



culinary management

AT SELKIRK COLLEGE

The successful chef or food and beverage entrepreneur of today requires more than just great culinary skills to excel in today's hospitality industry. Chefs, food and beverage managers and restaurant owners today need business, leadership and human resource skills in addition to a strong culinary foundation. This program provides fundamental management skills for students with culinary backgrounds looking to manage, own or operate a food and beverage business.

PROGRAM CURRICULUM

The Culinary Management diploma is developed for today's contemporary chef looking to further his or her management and/or entrepreneur skills. The diploma is designed as a one-year addition for students who have taken the Professional Cook level 1&2 program or anyone with Red Seal Journeyman Chef accreditation. Students will cover a variety of topics such as:

- food and beverage management
- hospitality marketing
- human resource management
- organizational leadership
- business communications
- accounting and budgeting

LEARN AND LIVE HERE

The campus is set in beautiful Nelson, BC:

- one of the most beautiful small cities in Canada
- exceptional cafés, restaurants and night life
- numerous art galleries, artists and crafts people
- pristine natural environment for a wide range of recreational activities including exceptional powder skiing or boarding, endless water activities, hiking, and biking

HANDS-ON LEARNING

Students gain valuable hands-on experience with opportunities to plan, manage and deliver real-world events.

The college operates Scholars fine dining room where students gain real front line insight and experience serving, bartending and managing the dining room.

WORKTERM/PRACTICUM

- full-time paid work experience from May through September (following 1st year classes)
- monitored by the college
- experiential learning experience
- opportunity to apply and extend academic knowledge
- employment throughout BC, Canada and the world

TECHNOLOGY

Students learn using today's leading-edge industry specific software, including:

- Micros Point of Sales System
- Meetingmatrix

Students also learn to create and use marketing tools such as websites, blogs and other social media.

PROGRAM LENGTH

The Culinary Management diploma is a one-year program. Entry can be accommodated in the fall or winter semesters.

APPLICATION REQUIREMENTS

Successful completion of either British Columbia Professional Cook 2, other second-year Cook Apprentice program or Journey Level Cook Program Completion are required. In addition, those with extensive experience in the cooking field may be qualified through Prior Learning Assessment Recognition.

