

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 Manitoba Apprenticeship. If a student achieves an accumulated average of seventy percent or higher, they may be eligible for their first level of technical training in the Cook Trade. Additional Practical training hours can be acquired through the High School Apprenticeship Program (HSAP) - a high school, evening/weekend/summer work practicum recognized by Apprenticeship Manitoba.

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 1

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

Section 2

- 8794 Veg, Fungi, Starches & Farinaceous Products 30S
- 8796 Breakfast and Dairy 40S
- 8797 Menu Planning and Food Costing 40S
- 8798 Meats, Poultry, Fish & Seafood 40S