

Chef Training

Program Locations:	Peterborough
Program Code:	CHT
Co-ordinator:	Steven Bennis
Credential:	Ontario College Certificate
Start Dates:	September 04, 2012 - January 07, 2013
Tuition Fees:	\$1,928.45 per semester. Tuition and fees subject to change.



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.

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

- OSSD with the majority of credits at the College (C) and Open (O) level, including:
2 College (C) English courses (Grade 11 or Grade 12)

When (C) is the minimum course level for admission, (U) or (U/C) courses are also accepted.

Mature Students

If you are 19 years of age or older before classes start, and you do not possess an OSSD, you can write the Canadian Adult Achievement Test to assess your eligibility for admission.

*** Students starting in January are required to attend classes over the summer semester.**

Related Programs

Other related hospitality programs are: Tourism and Travel, Hospitality Administration - Hotel and Resort, Culinary Management , or 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 the program co-ordinator, and to consult your doctor. Students are strongly urged to obtain vaccination against Hepatitis B prior to the practical component of the program.

Additional Costs

Plan on \$1,000 for first semester books and supplies and \$600 for the second semester.

Curriculum for Chef Training

Semester 1

Code	Course Name	Hours
CULN 31	Basic Culinary Techniques	75
CULN 32	Basic Food Principles	45
ORGB 3	Business Essentials - A Survival Course	45
COMM 78	College Communications for Business and Hospitality Professionals	37
COMP 198	Computer Applications for Hospitality	30
CULN 34	Culinary Nutrition	14
CULN 33	Food and Kitchen Safety	14
MATH 112	Mathematics for Hospitality	45

Semester 2

Code	Course Name	Hours
CULN 38	Cuisine a la Carte and Baking Fundamentals	75
CULN 46	Culinary Career Planning I	15
CULN 50	Culinary Career Planning II	15
CULN 37	Culinary Cost Controls	45
FLPL 94	Field Placement I (CM/CHT)	80
CULN 36	Food and Bake Theory	45
MKTG 54	Hospitality Marketing	45
ORGB 13	Developing Effective Teams	45
GENED	General Education Elective	

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