

The Culinary Arts program is a two section, eight credit program that teaches the basics of commercial cooking & baking. Students will have the opportunity to learn the skills necessary to find employment in a variety of food service areas such as restaurants, hotels, conference centres, and food styling applications.

The Culinary Arts program focuses on theoretical principles and their practical applications.

Courses include outcomes related to:

- Cooking techniques
- Food handling and nutrition
- Ingredients and flavour principles
- Recipes, menus, and food costing
- Equipment operation and safety



The Culinary Arts program is accredited with Apprenticeship Manitoba. To qualify for accreditation, a student must achieve an overall average of 70% or higher across all eight credits, they will receive recognition for level one technical (in-class) training in the cook trade. A student must then become a registered apprentice with an employer and complete the remaining required practical hours. Practical (on-the-job) training hours can be acquired through the High School Apprenticeship Program (HSAP) – a high school work practicum recognized by Apprenticeship Manitoba. These hours can be earned during evenings, weekends, or school breaks.

Seventy-five percent of the time is spent in the kitchen on the practical application of commercial cooking principles.

Twenty-five percent of time in the course is spent on food and industry theory.

The theory component includes discussions, presentations, demonstrations, and pen and paper exercises and assessments.

Course delivery includes formal and informal evaluations of educational goals as well as employability and essential skills, such as Working With Others and Problem-solving.

Culinary Arts courses include:

Section A

8791 Cooking Principles 20S
8792 Garde Manger 30S
8793 Patisserie and Baking 30S
8795 Stocks, Soups and Sauces 40S

Section B

8794 Vegetables and Starches 30S
8796 Breakfast and Dairy 40S
8797 Meats, Poultry, Fish and Seafood 40S
8798 Culinary Management and Menu Design 40S