

CULINARY ARTS

Program Office: 403.320.3245 • culinary@lethbridgecollege.ca

Behind those tantalizing Instagram photos of food is a chef who creates edible works of art on a daily basis. Become that chef with world-class culinary training in the Culinary Arts program. With exceptional instruction and plenty of hands-on opportunities, our Culinary Arts diploma graduates have a record of landing that important first job.

As well-planned as a gourmet meal, our fast-paced Culinary Arts program starts you off with restaurant production methods before moving onto sweet and savoury techniques. For the main course, we'll serve up a paid industry placement. And to finish it all off, you'll be immersed in dining-room cuisine in our on-campus Garden Court Restaurant.

Your Investment

Program fees will vary. To view fee information for your program, go to lethbridgecollege.ca/programs (<http://lethbridgecollege.ca/programs/>) and select your program.

A uniform deposit and laundry fees are also required.

Graduation

Upon successful completion of all program requirements, students are awarded a Culinary Arts diploma.

Graduation Requirements

In order to receive their diploma, students must have an overall combined (practical and theoretical) average of 70%.

Students not already employed will be required to attend Hospitality Recruitment Day where employers come to the College and resumes can be dropped off with those employers for summer work placements. Past students in our program have achieved 100 percent employment. Summer work place locations vary from resort areas in the Rocky Mountains to local hotels, restaurants, care facilities and catering companies.

Our 15-week dining room cuisine section starts after the Labour Day long weekend each year and again at the beginning of January each year. Our culinary department has an excellent association with over 50 employers in Alberta and further afield who have regularly offered paid employment to our culinary students.

ADMISSIONS

New students are accepted into the Culinary Arts program for the Fall (September) and Winter (January) terms.

General Admissions Requirements

All applicants must meet the general admission requirements for Lethbridge College programs, as indicated in the Admission section of this calendar.

Academic Requirements

Applicants to this program do not require a high school diploma; however, they must satisfy the following specific course requirements (or equivalencies):

- Grade 10 English
- Grade 10 Math

Non-Academic Requirements

All students in the Culinary Arts program must follow the sanitation, hygiene and safety practices standard to the industry and present themselves in the following condition whenever entering any of the food service labs: Students must be clean shaven (moustaches are acceptable), hair must be clean and controlled. Students wear a white uniform, chef hat, apron, and approved footwear.

Medical Requirements

It is strongly recommended that applicants update or complete a personal medical profile and their immunization records prior to entry into the program and employment.

Applicants may be asked to complete a follow-up medical at the discretion of the College Health Centre.

Non-Medical Requirements

Students can expect to cut and prepare products such as beef, pork, lamb, shellfish, fish, fowl, etc. Once dishes are prepared, students may be required to taste them.

Students may also be exposed to allergens such as soy, eggs, nuts, gluten, etc.

CURRICULUM

Course	Title	Credits
Year 1		
Term I		
CLA-1100	Kitchen Fundamentals and Safety	6
CLA-1101	Integrated Food Services	6
CLA-1102	Meat Preparation and Saucier I	6
CLA-1103	Bakeshop Production I	6
COM-1137	Communication Skills	1.5
Credits		25.5
Term II		
CLA-1104	Event Planning, Management & Nutrition	3
CLA-1105	Integrated Lunch Service	6
CLA-1106	Meat Preparation & Saucier II	6
CLA-1107	Bakeshop Production II	6
Credits		21
Year 2		
Term III		
CLA-2200	Industry Work Placement	1.5
Credits		1.5
Term IV		
CLA-2201	Advanced Management Skills	3
CLA-2202	Integrated Dinner Service	6
CLA-2203	Meat Cutting and Cooking	6
CLA-2204	Bakeshop Production III	6
Credits		21
Total Credits		69

CAREERS

Lethbridge College graduates are employed throughout Canada and abroad in a variety of culinary opportunities including fine restaurants, hotels, cruise ships, catering companies, flight kitchens, hospitals, care facilities, and convention centres. Opportunities also exist to own and operate your own restaurant or branch out into marketing and product development.

Recent graduates have found employment in the following roles:

- Banquet chef
- Banquet cook
- Business owner
- Caterer
- Chef
- Chef de partie
- Entrepreneur
- Food sales representative
- Line cook
- Prep cook
- Sous chef