

Fleming College

Co-op Diploma Apprenticeship – Culinary

Formerly named: Culinary Management Dual Diploma Apprenticeship

Ontario College Diploma (5 semesters)

START IN SEPTEMBER 2021

Classes begin:	September 07, 2021
Offered at:	Sutherland Campus
Program code:	CMX
Tuition (Domestic):	\$2,870.53*
Tuition (International):	\$8,915.23*

*Tuition amounts are from the 2020-2021 academic year and are subject to change.

PROGRAM COORDINATOR

Steve Moghini

705-749-5530 ext. 1725

steve.moghini@flemingcollege.ca

Please note: We are not currently accepting applications for this program.

Program Highlights

In just two years, graduates from the Co-op Diploma Apprenticeship – Culinary program earn an Ontario College diploma and the in-school training required to pursue their Certificate of Qualification – Red Seal for the trade of Cook.

This combination of experience and skills will ensure students have the foundation for career advancement in the hospitality industry. This unique program provides students with exceptional culinary and management skills, apprenticeship training, practical techniques and real-world experience.

Earn While You Learn

On top of learning alongside experienced and diverse faculty and culinary industry leaders, students complete a paid co-op placement as a registered apprentice. This 15-week, college-supervised, paid apprenticeship training is scheduled for the summer between the first and second year of the program. The placement experience can be in the Peterborough area or in your hometown. Our Apprenticeship Liaison Officer is available to provide assistance in securing the placement that's right for you.

Students will be able to complete apprenticeship competencies during their co-op experience.

Career Pathways

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. Once you obtain your Certificate of Qualifications, you can work anywhere in Canada and advance in your culinary career.

Career Opportunities

Career opportunities are wide-ranging and include:

- » Journey person cook in commercial or institutional setting
- » Chef de Partie
- » Chef de Partie
- » Kitchen Manager in a commercial setting or institutional setting
- » Journey person cook in a resort/cruise ship setting
- » Executive chef
- » Working Chef
- » Executive Sous chef
- » Sous chef
- » Manager/owner of a restaurant
- » Food or hospitality services manager
- » Food stylist
- » Sales agent for a food supplier
- » Education

How to Apply

Students apply to the Culinary Management program (CM) through OCAS and once accepted into the program, will then go through an application and interview process to gain admission to the Co-op Diploma Apprenticeship program – Culinary. Students must register as an apprentice after acceptance into the program.

Students from the Culinary Skills program may be considered, but must meet the admissions requirements for the Culinary Management Program

To be registered as an apprentice, students must be a Canadian citizen or landed status, have a SIN number and have completed an OSSD.

Financial Support for Apprenticeship Students

Students qualify for the Apprenticeship Incentive Grant (AIG) - \$1000 per year for apprenticeship training.

Students are also eligible for the Apprenticeship Completion Grant once they have finished their competences and written their certificate of qualifications for journey person cook

Students may be eligible for Employment Insurance for their final year of education if they meet the EI eligibility criteria during their summer work placement (Co-op)

For more information regarding financial support please contact your local Ministry of Training Colleges and Universities Apprenticeship Office <https://www.ontario.ca/page/employment-ontario-apprenticeship-offices>

Related Programs

- » Culinary Skills
- » Culinary Management
- » Hospitality
- » Tourism - Global Travel

Additional Costs

Plan on \$1200 for first year books and supplies and \$700 for the second year.

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 coordinator and to consult with your doctor. Students are strongly urged to obtain vaccination against Hepatitis B prior to the practical component of this program.

Eligibility Requirements

Education Requirements Minimum of Grade 12 or equivalent International Students require both a SIN and a Work Visa to participate in the program. A study visa is not sufficient for entry into the program.

For more information, contact our Apprenticeship Officer:

Patti-Lynn Davis
705-749-5530 ext. 1327
patti-lynn.davis@flemingcollege.ca

Courses and Descriptions

Semester 1

Basic Culinary Techniques	CULN 31	Hours: 75
Basic Food Principles	CULN 32	Hours: 45
College Math Foundations	MATH 112	Hours: 45
Communications I	COMM 201	Hours: 45
Culinary Computer Applications	COMP 198	Hours: 30
Food Service Operations I	FLPL 204	Hours: 75
General Education Elective	GENED	Hours: 45

Semester 2

Career Development in Culinary	CULN 104	Hours: 30
Cuisine a la Carte and Baking Fundamentals	CULN 38	Hours: 75
Culinary Cost Controls	CULN 37	Hours: 45
Food Service Operations II	FLPL 225	Hours: 75
Food and Bake Theory	CULN 36	Hours: 45
Foundations of Nutrition	CULN 94	Hours: 30
General Education Elective	GENED	Hours: 45

Semester 3

Co-op Placement	FLPL 151	Hours: 600
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Semester 4

Applied Culinary Principles	CULN 41	Hours: 75
Field Placement- Institutional (Introductory)	FLPL 205	Hours: 60
Food Service Operations III	FLPL 226	Hours: 75
Food and Beverage Functions	HOSP 3	Hours: 45
Management By Menu	CULN 98	Hours: 30
Modern Pastry Craft	CULN 43	Hours: 75
Understanding Quality Ingredient (Baking and Cooking)	CULN 42	Hours: 45

Semester 5

Culinary Operation Analysis	CULN 105	Hours: 30
Field Placement - Institutional (Managerial)	FLPL 239	Hours: 60
Food Service Operations - Management	FLPL 238	Hours: 135
Restaurant Operations - Back of the House Preparation	CULN 106	Hours: 75
Restaurant Operations - Front of the House Preparation	CULN 107	Hours: 15
Technology and Labour: Your Success, Your Future	GNED 152	Hours: 45

