

# Chef Training

*Are you creative, with a keen interest in food preparation? Do you enjoy being a team player, and at the same time, have the ability to show leadership in a fast-paced environment? Fleming's Chef Training certificate program is ideal if you like the challenge of physical work with a strong artistic appeal. The ability to travel and work long hours will improve your career opportunities.*



Fleming College

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**Program Code:** CHT  
**Credential:** Ontario College Certificate

**Start Dates:** September, January  
**Location:** Peterborough

## PROGRAM HIGHLIGHTS

In Fleming's one-year (two-semester) Chef Training certificate program you will learn how to:

- apply basic food and bake theories to all aspects of food preparation
- contribute to a healthy, safe and well-maintained food service environment
- apply principals of nutrition to all aspects of food production
- understand food cost control techniques
- work effectively as a member of a food service team
- apply the self-management skills to contribute to the success of a food service operation

## WHY CHOOSE FLEMING

This program will prepare you for a career in today's ever-changing world. The EDGE focus within the Faculty of Business, Computing and Hospitality is founded on 4 principles:

**Environmental Responsibility:** Learn how to contribute to a sustainable future. Ensure your career leaves a green footprint.

**Diversity:** Work with a variety of people from faculty, administration, students and members of the community. Learn how to be creative and innovative.

**Global Perspective:** Learn to compete on a level playing field in the global market.

**Experience:** Gain real experience in your field through case studies, simulations, placements and applied projects.

Develop your EDGE at the Faculty of Business, Computing and Hospitality.

## WORK EXPERIENCE

During your studies you will be required to complete a minimum 80-hour in-school practicum. This workplace experience will provide you with the opportunity to practice the theories and skills you have been studying in the program.

## CAREER OPPORTUNITIES

Upon successful completion of Fleming's Chef Training certificate program, you will have a number of options. You can:

- seek entry-level employment as a cook or assistant cook in a restaurant, hotel, catering or institutional food setting
- choose a working apprenticeship with the goal of writing the Provincial Trade of Cook Certificate of Qualification examination
- apply your Chef Training certificate towards advanced standing, and complete Fleming's Culinary Management Program with one more year of study.

With more experience and training in the field, you can work towards a career as a garde manger, sous-chef, chef de cuisine, specialist chef or executive chef.

## MINIMUM ADMISSION REQUIREMENTS

Higher Secondary Certificate or Standard XII with a minimum 50% average. Minimum English language proficiency: IELTS: 6.0.

Not for UG degree holders.

## RELATED PROGRAMS

Other related hospitality programs are: Tourism and Travel, Hospitality Administration – Hotel and Resort, Culinary Management, and Culinary Management Co-op Diploma Apprenticeship.

## HEALTH REQUIREMENTS

Students should be in good physical and mental health. Independent physical mobility and manual dexterity are essential in cooking. If you have any medical concerns, you are strongly advised to discuss your concerns with your doctor. Students are strongly urged to obtain vaccination against Hepatitis B prior to the practical component of the program.

## CHEF TRAINING

### CURRICULUM

PROGRAM CODE

#### SEMESTER 1

Basic Culinary Techniques	CULN0031
Basic Food Principles	CULN0032
Business Essentials – A Survival Course	ORGB0003
College Communications for Business and Hospitality Professionals	COMM0078
Computer Applications for Hospitality	COMP0198
Culinary Nutrition	CULN0034
Food and Kitchen Safety	CULN0033
Mathematics for Hospitality	MATH0112

#### SEMESTER 2

Cuisine a la Carte and Baking Fundamentals	CULN0038
Culinary Career Planning I	CULN0046
Culinary Career Planning II	CULN0050
Culinary Cost Controls	CULN0037
Field Placement I (CM/CHT)	FLPL0094
Food and Bake Theory	CULN0036
Hospitality Marketing	MKTG0054
Developing Effective Teams	ORGB0013
General Education Elective	