	FSA418	Trends in Industry	3	FSA315	Wines, Spirits and Foods	4	FSA319	Culinary Internship	8	FSA389	Culinary Practices III	6	HOS108G	Cuisine and Culture	3
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	<p>study, and guest speakers, the student will see how culinary trends develop and how to respond and utilize the information to advance hospitality business. Trends in Culinary Tourism, Hospitality Career Development, Institutional Certifications, Agri-tourism, and Technology will be studied.</p> <p>What constitutes a credit hour?</p> <ul style="list-style-type: none"> • None stated
<p>Southern Alberta Institute of Technology (SAIT) Polytechnic</p>	<p>Course titles & hours</p> <p>Semester 1 Culinary Fundamentals – 3 CR Soups and Sauces – 3 CR Dinner Cookery – 3 CR Meat Preparation – 3 CR Baking and Yeast Goods – 3 CR</p> <p>Semester 2 Breakfast Cookery – 3 CR Vegetables and Starches – 3 CR Cold Kitchen – 3 CR Lunch Cookery – 3 CR Line Cook – 3 CR</p> <p>Semester 3 Professional Internship – 3 CR, 320 hours (10 weeks)</p> <p>Semester 4 Workplace Communication Skills – 1.5 CR Lunch à la Carte – 3 CR Patisserie – 3 CR Food and Wine Pairing – 3 CR Food and Beverage Service – 3 CR Nutrition and HMR Logistics – 1.5 CR</p> <p>Semester 5 Dinner à la Carte – 3 CR Garde Manger – 3 CR Culinary Perspectives – 3 CR Purchasing, Receiving and Cost Control – 3 CR Supervision and Event Planning – 3 CR</p> <p>Students must attain a GPA of 2.0 or better in each semester and pass the necessary prerequisite courses to progress through the program. To qualify for graduation, students must pass ALL courses and attain a GPA of 2.0 or better and complete course requirements within the prescribed timelines.</p> <p>Link to syllabus and / or course outlines http://www.sait.ca/programs-and-courses/full-time-studies/academic-calendar-information/academic-course-finder.php</p>

	<p>Unique / innovative courses</p> <ul style="list-style-type: none"> • Culinary Perspectives Students are led through a review of classical French cuisine as a foundation for the exploration of ethnic and contemporary cuisines. Students then explore and experiment with elements of international cuisines such as Asian, Mediterranean, North and South American, Regional and Middle Eastern. Culinary trends are examined. <p>What constitutes a credit hour?</p> <ul style="list-style-type: none"> • None stated
<p>Vancouver Community College (VCC)</p>	<p>Course titles & hours</p> <p>Term 1</p> <p>Baking and Desserts 1 – 4 CR Basic Kitchen Skills – 2 CR Cold Kitchen – 1 CR Hot & Cold Breakfast Cooking – 2 CR Hot & Cold Sandwich Prep. – 2 CR Kitchen Management & Health Care – 1 CR Meat and Poultry Cooking – 1 CR Meat, Poultry, Seafood Cooking – 2 CR Meat, Poultry, Seafood Cutting – 4 CR Safety, Sanitation & Equipment – 2 CR Seafood Cooking – 1 CR Stock, Soup & Sauce Cooking – 2 CR Vegetable and Starch Cooking – 1 CR Vegetable, Egg, Starch, Pasta – 2 CR Vegetarian Entrees, Past & Soup – 1 CR</p> <p>Term 2</p> <p>Alcoholic Beverage Service - 2 CR Appetizers and Hors d'oeuvres – 1 CR Appetizers and Salads – 1 CR Appetizers, Salads, Buffet Prep. – 1 CR Baking and Dessert 2 – 1 CR Baking and Dessert 3 – 1 CR Dining Room Service Procedures – 2 CR Entrees and Sauces 1 – 1 CR Entrees and Sauces 2 – 1 CR Kitchen Management & Nutrition – 0.5 CR Meat, Poultry, Seafood Entrees – 1 CR Soups, Vegetables, Starches & Salads – 0.5 CR Specialty Desserts – 1 CR Vegetables, Starches & Soups 1 – 1 CR Vegetables, Starches & Soups 2 – 1 CR</p> <p>Link to syllabus and / or course outlines</p> <p>http://www.vcc.ca/programs-courses/detail.cfm?div_id=7&prog_id=40#courses</p>

	<p>Unique / innovative courses</p> <p>What constitutes a credit hour?</p> <ul style="list-style-type: none">• 25 lab hours = 1 credit hour
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Curriculum Renewal	
College Scanned	Process, Frequency
RRC	<p>Process</p> <ul style="list-style-type: none"> • Complete program renewal <p>Frequency</p> <ul style="list-style-type: none"> • 5 years
Algonquin College	<p>Process</p> <ul style="list-style-type: none"> • Review course outlines for alignment, faculty surveys, industry stakeholders review program, student surveys. All combined to create recommendations for future development • Also examine numbers – enrollment, attrition, graduation <p>Frequency</p> <ul style="list-style-type: none"> • 5 years
ACC	<p>Process</p> <ul style="list-style-type: none"> • Advisory committee appraisals – ongoing • Revisions to match Apprenticeship curriculum – as needed • Major review involves consultations with industry, current students, graduates, and faculty • Not enough resources to do a full-fledged DACUM process <p>Frequency</p> <ul style="list-style-type: none"> • 5 years
Conestoga College	<p>Process</p> <ul style="list-style-type: none"> • Program Advisory Committee composed of employers, practitioners and recent program graduates. College representatives (students, faculty, and administrators) are resource persons. Each committee advises the Board on the development of new programs, the monitoring of existing programs and community acceptance of programs <p>Frequency</p> <ul style="list-style-type: none"> • New process being implemented at college – should be done every 5 – 7 years
Georgian College	<p>Process</p> <ul style="list-style-type: none"> • Work with college department that specializes in Georgian standards for renewal – faculty planning, feedback forms sent to industry, ministry objectives all combined to determine direction <p>Frequency</p> <ul style="list-style-type: none"> • 5 years
Holland College	<p>Process</p> <ul style="list-style-type: none"> • Each year get input from advisory committee • Every second year examine content with faculty • Every three years review content with industry <p>Frequency</p> <ul style="list-style-type: none"> • Ongoing
NSCC	<p>Process</p> <ul style="list-style-type: none"> • None stated <p>Frequency</p> <ul style="list-style-type: none"> • None stated

St. Clair College	<p>Process</p> <ul style="list-style-type: none"> • Answer a list of questions regarding program • Program mapping • Set goals for where would like the program to be in 2 years <p>Frequency</p> <ul style="list-style-type: none"> • 2 years
SAIT	<p>Process</p> <ul style="list-style-type: none"> • Internal 12 step process validated by provincial Advanced Education Ministry <p>Frequency</p> <ul style="list-style-type: none"> • 5 years
VCC	<p>Process</p> <ul style="list-style-type: none"> • Bring in external reviewer, scans of other colleges • Advisory committee meets twice every year for ongoing input <p>Frequency</p> <ul style="list-style-type: none"> • 2 years
Student Assessment	
College Scanned	Content theory assessment, Skills assessment (e.g. Labs), Assessment practices for any experiential components (practicum, clinical, work experience, Co-op education)
RRC	<p>Theory / content assessment</p> <ul style="list-style-type: none"> • Assignments, case studies, student presentations, tests <p>Practical skills / labs assessment</p> <ul style="list-style-type: none"> • Practical assignments, daily practical work, final practical exams <p>Employability / essential / soft skills assessment</p> <ul style="list-style-type: none"> • Some of this is evaluated in daily practical work – reliability, team work, punctuality, professionalism <p>Experiential component assessment</p> <ul style="list-style-type: none"> • Student must complete requisite assignments for credit. Also submits self and employer evaluations of work experience. Coop Coordinator completes a site visit and interviews both student and employer • If student quits a placement or is fired, they fail the coop term and must repeat it to graduate <p>Trends</p> <ul style="list-style-type: none"> • Authentic assessment, increased emphasis on soft skills
Algonquin College	<p>Theory / content assessment</p> <ul style="list-style-type: none"> • Short theory tests daily <p>Practical skills / labs assessment</p> <ul style="list-style-type: none"> • Practical assignments related to work in labs. Mid-term and final practical exams as well as chef of the day responsibilities <p>Employability / essential / soft skills assessment</p> <ul style="list-style-type: none"> • Chef of the day – leadership and ability to provide direction to rest of kitchen. Chef report done after provides an opportunity for reflection on the experience <p>Experiential component assessment</p> <ul style="list-style-type: none"> • Evaluation completed by the employer. College provides a standard

	<p>form</p> <p>Trends</p> <ul style="list-style-type: none"> • Finding evaluation of practical work to be very subjective – looking to incorporate more objectivity into practical aspects of assessment
ACC	<p>Theory / content assessment</p> <ul style="list-style-type: none"> • Assignments, quizzes, exams <p>Practical skills / labs assessment</p> <ul style="list-style-type: none"> • Practical assessments <p>Employability / essential / soft skills assessment</p> <ul style="list-style-type: none"> • Use Conference Board of Canada Essential Skills • Team work evaluated in labs <p>Experiential component assessment</p> <p>Trends</p> <ul style="list-style-type: none"> • Authentic assessment – geared to work requirements
Conestoga College	<p>Theory / content assessment</p> <ul style="list-style-type: none"> • Quizzes and tests – some computer marked, others consist of longer written answers • Mid-term and final exams • Presentation projects are given in second year <p>Practical skills / labs assessment</p> <ul style="list-style-type: none"> • Weekly practical evaluations – rubric – with standards getting more strict as students progress through the term <p>Employability / essential / soft skills assessment</p> <ul style="list-style-type: none"> • Professionalism evaluated on an ongoing basis in lab courses • More teamwork incorporated into second year courses – often incorporate student self-assessments <p>Experiential component assessment</p> <ul style="list-style-type: none"> • Site visit by college • Student self-assessment • Employer evaluation <p>Trends</p> <ul style="list-style-type: none"> • Incorporating more presentations, assignments, projects into courses • Using D2L for testing
Georgian College	<p>Theory / content assessment</p> <ul style="list-style-type: none"> • Tests – usually 3 per course • Project-based assignments – usually 2 per course <p>Practical skills / labs assessment</p> <ul style="list-style-type: none"> • Rubrics used to evaluate practical skills <p>Employability / essential / soft skills assessment</p> <ul style="list-style-type: none"> • Professionalism is assessed in labs • Group assignments in theory courses to develop interpersonal skills <p>Experiential component assessment</p> <ul style="list-style-type: none"> • Employers evaluate. Students provide overview of their experiences. Coop department synthesizes these and provides a feedback session to each student upon completion of work experience

Holland College	<p>Theory / content assessment</p> <ul style="list-style-type: none"> • Tests, assignments <p>Practical skills / labs assessment</p> <ul style="list-style-type: none"> • Practical tests, black box tests <p>Employability / essential / soft skills assessment</p> <ul style="list-style-type: none"> • Team activities, group projects, role playing – especially in business courses • Brigade system in practical labs <p>Experiential component assessment</p> <ul style="list-style-type: none"> • Students develop a portfolio to document learning on the job. Employer also evaluates not only number of hours but quality of student work • Students must complete and submit a Student Learning Portfolio based on the guidelines outlined in the Culinary Institute of Canada portfolio package <p>Trends</p> <p>None stated</p>
NSCC	<p>Theory / content assessment</p> <p>None stated</p> <p>Practical skills / labs assessment</p> <p>None stated</p> <p>Employability / essential / soft skills assessment</p> <p>None stated</p> <p>Experiential component assessment</p> <p>None stated</p> <p>Trends</p> <p>None stated</p>
St. Clair College	<p>Theory / content assessment</p> <ul style="list-style-type: none"> • Midterm and final exams. Some theory courses have unit testing. Each course has a project <p>Practical skills / labs assessment</p> <ul style="list-style-type: none"> • Practical evaluations of work as students are learning skills. Midterm and final practical exams in each lab course <p>Employability / essential / soft skills assessment</p> <p>None stated</p> <p>Experiential component assessment</p> <p>None stated</p> <p>Trends</p> <ul style="list-style-type: none"> • Flipped classrooms
SAIT	<p>Theory / content assessment</p> <ul style="list-style-type: none"> • Assignments, tests <p>Practical skills / labs assessment</p> <ul style="list-style-type: none"> • Practical testing <p>Employability / essential / soft skills assessment</p> <p>None stated</p> <p>Experiential component assessment</p> <ul style="list-style-type: none"> • At the end of the internship, employers complete an evaluation form and discuss their comments with the student • If the overall level of performance of the intern is considered “marginal”

	<p>or “unsatisfactory”, a representative of the internship program will contact the employer for clarification and specific understanding of the issues</p> <ul style="list-style-type: none"> • The student must complete the required number of hours and achieve an acceptable level of performance to receive credit for their practicum. • Additional information for employers is available at: • http://www.sait.ca/about-sait/schools/school-of-hospitality-and-tourism/additional-information/professional-internship-programs.php <p>Trends</p> <ul style="list-style-type: none"> • Have moved away from paper testing and exam week. All assessments done digitally
VCC	<p>Theory / content assessment</p> <ul style="list-style-type: none"> • Weekly tests, assignments <p>Practical skills / labs assessment</p> <ul style="list-style-type: none"> • Evaluation of daily practical work <p>Employability / essential / soft skills assessment</p> <ul style="list-style-type: none"> • Not much – done more in apprentice programs; evaluation of professional attitude <p>Experiential component assessment</p> <ul style="list-style-type: none"> • Done by employer – short form evaluating students’ punctuality, attitude, skill set, and employability <p>Trends</p> <ul style="list-style-type: none"> • more of a focus on the development of professional attitudes of graduates by industry
Current and Coming Challenges	
College Scanned	Content, Delivery of program, Changes to Industry requirements
RRC	<ul style="list-style-type: none"> • Growing international population often requires change in pace of delivery/more time due to combination of language skills and cultural differences • Student time outside of program to do reading and homework is constantly shrinking due to choice or need to hold down part time work, family obligations • Even greater demand from industry for strong soft skills – team work, time management, ability to work in stressful settings. Also starting to look for social media skills – but professional focus, not personal style
Algonquin College	<ul style="list-style-type: none"> • Incorporating blended courses – trying to make sure that they develop engaging content to keep students interested • Training students how to use technology for success in education and work and not just for pleasure – find that students do not enter programs with these types of tech skills • Industry still wants professional attitudes with solid skill sets. Making sure that students understand industry standards regarding time management, uniforms, appropriate language, etc.

	<ul style="list-style-type: none"> • Level of communication and math skills – needed for success
ACC	<ul style="list-style-type: none"> • More emphasis on student retention – work more closely with students to ensure they have a fighting chance of passing courses • Industry requires more creativity • Use of local products • Do not book events that are irrelevant to program outcomes anymore
Conestoga College	<ul style="list-style-type: none"> • Standardizing content being taught by different faculty – use of same recipes, demonstrating similar techniques • Writing abilities of current students at a lower level than previous generations • Grads entering into health care areas require more knowledge of nutrition, special dietary needs, and allergies • Increased demand for menu development, costing, inventory and marketing knowledge
Georgian College	<ul style="list-style-type: none"> • Students asking for more hands-on courses in second year; once they have done Co-op, they do not just want to spend time in a classroom discussing theory • Varying demands. Larger employers looking for better skilled grads who can work independently. Smaller employers looking for grads who are flexible, able to learn, good attitude, fit in team • Are examining retention issues to improve these
Holland College	<ul style="list-style-type: none"> • Challenge is to not throw the baby out with the bathwater – careful to make sure students learn how to cook and not just trying to follow the latest fads • First year used to develop foundational skills / second year focusses more on contemporary styles of cooking • Try to make industry understand that change takes time and it is not always productive to focus on the new until it is determined that these changes will actually have staying power in the industry • Private restaurants concerned that college will steal their business. Have had to work to reassure businesses that this is not the case. Businesses starting to see the benefit when they get graduates working in their kitchens
NSCC	<ul style="list-style-type: none"> • Standardizing and coordinating content over 6 different campuses • Addressing needs of different learning styles • Program focuses heavily on practical cooking skills – prepares students for job of cook, not necessarily chef. Students have to develop those skills through experience. But industry seems very satisfied with skills students possess when graduating
St. Clair College	<ul style="list-style-type: none"> • More lab time is needed; students do not get enough experience on the line, especially since there is a lack of an offsite practicum experience • Graduation date in July makes it hard for grads to find jobs in local industry since most are already filled by then

	<ul style="list-style-type: none"> • Working towards a return to a full 2 year program. Plan to implement this in the next year
SAIT	<ul style="list-style-type: none"> • To meet the needs of a changing learner demographic, they have started a group that does not receive any lectures, but who learn content via personal learning and exploration
VCC	<ul style="list-style-type: none"> • Facilities are aging and maxed out in terms of use – all labs being used both day and evening • Government wanting to play a greater role in determining program
Partnerships	
College Scanned	High School, Post-secondary, Business & Industry, Government, Union, International
RRC	<p>Articulation Red River College Some of the courses offered in Culinary Arts are identical to those offered in RRC's Hospitality and Tourism Management program. Culinary students wishing to continue their education in that program are eligible for credit in common sources if successfully completed.</p> <p>Consideration will be given to former students who have completed the Commercial Cooking, Chef Training or Cook Apprenticeship programs and wish to return to obtain a Culinary Arts Diploma. Credit will be available for equivalent courses completed in either of these former programs.</p> <p>Ryerson University, Toronto, ON</p> <ul style="list-style-type: none"> • Some Culinary Arts courses are eligible for credit at Ryerson University <p>University of Manitoba, Winnipeg, MB</p> <ul style="list-style-type: none"> • Bachelor of Science (Human Nutritional Studies) – Graduates are credited with 60 credits and must complete another 60 credits <p>Accreditation Apprentice Cook Students achieve accreditation for Level 1 and 2 Apprentice Cook when they complete the program. Students have the accelerated ability to write the Red Seal Exam after meeting the practical hours requirement.</p> <p>Certification</p> <ul style="list-style-type: none"> • WHMIS • First Aid • Serving It Safe • Food Handler's Certificate • Fire Safety Certification <p>Partnerships</p>

	<ul style="list-style-type: none"> • High school Graduates of high school vocational programs are eligible for advanced standing in the Culinary Arts Diploma program. • Government Program accredited with the Canadian Forces
Algonquin College	<p>Articulation</p> <ul style="list-style-type: none"> • Wilfred Laurier University, Waterloo, ON Graduates with a minimum of 75% grade average are eligible to receive 6 transfer credits towards a 20-credit Bachelor's Degree in Culinary management. • Davenport University, Grand Rapids, Michigan Advanced standing of 60 credit hours towards a 4-year Bachelor of Business Administration – Management, OR BBA/MBA Strategic Management. <p>Accreditation</p> <ul style="list-style-type: none"> • None stated <p>Certification</p> <ul style="list-style-type: none"> • The Sommelier Certificate Algonquin College offers the compulsory courses necessary for the Sommelier Certificate and Sommelier pin, an award recognized by the industry and the general public. <p>Courses are open to the public and are taught at the College's C.A. Paradis Wine Lab and features tasting of a wide variety of wines from the LCBO's general list and from current Vintages' releases. Courses are:</p> <ul style="list-style-type: none"> ○ Wine Appreciation Introduction (10 weeks, 30 hours) ○ Wine Tasting (12 weeks, 36 hours) ○ Grape Varieties (12 weeks, 36 hours) ○ Vinification (4 weeks, 30 hours) ○ Wine and Food Matching (6 weeks, 21 hours) ○ Old World Wine Regions (16 weeks, 48 hours) ○ New World Wine Regions (12 weeks, 36 hours) ○ Sommelier Advanced (16 weeks, 48 hours) ○ The Beer Course (12 weeks 36 hours) ○ The Whisky Course (12 weeks, 36 hours) <p>Students can choose between attending one class per week (3 hours) in the evening or on weekends, completing the entire program in 36 months. A compressed stream of study is also available. Students attend one full day per week (7 hours, Monday) and the entire program can be completed in 12 months, September to September.</p> <ul style="list-style-type: none"> • Wine Appreciation Certificate Students must successfully complete one compulsory course and three elective courses. Students can transfer their elective credits to the Sommelier program. The compulsory course is Wine Appreciation

	<p>Introduction and then students choose 3 electives from the above list of courses.</p> <p>Partnerships</p> <ul style="list-style-type: none"> • None stated
ACC	<p>Articulation ACC's connections with other post-secondary institutions include the 2+2 program. Students start at ACC and obtain their two-year college diploma. They then further their education at a partnering institution and receive credit towards related degrees/diplomas.</p> <p>Accreditation</p> <ul style="list-style-type: none"> • Apprenticeship Manitoba – Entrepreneurship, Training and Trade Graduates of the Cook Apprentice program with a passing grade of 70% or more and who register as apprentices within two years of completing the program, will be granted credit for both Basic & Advanced Levels – Cook (the technical in-school training required in the Apprenticeship Manitoba Agreements). <p>Certification</p> <ul style="list-style-type: none"> • None stated <p>Partnerships</p> <ul style="list-style-type: none"> • High school Several high schools have agreements with ACC. High School students may receive advanced standing.
Conestoga College	<ul style="list-style-type: none"> • None stated
Georgian College	<p>Articulation</p> <ul style="list-style-type: none"> • Holland College <ul style="list-style-type: none"> ○ Credential: Applied Degree in Culinary Operations (4 yr.) ○ Completion: 60+/120 credits (2 years); degree is offered through Holland College's Culinary Institute of Canada ○ Type: Advanced Standing • UNB <ul style="list-style-type: none"> ○ Credential: Bachelor of Applied Management in Hospitality and Tourism (4 yr.) ○ Completion: 60+/120 credits (2+ years) Extra courses may be required. Minimum 70% GPA ○ Type: Advanced Standing • UNB <ul style="list-style-type: none"> ○ Credential: Bachelor of Applied Management (4 yr.) ○ Completion: 60/120 credits (2 years); minimum 70% GPA required for admission ○ Type: Block Credit • Griffith University <ul style="list-style-type: none"> ○ Credential: Bachelor of Business (Hotel Management) ○ Completion: 120/240 credit points (1.5 years) ○ Type: Block Credit

	<ul style="list-style-type: none"> • University of Ontario Institute of Technology <ul style="list-style-type: none"> ○ Credential: Bachelor of Commerce (Honours) (4 yr.) ○ Completion: 75/120 credits (2 years of full-time study); minimum 73% GPA required for admission ○ Type: Advanced Standing • Ryerson University <ul style="list-style-type: none"> ○ Credential: Bachelor of Commerce – Hospitality and Tourism Management ○ Completion: 90/120 credits (3 years); minimum 75% GPA and additional courses may be required for admission ○ Type: Block Credit • Davenport University <ul style="list-style-type: none"> ○ Credential: BBA (Majors available in Management, Strategic Management) or Marketing (4 yr.) ○ Completion: 60/120 credits (2 years of full-time study); courses available online ○ Type: Block Transfer • Royal Roads University <ul style="list-style-type: none"> ○ Credential: Bachelor of Arts Degree with Honours - International Hotel Management (4 yr.) ○ Completion: 60/120 credits (2 years); 75% GPA and specific courses may be required for admission ○ Type: Block Credit <p>Accreditation</p> <ul style="list-style-type: none"> • None stated <p>Certification</p> <ul style="list-style-type: none"> • None stated <p>Partnerships</p> <ul style="list-style-type: none"> • Business & industry Our students are given many opportunities to enhance their learning through their involvement in extracurricular activities such as: membership in the junior chapter of the regional Professional Chefs' Association (Muskoka and District Chef's Association); participation in Georgian College's award-winning culinary team; and regular industry experiential opportunities in which the student will take part in events held both at the college and on location at some of the top resorts and facilities in our region. • International Semester Abroad option with Schiller International University in Strasbourg, France – option in the third semester (first term of second year).
Holland College	<p>Articulation</p> <ul style="list-style-type: none"> • Ryerson University, Toronto, ON Up to two years of credit towards a Bachelor of Commerce in Hospitality and Tourism degree. • University of New Brunswick Saint John, Saint John, NB

	<p>Two years of credit towards a Bachelor of Applied Management in Hospitality and Tourism.</p> <ul style="list-style-type: none"> • University of Prince Edward Island, Charlottetown, PEI 60 credit hours towards a Bachelor of Business in Tourism and Hospitality degree. • Memorial University of Newfoundland, St. John's, NL Two years of credit towards a Bachelor of Applied Management degree. • Johnson & Wales University, Providence, Rhode Island Courses (grades 60% and above) will be eligible for transfer credit to JWU's Bachelor of Science Degree in Culinary Arts/Food Service Management. Transcripts will be evaluated on an individual basis. Students should be able to complete the degree in 2.5 years. • Florida International University, North Miami, FL Two years of credit towards a Bachelor of Commerce in Hospitality and Tourism degree. <p>Accreditation</p> <ul style="list-style-type: none"> • None stated <p>Certification</p> <ul style="list-style-type: none"> • None stated <p>Partnerships</p> <ul style="list-style-type: none"> • American Students Holland's Culinary Arts program welcomes American students and is approved by the US Federal Aid for the processing of student loans, both subsidized and unsubsidized.
NSCC	<p>Articulation</p> <ul style="list-style-type: none"> • None stated <p>Accreditation</p> <ul style="list-style-type: none"> • This program is a first step on the path towards Journey person Certification in the Cook trade. Graduates will be eligible for transfer credit upon registration in the Provincial Apprenticeship Program <p>Certification</p> <ul style="list-style-type: none"> • None stated <p>Partnerships</p> <ul style="list-style-type: none"> • Nova Scotia Department of Education's Options and Opportunities This initiative offers high school students more hands-on learning experiences with a career focus. Students who choose the O2 option have the opportunity to link their career interests with NSCC programs.

St. Clair College	<p>Articulation</p> <ul style="list-style-type: none"> • No articulation to university degree programs <p>Accreditation</p> <ul style="list-style-type: none"> • Curriculum is modeled after the Ministry standards and guidelines for cook apprentice. Apprenticeship may be available <p>Certification</p> <ul style="list-style-type: none"> • None stated <p>Partnerships</p> <ul style="list-style-type: none"> • None stated
SAIT	<p>Articulation</p> <ul style="list-style-type: none"> • Humber College, Institute of Technology & Advanced Learning, SAIT graduates are eligible to enter the third year of Humber's Professional Cooking Advanced Diploma program. Humber has an agreement where graduates of Humber's Advanced Diploma in Culinary Administration articulate straight into Year 4 of Holland College. • University of New Brunswick SAIT graduates are eligible to enter the third year of UNB's Bachelor of Applied Management. Overall average must be 70%. • NAIT Graduates from NAIT's one-year Culinary Arts Certificate may receive credit for 10 courses towards SAIT's Professional Cooking Diploma. • Yukon College Yukon graduates of its Culinary Arts Certificate program would be eligible for admission to the second year of SAIT's Professional Cooking Diploma with an average of 70% or higher. <p>Accreditation</p> <ul style="list-style-type: none"> • Alberta Apprenticeship and Industry Training Alberta Apprenticeship has accredited this program for 788 hours towards journeyman certification, including all technical training periods. <p>Certification</p> <ul style="list-style-type: none"> • None stated <p>Partnerships</p> <ul style="list-style-type: none"> • Horizon Milling This food supplier provides product for use in SAIT's Culinary Arts classes and makes financial contributions towards capital equipment and facility upgrading. SAIT's baking facilities are used to test new products and to carry out product promotion to its clients. This partnership has been in effect since 1994. • Hospitality 100 Club In 1990, this club was inaugurated as a unique partnership between industry and education. For an annual membership fee, up to 100 representatives of the hospitality industry and their guests attend two

	<p>exclusive gourmet events in The Highwood. The Club provides assistance to students to attend competitions, to secure educational discounts on equipment and the opportunity to participate in domestic and international Culinary Arts study tours. The Club also provides opportunities for Alberta manufacturers to profile new food products to peers, faculty and students. SAIT says that The Club provides a setting that encourages an informal exchange of ideas between hospitality professionals and educators for the benefit of both students and the industry.</p> <ul style="list-style-type: none"> • Lindt Maître Chocolatier Lindt partners with SAIT's Baking and Pastry Arts program and is actively involved in SAIT's bi-annual Lindt Chocolate Competition. • MIWE, Germany This baking equipment manufacturer provides SAIT with a significant discount on its latest baking ovens. As a result, SAIT has become the test site and demonstration center for the German company, Aromat and Deck Ovens. • The Pastry Chef Guild of Alberta This guild works closely with SAIT and the Baking and Pastry Arts program, providing information on industry trends, recipes, events, hospitality jobs and upcoming classes and courses. The Guild's objectives are to promote and maintain the high standards in the industry and to inspire Culinary Arts students across Canada to excel. It provides an annual scholarship to the Baking and Pastry Arts program. • Southern Alberta Bakers Association Members are closely involved in the continued development and success of the Baking and Pastry Arts program. It is also responsible for an annual industry fundraiser that generates scholarships for SAIT's Baking and Pastry Arts students.
VCC	<p>Articulation</p> <ul style="list-style-type: none"> • None stated <p>Accreditation</p> <ul style="list-style-type: none"> • Graduates are recognized by the Industry Training Authority <p>Certification</p> <ul style="list-style-type: none"> • None stated <p>Partnerships</p> <ul style="list-style-type: none"> • High School - Cooking Foundation VCC partners with several Metro Vancouver school districts to provide career exploration and skill training programs to secondary school students and earn both academic and trades training credits. High school students do not apply to VCC directly. They should contact their career program coordinators in their respective school districts. Tuition is \$2,221.80 (2013-14). By the time students graduate from high school, they are skilled in the culinary arts and ready to work and start an apprenticeship. Upon successful completion, students receive training in Foundations

	<p>Cooking Level 1, high school and college credits, 1,000 hours of work-based training credits towards an apprenticeship and the opportunity to write the Level 1 technical exam. Students are required to achieve a minimum of 70% in all courses and exams.</p> <ul style="list-style-type: none"> • Business & industry - Sodexo Canada In 2011, this food and facilities management company donated \$30,000 to sponsor Junior Culinary Team Canada, a group of award-winning VCC chefs, as they prepared for the 2012 Junior Culinary Olympics in Germany.
College Scanned	Comments
RRC	<p>Prep courses for domestic or international students (e.g. language courses)</p> <ul style="list-style-type: none"> • Language Training Centre offers preparatory courses for EAL speakers. However, this requires additional time and tuition so not all students are willing to make this investment <p>Other Programs Offered</p> <ul style="list-style-type: none"> • Food Services Management Certificate (one-year certificate) Students develop the skills necessary to oversee an organization's food service operations. Students will participate in a practicum of 150 hours. <p>Outlets</p> <ul style="list-style-type: none"> • Jane's Located in the former Union Bank Tower, Jane's is a student-run urban upscale restaurant in Winnipeg's historical Exchange District. This recently-restored restaurant is staffed by students in RRC's Hospitality and Culinary Arts programs and provides hands-on, practical experience to the students as they prepare to enter the workforce. Jane's is open for lunch and dinner, Tuesday to Friday, and features a full-service menu with soups, salads, entrees, desserts and beverages. <p>Unique Features</p> <ul style="list-style-type: none"> • Laptop Delivery Students are required to purchase a laptop computer and related software for use throughout the program. RRC will provide network access and help desk support if assistance is required. Students will have on-campus access to email, College networks and the Internet. Off-campus access to the Internet is the responsibility of the student.
Algonquin College	<p>Prep courses for domestic or international students (e.g. language courses)</p> <ul style="list-style-type: none"> • English for International Students – recommended option for newcomers • Looking at developing prep courses in English and math to help prep students to succeed in program <p>Other programs offered</p>

	<ul style="list-style-type: none"> • Assistant Cook (Level 1 Apprentice) • Baking & Pastry Arts (1-year certificate) • Bartending (15 weeks) • Cook Apprenticeship (1-year certificate) • Culinary Skills – Chef Training (Online) (1-year certificate) • Culinary Skills – Chef Training (1-year certificate) • Institutional Cook (Level 1 Apprentice) <p>Outlets</p> <ul style="list-style-type: none"> • Restaurant International For over 35 years, this on-campus restaurant is operated by faculty and students of the Culinary and Hotel Management programs and is open to the public and student body. All Algonquin students will receive 25% off their food purchases. The restaurant features events such as a Craft Beer Panel, Tasting & Food Pairing throughout the year. • Savoir Fare – Gourmet Food at Student Prices This gourmet food store is run by the School of Hospitality and Tourism’s culinary department. Culinary and baking students prepare all the food items. Savoir Fare also highlights an exclusive line of La Dolce Vita preserves – products researched, developed and produced in-house by the culinary students. Items are conveniently packaged in both individual and family-size portions. The menu changes daily with the course requirements in the culinary and baking classes. It is located in the Student Commons Building. <p>Unique features</p> <ul style="list-style-type: none"> • Culinary Skills Chef Training Online In this modified-delivery format, Level 1 courses are offered online followed by the practical in-kitchen component on campus. Some hands-on classes are held during the evenings or weekends in the College’s Restaurant International. • Laptop Delivery All students entering the program are expected to have and use a laptop or mobile computing device to work with and obtain course materials and participate in collaborative learning environments.
ACC	<p>Prep courses for domestic or international students (e.g. language courses)</p> <ul style="list-style-type: none"> • None stated <p>Other programs offered</p> <ul style="list-style-type: none"> • Professional Cooking Certificate (one-year certificate) Upon completion of the first year of studies, students may obtain this certificate. <p>Outlets</p> <ul style="list-style-type: none"> • Grey Owl Dining Room – Mid-January to Mid-February Located in a heritage building shared with the Hotel Restaurant Management program, students receive hands-on experience by

	<p>hosting a variety of events open to the community at the end of the term for four weeks. Culinary Arts students present a fine dining menu to members of the public, while Hotel and Restaurant Management students practice their hospitality skills with tableside service.</p> <p>Unique features</p> <ul style="list-style-type: none"> • International Beer & Food Festival This annual event has Hotel and Restaurant Management students working with Culinary Arts students to present up to 50 beers from countries around the world, accompanied by food pairings. Students research and present their findings on international beer selections, using creativity to pair each beverage with a food item. Students present their selections and engage the tasting audience with their knowledge. • International Wine & Food Festival Both Culinary Arts and Hotel and Restaurant Management students combine their skills to research and prepare up to 50 wines and food pairings from around the world for this once-a-year event. • Christmas Festival Evening Buffet Students and faculty host an annual Christmas event for members of the community in this three-night event. • Foundation Legacy Gala Dinner Culinary students prepare the menu and the Hotel and Restaurant Management students pair the wines. Funds raised from this evening support the Foundation and benefit the students throughout ACC.
Conestoga College	<ul style="list-style-type: none"> • None stated
Georgian College	<ul style="list-style-type: none"> • None stated
Holland College	<p>Prep courses for domestic or international students (e.g. language courses)</p> <ul style="list-style-type: none"> • None stated <p>Other programs offered</p> <ul style="list-style-type: none"> • Pastry Arts (one-year certificate); • Applied Degree in Culinary Operations (two-year applied degree). <p>Outlets</p> <ul style="list-style-type: none"> • Lucy Maud Dining Room (fine dining) • Montgomery Cafeteria • CIC Banquet & Catering <p>Unique features</p> <ul style="list-style-type: none"> • History The Culinary Institute of Canada in Charlottetown has been training aspiring chefs since 1983. • Internship (see student assessment)

	<p>Students must complete and submit a Student Learning Portfolio based on the guidelines outlined in the Culinary Institute of Canada portfolio package.</p> <ul style="list-style-type: none"> • American Students (see partnerships) Holland's Culinary Arts program welcomes American students and is approved by the US Federal Aid for the processing of student loans, both subsidized and unsubsidized.
NSCC	<p>Prep courses for domestic or international students (e.g. language courses)</p> <ul style="list-style-type: none"> • They don't actively recruit international students because of heavy local demand, so no prep provided. Students just need to attain required level on English equivalency exam. <p>Other programs offered</p> <ul style="list-style-type: none"> • Cooking Certificate (one-year certificate) • Students spend some time in the classroom learning theory, but most of • the students' time is spent doing hands-on cooking. This program features small class sizes. Students who complete this certificate are eligible to apply for a limited number of seats in the second year of the Culinary Arts Diploma program. <p>Outlets</p> <ul style="list-style-type: none"> • 80 seat fine dining <p>Unique features</p> <ul style="list-style-type: none"> • Program Test Drive (see entrance requirements) This program offers potential students the chance to experience NSCC's programs first-hand and help them decide if the program is the right fit. • Co-operative Education Courses (see program features) Full handbook for students and employers is available at: http://www.nsc.ca/learning_programs/work_experience/co-op-studentguide.pdf.
St. Clair College	<p>Prep courses for domestic or international students (e.g. language courses)</p> <ul style="list-style-type: none"> • St. Clair College has provided English as a Second Language to thousands of international students. The College has professionally trained instructors who take the time to ensure you have the necessary skills to move to the next level. <p>THE PROGRAM</p> <ul style="list-style-type: none"> ○ Focus is on conversation, reading, writing, grammar, listening and pronunciation skills; ○ Small class sizes provide students with ample opportunity for individual attention and participation; ○ Highly-trained professors and technicians provide supportive, personal instruction, and language labs; ○ Interaction with English-speaking people; ○ Availability of computer labs and other facilities such as: a Library,

	<p>Internet Lab, Learning Centre, Audio-Visual Centre, pool, gym, etc.</p> <p>LEVELS OF ENGLISH TAUGHT</p> <ul style="list-style-type: none"> ○ Pre-Basic ○ Basic ○ Intermediate ○ Advanced <p>ADMISSION REQUIREMENTS</p> <ul style="list-style-type: none"> ○ Open to all students 18 years and older (or high school graduates. Custodian is required for students younger than 18 years old) ○ Students will take a Placement Test and be assigned to the appropriate level, according to the test results ○ Advanced students may have the opportunity to take the Institutional TOEFL test if interested in applying for Post-Secondary studies at St. Clair College <p>Other programs offered</p> <ul style="list-style-type: none"> • None stated <p>Outlets</p> <ul style="list-style-type: none"> • 100 seat campus restaurant <p>Unique features (see program length)</p> <ul style="list-style-type: none"> • Working towards a return to a full 2 year program. Plan to implement this in the next year
SAIT	<p>Prep courses for domestic or international students (e.g. language courses)</p> <ul style="list-style-type: none"> • None stated <p>Other Culinary Programs Offered at SAIT</p> <ul style="list-style-type: none"> • Baking and Pastry Arts (2 years, 5 semesters) The first year of studies provides the fundamentals of baking and the second year offers advanced studies in pastry arts. The majority of courses are practical in nature, allowing students to learn in a hands-on environment. Industry experience is not mandatory, but is an asset. Between the first and second year, students are required to complete a 320-hour Professional Internship. • Meat Operations and Management (15 weeks + 4-week practicum) • Apprenticeship Programs Baker Apprentice Cook Apprentice • Part-Time Continuing Education Courses Bar Mixology Certified Chef de Cuisine • “Fundamentals” Continuing Education Series These courses are designed for the kitchen novice. They include: <ul style="list-style-type: none"> ○ Knife Skills ○ Introduction to Cooking ○ Herbs and Spices ○ Adventure Cooking (various countries featured) ○ The Art of Entertaining

- Baking

Outlets

- **The Highwood Dining Room**

This student-operated, on-campus restaurant offers a live classroom environment to SAIT's students as they provide world-class cuisine and service to its patrons. SAIT's innovative Chefs and Hospitality Management Instructors provide guidance to students in this real-world environment.

Lunch and dinner menus are available during the academic year as well as buffet lunches every Thursday at 11 am during the academic year. The restaurant is closed from May to September.

Unique features

- **Career Investigation Report**

All applicants to the Professional Cooking program must complete a special report detailing their decision-making process for becoming a member of the culinary profession. This detailed report includes 8 questions.

- **Culinary Campus**

226, 230 8th Ave. SW

Calgary, AB

T2P 1B5

Ph.: 403.284.8535

<http://culinarycampus.ca>

The Culinary Campus provides a face for SAIT in a central location for downtown clientele.

This is SAIT's new downtown cooking school in the Venator Building in the Stephen Avenue Mall in downtown Calgary. During the weekday, students prepare breakfast and lunch for downtown patrons and in the afternoons, evenings and weekends, chef instructors offer courses to the general public in food preparation.

The Culinary Campus features a continuing education Rush Hour series, a 45-minute class where students will be shown how to cook a meal, pick up the ingredients at The Market, head home, then cook it in 15 minutes while avoiding the "rush hour" of traffic.

It also offers Team Building courses and is a venue for social events such as bridal showers and birthday parties.

- **Jackson's Culinary Garden**

Known as SAIT's outdoor classroom, Jackson's Culinary Garden is a living agro-literacy center allowing students to plant, grow and harvest their own herbs and vegetables for use in their daily studies. The garden is named after Jackson Henuset, the grandson of Wayne Henuset, a major donor to the SAIT Culinary Arts program.

The garden teaches students about agriculture and sustainability by teaching how to grow the produce we eat and the effort required to grow and maintain crops.

- **Culinary Campus on Twitter**

Fresh, new and regular updates appear on SAIT's Culinary Campus Twitter account.

	<ul style="list-style-type: none"> • Graduate Employment Statistics Detailed statistics are available on SAIT's website. In 2011, 63 of 94 Professional Cooking graduates responded to the employment survey: 63 of 63 respondents found employment; 59 of 63 found employment in the training-related industry; 4 found employment in a non-training-related industry; 6 of 63 are also pursuing education. The annual salary mean in this 2011 survey was \$35,213 for training related, full-time employment. The salary range was between \$15,600 and \$72,800.
VCC	<p>Prep courses for domestic or international students (e.g. language courses) VCC offers several certificate programs for International Students and ESL Students:</p> <ul style="list-style-type: none"> • Cooking – ESL VCC's 10-month certificate program is designed for English as Second Language speakers who wish to receive practical culinary training. It is fully recognized by the Industry Training Authority and students earn apprenticeship qualifications in addition to a VCC credential. Upon completion, students may enroll in Level 2 Apprenticeship. Students learn communication skills and hospitality-related vocabulary from culinary arts and ESL teachers. Students in the program prepare daily breakfast, lunch and dinner in the cafeteria as well as lunch and dinner in JJ's Restaurant at the Downtown Campus. This program welcomes applications from Canadian citizens and permanent residents. Applicants must have completed Grade 10 or equivalent in their own country. They must have proof of completion of VCC Lower Intermediate English, which includes a Canadian Language Benchmark of Listening, Speaking, Reading 5 and Writing 4. Tuition is \$3,174.00 (2013-14). Classes are currently held Monday to Friday, 12-7 pm. • Baking and Pastry Arts – Pastry ESL This program is 13 months in length and for students in the Combined Skills with ESL support program. Students train to become professional bakers while improving their English communication skills. It is designed to help ESL learners connect the theoretical principles of baking with practical application. Tuition is \$6,909.64 (2013-14). • Baking and Pastry Arts – Artisan Baking for International Students This program is also 13 months in length and for students in the Combined Skills with ESL support program. It trains students to become professional bakers. Applicants are encouraged to apply early as a letter of acceptance is sent approx. 4-5 months in advance of the next available start date. A first payment is required to reserve a space in the program. Tuition is \$20,001.80 (2013-14). <p>Other programs offered</p> <ul style="list-style-type: none"> • Asian Culinary Arts (5-month certificate) • Baking and Pastry Arts – Artisan Baking (11 month-certificate)

- Baking and Pastry Arts – Artisan Baking for International Students (13-month certificate)
- Baking and Pastry Arts – Pastry (11-month certificate)
- Baking and Pastry Arts – Pastry ESL (13-month certificate)
- Cooking – ESL (10-month certificate)
- Cooking Foundation – High School
- Culinary Arts (Cook) Apprentice (Three 5-week sessions over 3 years)
- Culinary Management (8-month certificate)

Outlets

- Two 75 – 80 seat dining rooms

Unique features

• Asian Culinary Arts

This full-time 5-month certificate program is designed to prepare students for entry-level careers as cooks in the food services industry. There are two intakes each year, every January and July. There is a maximum of 20 students in each class.

Students receive training in a modern, well-equipped commercial kitchen as well as in a fully operational public cafeteria. The program is delivered in Cantonese, Mandarin and English.

This program was established in 1975. VCC is the first and only college in North America to offer an Asian Culinary Arts program.

Classes are offered from 8 am – 2 pm five days a week. Typically, the first 30 minutes of instruction is provided via lecture format. Then the students go to the kitchen for hands-on training and to apply their newly acquired skills. Midway through class, students provide lunch service to the general public.

There are seven different sections in the kitchen. Students rotate their section every second day.

• New Apprenticeship Model

In April, 2012, the BC government launched a new Employment Program. This new integrated system of employment services and supports is delivered through a network of WorkBC Employment Services Centres.

The Culinary Arts program at VCC offers a number of added benefits for its students such as:

- VCC sponsors and signs up students as apprentices until the end of the program;
- Students earn apprentice hours while training at VCC;
- VCC can accept previous culinary experience towards apprentice hours;
- Students qualify to write Professional Cook 1 and Cook 2 provincial exams which lead to a Red Seal certification.
- More information about the changes to Apprentice training is available at:

http://www.vcc.ca/deptUploads/IE_apprentice_financialsupport.pdf

• Culinary Arts (Cook) Apprentice

Students train in classrooms and kitchens at VCC's downtown campus. A major portion of classroom time is devoted to theory. Instruction is

	<p>provided through lectures and demonstrations to illustrate practical application of that theory.</p> <p>This full-time program runs three five-week training sessions over three years.</p> <p>In order to satisfy the required hours stipulated by the Industry Training Authority, BC's funding authority for Culinary Arts Apprentices, all prospective students must have a proven record of 100 hours of "industry-related" work experience handling and preparing food, in the capacity of a cook or cook's helper.</p> <p>This pre-admission requirement will assist the student in accumulating the required 400 industry hours required to register for Professional Cook 2 and write the Professional Cook 2 Industry exam.</p> <ul style="list-style-type: none">• “FAQ” VCC offers an extensive Frequently Asked Questions section on their website, available at: http://mycusthelp.ca/VCC/_cs/findanswers.aspx.• Graduate Survey Results VCC's Culinary Arts students have completed surveys upon graduation. Detailed results are available at: http://www.vcc.ca/vccir/documents/CulinaryArtsSUMMARY2012-2008.pdf.
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