



Culinary Management

This program provides fundamental management skills for students with culinary backgrounds looking to manage, own or operate a food and beverage business.

The successful chef or food and beverage entrepreneur of today requires more than just great culinary skills to excel in the 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.

ABOUT THE PROGRAM

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 successfully completed the Professional Cook level 1&2 program or anyone with Red Seal Journeyman Chef accreditation. Gain the skills to manage, own or operate a food and beverage business.

COURSE TOPICS

- Business communication and marketing
- Food and beverage cost controls and accounting
- Food service management
- Hospitality human resources
- Hospitality law
- Organizational leadership and entrepreneurial training
- Tourism: An Industry Perspective

FIND WORK ANYWHERE

Labour market research predicts a shortage in this sector and foresees an increase in need for higher level credentialing, as reported in the Canadian Tourism Human Resource Council's *The Future of Canada's Tourism Sector, Economic Recession only a Temporary Reprieve from Labour Shortages*.

ADMISSION REQUIREMENTS

- BC Professional Cook II completion or equivalent
- Grade 12 completion or equivalent
- English 12 or equivalent with a "C" or better
- Submission of an official high school transcript
- Completion of a personal interview.
Where circumstances make a personal interview impractical, a telephone interview may be conducted

Note: Interview results are not used as criteria for admissions

CAREERS

- Kitchen management
- Supervisory positions
- Food and beverage supervisors in establishments

FEES

For information on fees for this program, please visit:

selkirk.ca/program/culinary/courses-fees

HOW TO APPLY

Applications are accepted one full year in advance before the start date of your program. Apply online or visit one of our campus locations.

selkirk.ca/apply

AT A GLANCE

LENGTH OF STUDY:

1 year

ACCREDITATION:

Diploma

CAMPUS:

Tenth Street, Nelson

