

Fleming College

Culinary Management

Ontario College Diploma (4 semesters)

START IN JANUARY 2022

Classes begin:	January 10, 2022
Offered at:	Sutherland Campus
Program code:	CMW
Tuition (Domestic):	\$3,059.70*
Tuition (International):	\$9,122.14*

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

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.

Program Highlights

You will also be exposed to new directions and trends in the culinary sector such as the field to fork approach to food; the impact of the local food movement. 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.

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

Why Choose Fleming

- » Extensive and varied applied learning hours in the program will prepare you for success in any culinary career area you choose
- » Because of our location in the heart of the Kawarthas, we have access to local, fresh produce and have strong partnerships with local farm and food artisan communities
- » Solid grounding in foundational culinary skills plus the flexibility and freedom to explore your culinary passion and interests
- » Personal interaction with your faculty and fellow students in small classes
- » Gain real-world experience working with our Executive Chef in our on-campus restaurant Fulford's Bistro

Advanced Standing

If you have college or university credits, or OYAP experience, you qualify for advanced standing in the program. We will work with you to create a customized learning plan that will get you to your culinary career sooner.

Work Experience

During your studies, you will be required to complete a minimum 160-hour in-school practicum. Your entire 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 extensive and varied workplace experiences will provide you with the opportunity to practice the theories and skills you have been studying in the program.

Career Opportunities

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

Related Programs

NEW – Co-op Diploma Apprenticeship program – Culinary (CODA)

Students enrolled in the Culinary Management program can choose this pathway to earn a Certificate of Qualification – Red Seal for the trade of Cook.

Students acquire both an Ontario College diploma and the in-school training required to pursue their certification in just two years.

Other related hospitality programs include Culinary Skills, Hospitality, and Tourism - Global Travel.

Additional Costs

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

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.

Minimum Admission Requirements

Students applying to Culinary Management must meet the following requirements:

- » OSSD including Gr 12 C English and Gr 11 C Math

OSSD with majority of courses at College (C) or Open (O) unless otherwise stated.
Grade 12 C courses will be accepted where Gr 11 C course requirements are listed.
Where College level courses are listed, U and M courses will be accepted.

Recommended (but not required for admission)

- » Gr 12 C Math

Courses and Descriptions

Semester 1

Basic Culinary Techniques	CULN 31	Hours: 75
Basic Food Principles	CULN 32	Hours: 45
Career Development in Culinary	CULN 104	Hours: 30
Culinary Computer Applications	COMP 198	Hours: 30
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 2

College Math Foundations	MATH 112	Hours: 45
Communications I	COMM 201	Hours: 45
Cuisine a la Carte and Baking Fundamentals	CULN 38	Hours: 75
Culinary Cost Controls	CULN 37	Hours: 45
Food Service Operations I	FLPL 204	Hours: 75
General Education Elective	GENED	Hours: 45

Semester 3

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 4

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

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