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[Culinary Management](#)

[Diploma](#)

[Program Code: 01911](#)

[Campus: North](#)

[Length: 4 semesters](#)

Humber's Culinary Management diploma program teaches you the skills you need to excel as a chef in the culinary industry. Work

This program will also prepare you to design, organize, implement, serve and execute a dining event in the Chef's Table course. U

The Charcuterie and Advanced Garde Manger courses involve students using contemporary level food presentation, styling techn

Half of your curriculum takes place as hands-on training in one of our nine Culinary or Baking and Pastry labs to ensure you gain a

Note: For students starting in September or January, there is a scheduled one semester break between second and third semeste

Qualified students will complete unpaid field experiences in the kitchen of a leading hotel, restaurant, catering operation or golf co

[Courses](#)

[Semester 1](#)

CULN 111: Basic Hospitality Math and Profit Concepts

CULN 132: Basic Garde Manger Practical

CULN 134: Baking and Pastry Arts Level 1

CULN 135: Basic Contemporary Culinary Skills and Techniques

CULN 149: Basic Culinary Knowledge

HRT 121: Food Service Safety and Sanitation

WRIT 100: College Reading and Writing Skills

[Semester 2](#)

CULN 150: Nutrition: Theory and Practical Cuisine

CULN 153: Butchery Practical

CULN 155: Advanced Culinary Knowledge Theory

CULN 226: Butchery Theory

CULN 235: Planning for Culinary Profit

CULN 247: Large Quantity Cooking

CULN 252: Contemporary Fish and Seafood

GNED 101: An Introduction to Arts and Sciences

Select 1 from the following courses

GNED: General Elective

[Semester 3](#)

CULN 230: Baking and Pastry Arts Level 2

CULN 231: Menu Planning and Design

CULN 233: Advanced Garde Manger and Charcuterie

CULN 236: Practical Restaurant Operations

MGMT 100: Business and Career Management

WRIT 200: Workplace Writing Skills

Select 1 from the following courses

GNED: General Elective

[Semester 4](#)

CULN 239: The Chef's Table

CULN 260: Emerging Trends in Canadian Cuisine

CULN 261: Practical Culinary Skills Proficiency

CULN 265: Advanced Culinary Techniques

CULN 266: Farm to Fork Sustainable Cooking

WORK 265: Field Experience - Baking and Culinary

[Admission Requirements](#)

Admission selection is based on the following 3 requirements:

. Academic

To be eligible for admission, you must possess the following:

Ontario Secondary School Diploma (OSSD) or equivalent including these required courses:

Grade 12 English (ENG4C or ENG4U or equivalent)

Three Grade 11 or Grade 12 C, M or U courses in addition to those listed above

or

Mature student status

or