

Culinary Management (Co-op)



Benefits of hiring a Niagara College Co-op student

NEW TALENT | STAFF COVERAGE | PEAK SEASON | SPECIAL PROJECTS

Program curriculum focuses on the art of food preparation and presentation, food theories and kitchen management techniques to ensure a safe and healthy kitchen environment.

Student Competencies:

- › Provide fundamental culinary planning, preparation, and presentation to a variety of food service environments
- › Effectively use cost control techniques and hospitality management skills to a variety of food and beverage operations
- › Apply basic and advanced food preparation and baking theories and other related skills to all aspects of food preparation
- › Contribute to the provision of a healthy, safe, and well-maintained kitchen environment
- › Apply fundamental nutritional principles to all aspects of food production
- › Perform effectively as a member of a food and beverage preparation and service team

Our students have enhanced organizations in these areas:

- › Cooks/Line Cooks
- › Garde Manger
- › Sous Chef
- › Chef de Partie
- › Pastry Chefs/Bakers
- › Short Order Cooks
- › Banquet Chefs
- › Kitchen Assistants

FEATURING YEAR-ROUND CO-OP WORK TERMS

ACADEMIC & CO-OP WORK SCHEDULE				
START	YEAR	FALL TERM	WINTER TERM	SPRING TERM
SEP	1	Study	Study	WORK
	2	Study	Study	
JAN	1		Study	Study
	2	WORK	Study	Study
MAY	1			Study
	1&2	Study	WORK	Study
	2	Study		

Co-op work term requirement is 520 hours.

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