

Culinary Innovation & Food Technology (Co-op)



Benefits of hiring a Niagara College Co-op student

NEW TALENT | STAFF COVERAGE | PEAK SEASON | SPECIAL PROJECTS

Program curriculum focuses on both food science and culinary arts. Students have the unique ability to develop and improve foods, products and operations; reduce food safety risks and ensure regulations are met; and assist with nutritional labelling and analysis.

Student Competencies:

- › Analyze, develop and test innovative food products using food chemistry and food microbiology principles
- › Determine preparation techniques and ingredient selection for food processing and innovative product development
- › Plan, prepare and present meals and baking products using fundamental culinary techniques
- › Process engineer for a wide range of food groups including fruits, vegetables, meat, fish, dairy and poultry
- › Determine and assess budget and cost control methods in food processing
- › Implement quality control procedures in manufacturing and processing of food
- › Apply fundamental nutritional principles to all aspects of food production
- › Prepare packaging and storing techniques for food products including extending shelf life
- › Gain a knowledge of food regulations in Canada
- › Maintain a healthy, safe work environment and prevent food contamination using HACCP

Our students have enhanced organizations in these areas:

- › Research and Development
- › Food Technologist
- › Quality Assurance
- › Sensory Analysis
- › Labelling and Regulatory Compliance
- › Packaging Solutions
- › Food Safety Coordination
- › Food Production Operations/Supervision

*With the growing need for new graduates in the Food & Beverage industry – recruiting our co-op students is a perfect way to connect with new talent before they graduate OR for help with short-term work projects.

| ACADEMIC & CO-OP WORK SCHEDULE | | | |
|--------------------------------|-----------|-------------|-------------|
| YEAR | FALL TERM | WINTER TERM | SPRING TERM |
| 1 | Study | Study | OPEN |
| 2 | Study | Study | WORK |
| 3 | Study | Study | |

Co-op work term requirement is 450 hours.

Post your employment opportunities at mycareer.niagaracollege.ca