

Culinary Management Program

Build your career brand in the Culinary Management Program at Fleming College. 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.

Your career options are varied--from a chef in a restaurant or institutional setting to catering company owner to food truck entrepreneur. Work locally, or make travel part of your culinary adventure. Chef or Cook; Sous Chef; Caterer; Kitchen Manager; Cafeteria Manager; Concept Restaurant Entrepreneur; Sales Agent for a Multi-National Food Supplier; Restaurant or Café Manager.

	FIRST SEMESTER	SECOND SEMESTER	THIRD SEMESTER	FOURTH SEMESTER	AND BEYOND	
DEVELOP YOUR CAREER BRAND	LEARN					
	BE OPEN TO ALL CAREER POSSIBILITIES	Check out orientation , meet fellow students and faculty in your program, and also learn about the wide variety of opportunities in the culinary field.	Enroll in one of the free on-campus certifications such as the Campus Health or Information Literacy certifications.	Fulford Operations III will hone your critical teamwork skills while learning about food operations in a laboratory setting.	Check out degree completion options through formalized transfer agreements.	Graduates can access Career Services for two years beyond graduation while maintaining relationships with faculty and fellow graduates.
	BUILD ON YOUR PROGRAM AND EXPERIENCES	Begin your journey to become a multi-dimensional culinary professional. Volunteer at the College and in the community to develop transferable skills.	Fulford Operations II will introduce you to theoretical and practical foodservice knowledge while also expanding your employability skills.	Practice your interview skills by using InterviewStream software, play back your interviews and refine your answers to common questions.	Integrate your skill sets in a variety of scenario based learning exercises in your applied learning semester.	Access community job search resources after graduation at Fleming CREW , Lindsay VCCS , or other providers .
	BELONG					
	GIVE BACK TO THE COMMUNITY	Begin your co-curricular record to track campus and community involvement that contributes to your career goals.	Book an appointment with a Career Educator to discuss how to present communication skills gained in volunteer experiences.	Community Involvement placement allows you demonstrate your corporate social responsibility skills in the culinary industry.	Food for Thought allows students to explore ethics and trends in the modern economy and continue to round out their culinary skill set.	Continue to explore volunteer opportunities both here and abroad.
	FIND SUPPORT FOR YOUR CAREER PATH AND GOALS	Access a wide variety of Student Life resources to help you succeed at College. Start your academic career off on a strong footing by connecting with Tutoring & Academic Skills .	Check out the results when our Culinary students participate in industry competitions.	Understanding Quality Ingredients will continue to develop your multi-dimensional culinary skill set and give you a strong	Check out culinary students placement experience, applied learning at its best.	Mentor a grad or student, stay connected through the Alumni LinkedIn page a
	USE YOUR EDUCATION TO CREATE NEW OPPORTUNITIES	Computer Applications for Hospitality will introduce you to industry software and allow you to develop required industry computer skills.	Fleming College is going global, general electives can build your global food culture perspective.	Thinking about starting your own business? Fast Start can help you with business planning and community resources.	Connect and register with the Alumni Office , find out more about alumni benefits and perks.	Link with Educational Pathways to investigate one of the many formal transfer agreements within the Culinary Management program.
	BECOME					
	BE SUCCESSFUL ON YOUR TERMS	First Generation student? Connect with supports to help you navigate college.	Learn from mentors in your Fulford Operations II course, a chance to see the industry in action and round out your professional skills.	Register with Career Services and access TypeFocus to identify personality strengths and values to make informed decisions about personal career paths.	Check out the results when our Culinary students participate in industry competitions.	Explore Continuing Education courses for ongoing learning opportunities to stay updated in your industry.
	EMBRACE THE SKILLS AND KNOWLEDGE AROUND YOU	First semester will include Fulford Operations I placement at the on-campus Fulford's restaurant as well courses in Culinary Techniques and Food Principles.	Career Development in Culinary will build job search skills and allow you to develop critical team building and communication skills.	Participate in Networking and LinkedIn workshops to build your job search skill sets.	Continue communicating with faculty and a Career Educator to discuss your plans beyond graduation.	Use your Fleming education and experience to start on the road towards your career destination.