

Area of Interest: Culinary, Hospitality and Tourism

Culinary Management

Ontario College Diploma

Program Code: 0354X01FWO

2 Years

Ottawa Campus

Our Program

Turn your passion for food into a rewarding culinary career.

Algonquin College's two-year Culinary Management Ontario College Diploma program gives you the most current knowledge and cutting-edge skills needed to excel in the high-growth culinary industry. You are trained by industry leaders in world-class culinary labs with a focus on advanced culinary skills, managerial skills and hands-on experience.

As a student, your studies include:

- food preparation
- baking techniques
- nutrition
- menu planning
- plating techniques
- restaurant service and entrepreneurship, and
- farm to fork cooking

Some classes are held in the evening and on the weekend in Restaurant International, Algonquin College's on-campus fine-dining restaurant, to give you a taste of your career after graduation. You also complete industry-related certifications such as Sanitation and Safety, WHMIS, Respectful Workplace and Smart Serve.

Expand your real-world experience and make industry connections with 160-hour field placement. With opportunities to participate in community events, culinary competitions and industry activities, you have many chances to refine your skills and gain valuable experience.

Graduates may find employment as cooks or assistant cooks in the food service departments of restaurants, hotels, motels, resorts, cruise ships, institutions and catering companies. The managerial content of this program enables graduates to progress into such diversified areas as:

- food and beverage control
- purchasing and receiving
- commis de cuisine
- department chefs
- junior sous-chefs
- executive sous-chefs
- chefs de cuisine
- executive chefs de cuisine.

Graduates may also pursue self-employment opportunities.

SUCCESS FACTORS

This program is well-suited for students who:

- Are well-organized, creative and work well under tight time constraints and pressure.
- Aspire to own a restaurant or use their entrepreneurial spirit to manage an existing business.
- Can work independently and contribute to a team workplace.
- Are able to work long hours.
- Seek rewarding opportunities and experiences.
- Understand the importance of work safety practices.

Employment

There is a strong demand for trained cooks and the food and beverage industry is now offering good salaries and working conditions to attract skilled personnel. Graduates may find employment as cooks or assistant cooks in the food service departments of restaurants, hotels, motels, resorts, cruise ships, institutions and catering companies. The managerial content of this program enables graduates to progress into such diversified areas as food and beverage control, purchasing and receiving, as well as traditional employment areas, such as commis de cuisine, department chefs, junior sous-chefs, executive sous-chefs, chefs de cuisine and executive chefs de cuisine. Graduates may also pursue self-employment opportunities.

Learning Outcomes

The graduate has reliably demonstrated the ability to:

- Provide advanced culinary planning, preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.
- Apply basic and advanced food and bake science to food preparation to create a desired end product.
- Contribute to and monitor adherence of others to the provision of a well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations.
- Ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces, responsible kitchen management and efficient use of resources.
- Create menus that reflect knowledge of nutrition and food ingredients, promote general health and well-being, respond to a range of nutritional needs and preferences and address modifications for special diets, food allergies and intolerances, as required.
- Apply business principles and recognized industry costing and control practices to food service operations to manage and promote a fiscally responsible operation.
- Apply knowledge of sustainability, ethical and local food sourcing, and food security to food preparation and kitchen management, recognizing the potential impacts on food production, consumer choice and operations within the food service industry.
- Select and use technology, including contemporary kitchen equipment, for food production and promotion.
- Perform effectively as a member of a food and beverage preparation and service team and contribute to the success of a food-service operation by applying self-management and interpersonal skills.
- Develop strategies for continuous personal and professional learning to ensure currency with and responsiveness to emerging culinary techniques, regulations, and practices in the food service industry.

- Contribute to the development of marketing strategies that promote the successful operation of a food service business.
- Contribute to the business management of a variety of food and beverage operations to foster an engaging work environment that reflects service excellence.
- Identify and apply discipline-specific practices that contribute to the local and global community through social responsibility, economic commitment and environmental stewardship.

Program of Study

Level: 01	Courses	Hours
ENL1813H	Communications I	42.0
FOD2102	Trade Calculations and Computer Applications	14.0
FOD2103	Sanitation and Safety Training	14.0
FOD2107	Theory of Food	56.0
FOD2111	Culinary Techniques I	70.0
FOD2119	Introduction to Baking and Pastry	42.0
FOD2132	Culinary Fundamentals	42.0
HOS2015	Dimensions of Food	42.0
Level: 02	Courses	Hours
FLD0100	Field Placement Culinary Arts	80.0
FOD2117	Contemporary Production Methods	56.0
FOD2126	Culinary Techniques II	70.0
FOD2129	Nutrition and Food Preparation	28.0
FOD2197	Culinary Restaurant Operations	98.0
HOS2131	Menu Planning	42.0
Level: 03	Courses	Hours
ENL1823H	Communications II	42.0
FOD2032	Advanced Menu Planning	21.0
FOD2034	Hospitality Supervision and Leadership	21.0
FOD2105	Farm to Fork	42.0
FOD2189	Contemporary Banquet and Restaurant Operations	126.0
HOS2236	Food and Beverage Management	56.0
Core: select in alternate terms	Courses	Hours
FOD2106	Wine Food and Restaurant Service	28.0
FOD2253	Pastry and Plating Techniques	42.0

Level: 04	Courses	Hours
FLD0200	Field Placement II Culinary Arts	80.0
FOD2133	International Cuisine	42.0
FOD2247	Applied Culinary Restaurant Project Prep	28.0
FOD2249	Capstone Culinary Restaurant Project	63.0
FOD2250	Advanced Culinary Operations	35.0
HOS2256	Management Applications and Entrepreneurship	42.0
Choose one from equivalencies: Courses		Hours
GED0354	General Education Elective	42.0
Core select in alternate terms Courses		Hours
FOD2106	Wine Food and Restaurant Service	28.0
FOD2253	Pastry and Plating Techniques	42.0

Fees for the 2023/2024 Academic Year

Tuition and related ancillary fees for this program can be viewed by using the Tuition and Fees Estimator tool at <https://www.algonquincollege.com/fee-estimator> .

Further information on fees can be found by visiting the Registrar`s Office website at <https://www.algonquincollege.com/ro> .

Fees are subject to change.

Additional program related expenses include:

- The tuition fees listed above cover the cost of required footwear, uniform, knives and toolkit. These items are provided to each student at the start of the program.
- Books may cost an additional amount, approximately \$180.

Admission Requirements for the 2024/2025 Academic Year

College Eligibility

- Ontario Secondary School Diploma (OSSD) or equivalent. Applicants with an OSSD showing senior English and/or Mathematics courses at the Basic Level, or with Workplace or Open courses, will be tested to determine their eligibility for admission; OR
- Academic and Career Entrance (ACE) certificate; OR
- General Educational Development (GED) certificate; OR
- Mature Student status (19 years of age or older and without a high school diploma at the start of the program). Eligibility may be determined by academic achievement testing for which a fee of \$50 (subject to change) will be charged.

Program Eligibility

- English, Grade 12 (ENG4C or equivalent).
- Applicants with international transcripts must provide proof of the subject-specific requirements noted above and may be required to provide proof of language proficiency. Domestic applicants with international transcripts must be evaluated through the International

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- IELTS-International English Language Testing Service (Academic) Overall band of 6.0 with a minimum of 5.5 in each band; OR TOEFL-Internet-based (iBT)-overall 80, with a minimum of 20 in each component: Reading 20; Listening 20; Speaking 20; Writing 20; OR Duolingo English Test (DET) Overall 110, minimum of 110 in Literacy and no score below 95.
- Not sure if you meet all of the requirements? Academic Upgrading may be able to help with that: <https://www.algonquincollege.com/access/> .

Should the number of qualified applicants exceed the number of available places, applicants will be selected on the basis of their proficiency in English.

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- Ontario Secondary School Diploma (OSSD) or equivalent. Applicants with an OSSD showing senior English and/or Mathematics courses at the Basic Level, or with Workplace or Open courses, will be tested to determine their eligibility for admission; OR
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Application Information

CULINARY MANAGEMENT Program Code 0354X01FWO

Applications to full-time day programs must be submitted with official transcripts showing completion of the academic admission requirements through:

ontariocolleges.ca
60 Corporate Court
Guelph, Ontario N1G 5J3
1-888-892-2228

Students currently enrolled in an Ontario secondary school should notify their Guidance Office prior to their online application at <http://www.ontariocolleges.ca/> .

Applications for Fall Term and Winter Term admission received by February 1 will be given equal consideration. Applications received after February 1 will be processed on a first-come, first-served basis as long as places are available.

International applicants please visit this link for application process information:
<https://algonquincollege.force.com/myACint/> .

For further information on the admissions process, contact:

Registrar`s Office
Algonquin College
1385 Woodroffe Ave
Ottawa, ON K2G 1V8
Telephone: 613-727-0002
Toll-free: 1-800-565-4723
TTY: 613-727-7766
Fax: 613-727-7632
Contact: <https://www.algonquincollege.com/ro>

Additional Information

All students are required to participate in food handling courses.

This program has a September, January and May intake.

Fall Intake (September Start)

Fall Level 1/Winter Level 2/Spring Break/Fall Level 3/Winter Level 4

Winter Intake (January Start)

Winter Level 1/Spring Level 2/Fall Level 3/Winter Level 4

Spring Intake (May Start)

Spring Level 1/Fall Level 2/Winter Break/Spring Level 3/Fall Level 4

Note 1: Work placement is mandatory in this program. Students who have prior work experience may apply for an exemption with the support of appropriate and relevant documentation.

Note 2:

For this program of study two of the four core courses in Levels 3 and 4 are selected for you in alternate levels by the department.

Note 3:

In Levels 03 and 04, one of the two core electives will be chosen for you.

Contact Information

Program Coordinator(s)

- Dan Halden, <mailto:haldend@algonquincollege.com> , 613-727-4723, ext. 7320

Course Descriptions

ENL1813H Communications I

Communication remains an essential skill sought by employers, regardless of discipline or field of study. Using a practical, vocation-oriented approach, students focus on meeting the requirements of effective communication. Through a combination of lectures, exercises, and independent learning, students practise writing, speaking, reading, listening, locating and documenting information, and using technology to communicate professionally. Students develop and strengthen communication skills that contribute to success in both educational and workplace environments.

Prerequisite(s): none
Corerequisite(s):none

ENL1823H Communications II

Employers emphasize the need for communication skills that are effective in challenging workplace situations. Using a practical, vocational approach, students refine their writing skills, practise effective verbal communication, apply sound research skills and develop teamwork strategies in order to prepare a competitive package for the job search and interview process, to communicate negative news and persuasive messages using the indirect pattern, to create organized documents supported by research and to present clear oral messages targeted to specific audiences. A combination of lectures, exercises and independent learning activities support students in strengthening the communication skills required for success in educational and workplace environments.

Prerequisite(s): ENL1813H
Corerequisite(s):none

FLD0100 Field Placement Culinary Arts

Real-world practical experience allows culinary professionals to further develop and refine their skills. Students benefit from opportunities to apply their knowledge in a workplace setting and may fulfill the work placement hours by volunteering or working for the host facility. Students must complete 80 hours of work placement per year in order to graduate.

Prerequisite(s): none
Corerequisite(s):none

FLD0200 Field Placement II Culinary Arts

Real-world practical experience allows culinary professionals to further develop and refine their skills. Students benefit from opportunities to apply their knowledge in a workplace setting and may fulfill the work placement hours by volunteering or working for the host facility. Students must complete 80 hours of work placement per year in order to graduate.

Prerequisite(s): none
Corerequisite(s):none

FOD2032 Advanced Menu Planning

Proficient food service managers need an in-depth knowledge of the relationship between menu planning and success within the food service industry. Students build on basic menu-planning techniques from previous courses to create a variety of different menus. Students analyze different restaurant types/food service establishments, historical contexts, food styles, etc. Through the use of industry-related software, students apply embedded basic and advanced trade calculation formulas to create menus.

Prerequisite(s): HOS2131
Corerequisite(s):none

FOD2034 Hospitality Supervision and Leadership

Supervisors in culinary operations need to be able to deal with multiple demands from customers, staff, management and others through the use of effective leadership skills. This course exposes students to basic human resource management practices. Students examine effective supervisory practices, develop their own leadership style and examine team development and motivation. Students practise new leadership skills in the lab courses through the second year of the program and have the opportunity to reflect on their own leadership development growth.

Prerequisite(s): none
Corerequisite(s):none

FOD2102 Trade Calculations and Computer Applications

In order to select appropriate menu prices, culinary professionals must be able to calculate the cost of individual portions and recipes, as well as manipulate food cost percentages. Students practise basic and advanced trade calculations to define common food costing terminology, cost recipes and calculate menu prices. Emphasis is on the introduction of industry-relevant computer

applications used to create common workplace documents and presentations. Students practise costing basic menus, performing a variety of industry-specific calculations and using applicable computer software and applications.

Prerequisite(s): none
Corerequisite(s):none

FOD2103 Sanitation and Safety Training

An awareness of key regulations and requirements is a necessity to be equipped for the hands-on and practical components of a career in the food service industry. Students are certified in a variety of industry-related food handling training, and Canadian sanitation and safety regulations and procedures, in addition to harassment training. Hands-on experiential components prepare students for real-world culinary and food service occupations.

Prerequisite(s): none
Corerequisite(s):none

FOD2105 Farm to Fork

Understanding the relationships throughout the food service industries in Canada is crucial to working in the various stages of food production and service. Students learn about the food business, its social impact, food security and sustainability and the movement concerned with producing and delivering food locally. In-class practical activities allow students to interact with international and local foods and food industry experts.

Prerequisite(s): none
Corerequisite(s):none

FOD2106 Wine Food and Restaurant Service

Restaurant service involves the service of food, wine and other beverages, as well as the preparation of tables for service, taking orders, clearing tables, calculating bills and taking payments. Through real-time restaurant experience, students review and apply food service theory with an emphasis on the working relationship between the dining room and the kitchen and customer relations.

Prerequisite(s): none
Corerequisite(s):none

FOD2106 Wine Food and Restaurant Service

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Prerequisite(s): none
Corerequisite(s):none

FOD2107 Theory of Food

A fundamental, theoretical knowledge of culinary concepts is essential for success in the food service industry. Students learn basic and advanced principles for the identification and selection of meat, fish, shellfish and vegetable products, as well as best practices and cooking methodologies for their preparation. Students also explore intrinsically related aspects of sustainability and prepare to challenge the Red Seal Cook certification exam.

Prerequisite(s): none
Corerequisite(s):none

FOD2111 Culinary Techniques I

Students focus on foundational cooking methods and organizational skills. Students butcher, cook and taste a variety of meats, poultry and fish items with appropriate sauces and garnishes. Emphasis is on portion control, reinforcement of proper techniques and sanitary work environments. Students view basic food preparation demonstrations. They prepare each item demonstrated and practise in modern facilities. Demonstrations include sauces, stocks, poultry, meats, soups and fish.

Prerequisite(s): none
Corerequisite(s):none

FOD2117 Contemporary Production Methods

Building on fundamental culinary techniques, students are exposed to different styles of cooking. Students study and apply cooking techniques found in a variety of cuisines. Hands-on activities and applications allow students to develop a higher working knowledge of cutting skills, cultural themes and mass production of food suitable for a commercial restaurant setting.

Prerequisite(s): FOD2103
Corerequisite(s):none

FOD2119 Introduction to Baking and Pastry

Students learn the basic concepts, skills and techniques of baking. Emphasis is placed on identification of products, weights and measures. Practical classes cover topics of breads, cakes, pies, puddings and desserts.

Prerequisite(s): none
Corerequisite(s):none

FOD2126 Culinary Techniques II

Students expand on the core cooking principles introduced in semester one. Students will focus on advanced culinary techniques with an emphasis on organizational skills, butchering, cooking and plating. Students observe and prepare intricate dishes used in advanced a la carte applications, with emphasis on colour, taste, texture and presentation.

Prerequisite(s): FOD2111
Corerequisite(s):none

FOD2129 Nutrition and Food Preparation

A poor diet may have a harmful impact on health, and many food service customers in contemporary society have specific nutritional and dietary requirements. Students learn about the basic principles of nutrition and how these apply to food preparation. Emphasis is on the selection of ingredients and foods, based on requirements for general wellness from Canada's Food Guide for Healthy Living. Students explore current nutrition recommendations for fats, protein, carbohydrates, vitamins, minerals and weight control and apply them to the nutritional analysis of selected recipes.

Prerequisite(s): none
Corerequisite(s):none

FOD2132 Culinary Fundamentals

The ability to participate in industry-scaled food production is contingent on a knowledge of fundamental knife handling skills, culinary techniques and safe handling procedures. Students learn to apply basic culinary skills to prepare large quantities of food. Emphasis is on perfecting basic cutting skills, cooking methods and recipe assembly. Sanitation and safety are applied in all hands-on food preparation activities and assessments.

Prerequisite(s): none

Corerequisite(s):none

FOD2133 International Cuisine

Students learn various recipes and traditions from different countries. Spanish paella, Greek dolmathes, Mexican caramel flan, Japanese sushi, Indonesian satay and Italian risotto are examples of dishes that are introduced. Many of the world's finest foods lead the student on a culinary and cultural adventure.

Prerequisite(s): none
Corerequisite(s):none

FOD2189 Contemporary Banquet and Restaurant Operations

This course expands the skills and knowledge obtained in Year 1 by focusing on different service styles within the culinary industry. Students may experience preparing buffets, grazing stations, banquets and a la carte by following chef-developed menus. Students practise culinary management skills through assisting in the execution of culinary events.

Prerequisite(s): FOD2197
Corerequisite(s):none

FOD2197 Culinary Restaurant Operations

Drawing from concepts learned in previous courses, students are introduced to cooking in a restaurant environment in the College's Restaurant International. Students practise cooking breakfast and lunch foods based on chef-developed menus. Students develop teamwork skills, experience working as an entry-level cook under a head chef and practise more cooking skills in a supervised environment. Students evaluate the flow of a typical kitchen and assess their own teamwork and employee-ready skills.

Prerequisite(s): FOD2103
Corerequisite(s):none

FOD2247 Applied Culinary Restaurant Project Prep

Students apply concepts of culinary operations learned to plan successful restaurant service. Working in teams, students develop a menu, complete all portioning and costing and design station set-up and kitchen flow for restaurant service. Students present their plan to their instructor for feedback, in preparation to deliver the service in the second half of the semester.

Prerequisite(s): FOD2032
Corerequisite(s):FOD2249

FOD2249 Capstone Culinary Restaurant Project

Students deliver, organize, staff and evaluate a culinary service based on the plan they developed in FOD2247. Student teams lead the kitchen staff in food preparation, collaboration, management and operations. During the service, teams are evaluated on their supervisory skills and ability to organize and lead the kitchen brigade. Students are also evaluated on their cooking skills and ability to work effectively in team environments.

Prerequisite(s): FOD2189
Corerequisite(s):FOD2247

FOD2250 Advanced Culinary Operations

This course expands the skills and knowledge obtained in semester 3 by having students cook a variety of new dishes using more advanced skills. Students cook contemporary faculty-developed items that focus on modern cooking and plating techniques.

Prerequisite(s): none

Corerequisite(s):none

FOD2253 Pastry and Plating Techniques

Patrons are often in search of unique visual appearances in conjunction with appealing culinary experiences. Building on previously acquired skills, students observe and prepare artistically appealing hot and cold plated desserts. Emphasis is on combining textures, temperature and with garnishing and plating techniques.

Prerequisite(s): FOD2119 or FOD2166
Corerequisite(s):none

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Prerequisite(s): FOD2119 or FOD2166
Corerequisite(s):none

GED0354 General Education Elective

Students choose one course, from a group of general education electives, which meets one of the following five theme requirements: Arts in Society, Civic Life, Social and Cultural Understanding, Personal Understanding, and Science and Technology.

Prerequisite(s): none
Corerequisite(s):none

HOS2015 Dimensions of Food

Food is a basic need all humans share. It is highly influenced by social policy and economics. Students explore the social and political issues related to food from traditional farming techniques to commercial food production, as well as sustainability and organically grown food. In addition, students consider various international and environmental issues concerning food policy, as well as social policy changes that affect the food industry. Students reflect on their own perceptions of food, as well as examine other real-world contexts and cases.

Prerequisite(s): none
Corerequisite(s):none

HOS2131 Menu Planning

Students gain the necessary skills, using computer applications, to develop menus for the many sectors of the hospitality industry, including a la carte, table d'hote and specialty menus.

Prerequisite(s): none
Corerequisite(s):none

HOS2236 Food and Beverage Management

Students acquire a practical foundation in food, beverage and labour operations. Students also learn the process to control and reduce costs in purchasing, receiving, production and labour.

Prerequisite(s): none
Corerequisite(s):none

HOS2256 Management Applications and Entrepreneurship

Students are introduced to basic concepts related to entrepreneurship, as well as aspects of the kitchen that affect their daily duties. These include responsibilities of the employee, employer hiring and staffing practices, orientation and training, multicultural management and current human resources legislation. Students also learn to prepare a business plan for opening or maintaining a small business.

Prerequisite(s): HOS2236
Corerequisite(s):none