

Culinary Management

Program Locations:	Peterborough
Program Code:	CM
Co-ordinator:	Steven Bennis
Credential:	Ontario College Diploma
Start Dates:	September 04, 2012 - January 07, 2013
Tuition Fees:	\$1,864.70 per semester. Tuition and fees subject to change.



Got a passion for living life to the fullest -- and for good food along the way? Does the act of creation inspire and drive your spirit? Combine these ingredients with a healthy dose of entrepreneurial attitude and a healthy respect for business, and you've got a winning recipe for an exciting career in Culinary Management.

Program Highlights

Fleming's two-year Culinary Management program is designed to provide graduates with strong, entry level culinary management techniques, life skills and interpersonal skills which will contribute to your potential for career advancement in a team-based hospitality environment. After completing on-the-job training requirements (in addition to your college diploma), graduates are eligible to write the provincial Trade of Cook Certificate of Qualifications examination.

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 160-hour in-school practicum. Your final semester involves a 270-hour Applied Project, where you will be involved in the daily operations and management of Fulford's, our in-school restaurant and a 90-hour industry-based placement. These workplace experiences will provide you with the opportunity to practice the theories and skills you have been studying in the program.

Career Opportunities

Once you graduate, your career opportunities include work as a:

- Line Cook
- Station Cook
- Sous Chef
- Kitchen Manager
- Cafeteria Manager
- Sales Agent for a Food Supplier (Purveyor)
- Restaurant Manager

The pay range is wide depending upon your previous experience, the type and size of the culinary/hospitality business, and its location. You might also take more training at the university level to become a dietician/nutritionist.

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)
- 1 College (C) Math course (Grade 11)

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

Recommended (but not required for admission):

- Grade 12 College (C) Math course

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. Additional testing or academic upgrading may be necessary to meet specific course requirements for this program.

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

Related Programs

When you complete the Culinary Management program you can obtain a Hospitality Administration - Hotel and Resort diploma with just two more semesters of study. This will expand your career opportunities, increase your value in the work world and add to your specialized skill set.

Other related hospitality programs are: Tourism and Travel, Chef Training, or Culinary Management Dual Diploma Apprenticeship. The Culinary Management Dual Diploma Apprenticeship program option allows you to earn a Culinary Management Business diploma and your in-school apprenticeship training in just 2 years. Contact Steven Bennis, Program Co-ordinator for more information.

Health Requirements

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

Additional Costs

Plan on \$950 for first semester books and supplies and \$600 for subsequent semesters.

Transfer Agreements

We are committed to providing students and graduates with flexible options to get maximum recognition of their college studies. Through joint programs and transfer agreements with the following universities, you can apply the learning you acquire at Fleming College to earn a related degree in less time, and at less cost.

- University of New Brunswick
- University of Ontario Institute of Technology

Curriculum for Culinary Management

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	

Semester 3

Code	Course Name	Hours
CULN 41	Applied Culinary Principles	75
FLPL 133	Field Placement II (CM)	80
HOSP 49	Hospitality Operations I	21
HOSP 50	Hospitality Operations II	60
HOSP 9	Menu Planning	45
CULN 43	Modern Pastry Craft	90
CULN 42	Understanding Quality Ingredients	45
GENED	General Education Elective	

Semester 4

Code	Course Name	Hours
APST 60	Applied Project - Commercial	90
APST 61	Applied Project - Institutional	90
APST 107	Applied Project - Restaurant Operations	180

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