

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.