

## Culinary Arts

### Overview

- Two-year diploma (continuous)
- January and September entry dates
- Paterson GlobalFoods Institute, Exchange District Campus, Winnipeg
- Two paid co-op work placements
- Laptop delivery
- Optional one-year certificate exit
- Credit transfer opportunities:
  - Credit for Levels 1 and 2 Apprentice Cook
  - Accelerated ability to write Red Seal Exam
  - Hospitality and Tourism Management program
  - University of Manitoba
- International applicants please visit [Academic Program, Dates and Fees](#) for a listing of programs for international students, current availability and online application instructions.

### Description

The first year of the Culinary Arts diploma program is designed to prepare students to work in the culinary industry by providing courses aimed at developing fundamental skills and knowledge; including basic business skills. Courses will be presented through a combination of classroom based theory and lab based practice. Students will also obtain certifications in Food Handler Level 1, Workplace Hazardous Materials Information System (WHMIS), First Aid, and Fire Safety.

The second year of the program will build on your culinary foundation through advanced and specialty theory and practice. Courses presented are a combination of classroom theory and lab based practice. Among other courses, students will serve and prepare Canadian regional cuisine in Jane's fine dining restaurant and will obtain Smart Choices certification.

This program has been recognized by the Canadian Forces. Visit <http://www.forces.gc.ca/en/education-training.page> for recognition information.

### Admission Requirements

#### *Your Academic History*

If your academic history includes any of the following, please visit [My Education](#) for important information: post-secondary studies at an institution other than Red River College Polytechnic; Modified (M), English as an Additional Language (E), or GED high school courses; or home schooling; international secondary (high school) studies.

The college requires transcripts verifying your complete academic history including any public or private high school, college, university, or technical institute you have attended.

Please check the [Program Overview](#) page, to see if this program is for Manitoba residents only.

## DOCUMENT SUBMISSION

### Upload Through Your Future Student Account

- Scan your document(s) and save the file. Ensure you keep your original documents as the College may request to see them at any time.
- Go to [apply.rrc.ca](https://apply.rrc.ca) and log in.
- Click on your application, then Supplemental Items & Documents.

If you do not have a Future Student Account or require assistance, please contact our Student Service Centre at 204-632-2327.

Internationally Educated Applicants - visit [www.rrc.ca/credentials](https://www.rrc.ca/credentials) for credential assessment information.

Submission of required documentation indicating proof of completion of admission requirements is due within 15 days of applying unless otherwise noted in the program's admission requirements.

However, if you apply within 6 weeks of the program start date, admission requirements are due within 5 days of applying.

If you have a food allergy, review our [accommodation of food allergies information](#) before applying.

### *Regular Admission Requirements*

#### 1. Grade 12

- Submit proof of graduation from or enrolment in Grade 12, including one credit in each of the following:
  - Grade 12 English (40S)
  - Grade 12 Math (40S)
- If you provide proof of enrolment at time of application, your official final grades indicating successful completion must be submitted by July 15 for fall enrolment or by the deadline specified in your admission letter
- If you are required to complete an English language assessment, do not submit your transcripts until requested to do so. See English Language Requirements (ELRs) for more information.  
*and*

#### 2. English Language Requirements (ELRs)

- Answer this question to determine if you meet this program's ELRs:  
Have I successfully completed 3 years of full-time high school (secondary) education in Canada, the United States, or an [ELR exempt country](#) where English was the language of instruction?
  - If YES, you meet English language requirements. Apply and then submit your transcripts\* for review  
or
  - If NO, submit proof of meeting an [ELRs option](#). If you choose the English language assessment option, review [this program's approved assessments and required levels](#).  
or
  - If you completed all of your education in Canada, the United States, or an [ELR exempt country](#) in English but you did not graduate high school, submit your transcripts\* for review.
- \* If your transcripts are from the USA or an [ELR exempt country](#), we will assess an [International Credentials Assessment Fee](#) to be paid before your transcripts will be reviewed.

### *Mature Student Admission Requirements*

If you are 19 years of age or older and have been out of high school for a minimum of one year at time of

application, and you do not meet the regular admission requirements, you may apply under the Mature Student admission requirements.

1. Academic Requirement

- High school graduation is not required, but you must have successfully completed or be enrolled in:
  - One credit in each of the following courses:
    - Grade 11 English (30S)
    - Grade 11 Math (30S)or
  - RRC's Introduction to Business program (this program is no longer offered by the College)
- If you provide proof of enrolment at time of application, your official final grades indicating successful completion must be submitted by July 15 for fall enrolment or by the deadline specified in your admission letter
- If you are required to complete an English language assessment, do not submit your transcripts until requested to do so. See English Language Requirements (ELRs) for more information.  
*and*

2. Meet Regular Admission Requirement 2

English Language Assessments

⚠ The College reserves the right to modify this information without notice or prejudice.  
🕒 ASSESSMENT RESULTS MUST BE DATED NO MORE THAN TWO YEARS PRIOR TO YOUR APPLICATION DATE!

Approved English Language Assessments

English Language Assessment	Minimum Scores for Certificates, Diplomas and Advanced Diplomas, and Post Graduate Certificates, Post-graduate Diplomas	Minimum Scores for Bachelor Degrees and Creative Communication
CAEL Online or In-Person	Overall band score of 60	Overall band score of 70 and Writing of 60
IELTS Academic Level	Overall 6.0 and No band below 5.5	Overall 6.5 and No band below 6.0
Password Skills	Overall 6.0 and No band below 5.5	Overall 6.5 and No band below 6.0
LINC Certificate	7	8
Duolingo Language Test	115 and above+ with a min. of 95 in each section	125 and above with a min. of 100 in each section
New English for Academic and Professional Purposes	Successful completion of the program 5 (min 70%)	Successful completion of the program 5 (min 70%)
PTE	54 overall Min 50 in each skill	60 overall Min 55 in each skill band
TOEFL-ibt Academic Level	80 (20L, 20S, 19R, 21W)	90 (22L, 22S, 22R, 24W)
Academic English Program for University and College Entrance Program (AEPUCE)	Successful Completion	Successful Completion
CELBAN	N/A	N/A

Who Should Enrol?

This program is suitable for those looking to attain a high performance career in the culinary industry. The program combines theory and practice to develop well-rounded culinary skills and knowledge. In addition to courses aimed at developing and advancing culinary skills, students will take courses to develop skills in basic business, and restaurant management. Previous culinary experience is an asset.

To be successful in the program, you should enjoy cooking, working with your hands, and have good manual dexterity.

You must be in good physical condition as you will be on your feet most of the day. Working in a commercial kitchen is very demanding, often involving long hours, shift work, and working under pressure. The ability to work in a team is essential.

For information on the Accommodation of Food Allergies for Culinary, Baking and Hospitality students, please click [here](#).

## Locations, Dates and Fees

Next Estimated Term 1 Start Date **(subject to change)**

Location	Start Date	
Paterson GlobalFoods Ins.	Aug 31, 2026	<a href="#">Apply Now</a>

**Costs (estimates only; subject to change)**

Program/Student Fees	
Year 1	\$7,722.00 <sup>1</sup>
Year 2	\$7,722.00 <sup>2</sup>
Books and Supplies	
Year 1	\$2,100.00 <sup>3</sup>
Year 2	\$650.00
Other Fees	
Year 1	\$106.00 <sup>4</sup>
Program/Student Fees (International)	
Year 1	\$18,430.00
Year 2	\$18,430.00

<sup>1</sup> Program fees include a coop term at \$1023

<sup>2</sup> Program fees include a coop term at \$1023.

<sup>3</sup> Includes an estimated cost of \$800 for the purchase of a laptop, an estimated cost of \$65 for the purchase of non-slip kitchen shoes and \$25.00 for a kitchen scale that weighs up to 2 kilograms and measures by grams.

<sup>4</sup> Emergency First Aid Course and Food Handlers Certification Course

Students may apply for financial assistance through the Manitoba Student Aid program. For general information on applying please call [204-945-6321](tel:204-945-6321) or [1-800-204-1685](tel:1-800-204-1685), or visit their website at [www.manitobastudentaid.ca](http://www.manitobastudentaid.ca), which also includes an online application. For detailed information, please visit one of the [RRC Polytech Student Service Centres](#) or call [204-632-2327](tel:204-632-2327). Applicants requiring financial assistance should complete their student loan applications well in advance of the class start date.

## Program Outline

There are two intakes for this program: September and January.

If you start the program in September, you will complete your final academic courses in Term 5 and your final co-op work term in Term 6.

If you start the program in January, you will complete your final co-op work term in Term 5 and your final academic courses in Term 6.

In both intakes, you achieve accreditation for Level 1 and 2 Apprentice Cook when you complete the program.

## Courses and Descriptions

Year 1	
Term 1Credit Hours	
COMM-1008 Communication	4
CULI-1003 Garde Manger	6
CULI-1005 Patisserie 1	6
CULI-1011 Culinary Computer Applications	4
CULI-1014 Introduction to Culinary Arts	3
SAFE-1028 WHMIS	0
SEMR-9067 Certified Food Handler Training Program Level 1	0
SEMR-9080 Emergency First Aid	0
SEMR-9197 Fire Safety	0
Term 2Credit Hours	
CULI-1002 Nutrition for Culinary Professionals	3
CULI-1008 Basic Food Preparation	6
CULI-1017 Inventory Management	3
CULI-1019 Leadership in Culinary Organizations	3
CULI-1021 Short Order Cooking	5
HOSP-1017 Cooperative Education Preparation	

	0
<b>Term 3Credit Hours</b>	
WRKE-1016 Co-operative Education 1	9
<b>Year 2</b>	
<b>Term 4Credit Hours</b>	
CULI-1015 Meatcutting	4
CULI-2012 Global Cuisine and Buffets	6
CULI-2016 Menu Development	6
CULI-2017 Canadian Regional Cuisine	6
<b>Term 5Credit Hours</b>	
WRKE-2017 Co-operative Education 2	9
<b>Term 6Credit Hours</b>	
CULI-2006 Restaurant Service Theory	2
CULI-2007 Restaurant Service	4
CULI-2009 Patisserie 2	5
CULI-2015 Kitchen Layout & Design	2
CULI-3001 Charcuterie	2
CULI-3002 Advanced Culinary Skills	7
HOSP-1034 Smart Choices	0
MGMT-2013 Human Resource Management	4
SEMR-9010 AC-066 Accreditation for Level 1 and 2 App Cook	0

## COMM-1008 Communication

The ability to communicate effectively with people in your own organization, as well as with clients and the public, while using a variety of technologies, is highly valued in today's workforce. You will represent your organization, and your organization's success will depend on you.

This communication course is designed to develop students' basic understanding of the principles of

communication, with an emphasis on practical applications in business situations. Students will prepare and use written and oral communication effectively and efficiently. Since precision, clarity, and accuracy are essential to effective business communication, this course will emphasize style, content, and strategy. By reading assigned material, participating in discussions, honing their writing skills, completing assignments, and making oral presentations, students will develop sound business communication skills.

#### CULI-1002

##### Nutrition for Culinary Professionals

This course applies the basic principles of personal nutrition and health in the food service industry. Analyzing dietary trends, planning nutritional menus and modifying recipes to meet dietary requirements are important skills in the foodservice industry. Students will research nutrition trends and analyze food labels and food guides to plan and modify menus for the production of nutritionally balanced meals for customers. Students will modify, prepare and assess recipes for special dietary or nutritional needs in a food production lab. Students will be assessed using tests, written assignments, oral presentations and an applied cooking project

#### CULI-1003

##### Garde Manger

The purpose of this course is to provide students with the basic food knowledge and skills to prepare cold food items. Students will apply basic knife skills, and apply safety and sanitation procedures appropriate to the preparation of foods in a Garde Manger kitchen. Students will apply basic skills through the mise en place and the preparation of salad dressing, basic salads, sandwiches and hors d'oeuvres. Students will also study and identify the application of basic garnishing and presentation techniques.

#### CULI-1005

##### Patisserie 1

Baking and pastry proficiencies are important in developing a comprehensive skill set for Culinary Professionals. This course focuses on developing an understanding of essential pastry production methods. Concepts related to ingredient function and characteristics, baking and pastry equipment, and basic baking principles will be covered. Students will become proficient in the production of basic baked products such as yeast-raised goods, quick breads, cookies, pastries, cakes, custards, sauces and basic desserts through theory and practical application. Daily practical evaluations, projects, and final practical exam are used to facilitate learning and assess student progress.

#### CULI-1008

##### Basic Food Preparation

This course is to provide students with the basic foundation on which to build a fundamental knowledge of hot food preparation. While working in a hot preparations kitchen, students will further develop knife skills by learning fundamental cuts and techniques while applying those basic skills safely and effectively. Students learn the basic skills and food knowledge used in the hot kitchen through the mise en place and the preparation of stocks, sauces, thickening agents, vegetables, starches and protein cookery. Through theoretical and lab work, students will also learn to apply appropriate basic cooking methods to hot foods in both classical and modern applications.

##### Prerequisites:

[SEMR-9067](#) and [SEMR-9080](#)

#### CULI-1011

##### Culinary Computer Applications

The use of modern technology is essential to operating in the hospitality industry. By the end of this course, students will be able to use Microsoft productivity software efficiently and effectively. Using a teacher-led, practical approach, students will work through a variety of tutorials and exercises that will enable them to develop, demonstrate, and apply introductory and intermediate competencies using Microsoft Word, PowerPoint, and Excel.

#### CULI-1014

##### Introduction to Culinary Arts

This course applies the fundamental practices and procedures used at all levels in the foodservice industry and in preparation for working in the kitchen labs. Practicing food safety and sanitation, following safe working procedures and accurately reading, converting and measuring recipes and ingredients are critical skills used in foodservice. Students will analyze food safety and sanitation case studies and write a report on critical practices and procedures. Students will identify professional kitchen tools and equipment and explain basic safety procedures when using hand tools or equipment and working in a professional kitchen. Students will use basic math skills to convert recipe yields and measurements.

Prerequisites:

[CULI-1003](#) and [CULI-1005](#) are corequisites.

#### CULI-1015

##### Meatcutting

As food service operations have begun to place a greater emphasis on local products and specialty cuts, meat-cutting techniques are becoming increasingly important as a skill. Through theoretical and practical application, students will learn to safely and efficiently butcher meat, poultry, fish and seafood, and fabricate market ready portions. Practicing daily in a lab, students will also learn to manage trim and secondary products to maintain cost effective, profitable meat cutting practices while following government specified safe food handling procedures. Students will be evaluated through practical daily work, practical testing and knowledge tests.

#### CULI-1017

##### Inventory Management

Food and beverage operations are one of the only businesses that handle the purchasing of raw, often perishable products, and then produce finished goods for sale. Effective inventory management practices are critical in maintaining profitability.

Through this course, students will develop an extensive knowledge of the characteristics of food and nonfood products used in a commercial food service operation. Through individual and group based projects, students will explore different methods used in the purchasing of products. Students will use and create documents used in the purchasing, receiving, storing and issuing of products. Methods used to reduce waste and maintain profitability in food service operations will be explored, in addition to fundamental cost control concepts such as food cost calculations, inventory turnover rates and inventory valuation. Participation in in-class discussions will expose students to ethical considerations related to purchasing.

#### CULI-1019

##### Leadership in Culinary Organizations

Leadership skills, teamwork and customer service based attitudes are major components for a successful career in the culinary industry. Focusing on the external customer, students should acquire the ability to provide quality customer service. Students should be able to demonstrate professionalism, both independently and as a team member, in order to foster a positive work environment. Theoretical study will evaluate the impact of positive leadership skills required for a culinary career. Through personal assessment, case studies and role play exercises customer service, teamwork and leadership skills will be applied.

#### CULI-1021

##### Short Order Cooking

Short order cooking is the foundation to the workflow and organizational structure of any restaurant. Students will learn the basic skills used in the short order kitchen through the mise en place and preparation of breakfast, beverages, dairy products, soup and hot sandwiches. Working in a kitchen brigade, students will be expected to work safely while demonstrating teamwork, leadership and professionalism. Students will also develop methods of seasoning, flavour building and presentation skills through the practical application of



basic short order techniques. Theoretical study will include the study of breakfast cookery; uses of eggs, and dairy products.

Prerequisites:

[SEMR-9067](#) and [SEMR-9080](#)

CULI-2006

Restaurant Service Theory

Understanding the functionality and details of the front of house is crucial to managing the back of the house. Food service establishments require knowledgeable and well trained staff to ensure guest satisfaction and sustainability. By the end of this course students will learn the basic serving principles of a fine dining restaurant including wine service, tableside flambé and customer service skills. Theoretical study is conducted through class discussions, terminology testing, demonstrations and a service evaluation of a restaurant.

CULI-2007

Restaurant Service

Well-trained Restaurant Service staff are essential to the profitability and guest satisfaction of any food and beverage outlet. Applying Restaurant Service skills, using both French and American Service techniques, students will serve customers dinner in a fine dining restaurant. Students will build upon the necessary skills learned for effective communication, safety and sanitation procedures and the use of a Point of Sale system. Application of additional practical skills will include tableside flambé service, wine service, customer service skills and professional conduct. Menu testing and daily practical performance will be evaluated.

Prerequisites:

[HOSP-1034](#) and [CULI-2006](#) are corequisites.

CULI-2009

Pâtisserie 2

To become a well-rounded culinary professional, developing a comprehensive skill set includes advanced baking and pastry proficiencies. Working in a pâtisserie lab, you will prepare advanced pastries, cakes and breads, and practice tempering chocolate. Students will think critically to combine ingredients and components to create desserts suitable for a fine dining menu. Evaluation will be based on daily practical work, theoretical tests, research assignments and practical exams.

Prerequisites:

[CULI-1005](#) requires a minimum grade of B.

CULI-2012

Global Cuisine and Buffets

Global cuisine is a major influence of today's modern cuisine. While executing a global menu in a marché-style cafeteria, students will apply modern and classical global cooking methods, including basic fermentation techniques, to prepare, plate and present menu items and buffets. Through theoretical study, students will research and learn about global cuisine and the effect it has on the food service industry. Students will identify and fabricate shellfish while participating as part of a kitchen brigade. Evaluations include daily practical performance, practical testing, research project and presentations and terminology testing.

CULI-2015

Kitchen Layout & Design

The menu is the most critical document influencing decisions made in kitchen design. Equipment purchases and layout choices must reflect the size and style of the menu to ensure production efficiency even in the busiest service periods. It is important that chefs are able to contribute to the kitchen design and layout process. Through group work and individual projects, students will develop an introductory understanding of the people and procedures involved in the designing and construction of a new commercial kitchen. Students will learn to create flow and scale diagrams, organize purchase lists for restaurant start up equipment and small wares, and apply concepts of efficiency, human engineering, and sustainability to develop their own kitchen design.

Students will analyze existing commercial kitchens and propose realistic changes that might improve functionality.

#### CULI-2016 Menu Development

As the menu is the key revenue generator in food services operations, a strategically developed menu will contribute substantially to profitability. Students will apply knowledge of demographic research, food trends, menu types, and menu layout in creating menus to meet the needs of specific establishments and their clients. Students will use accurate menu descriptions and culinary terminology to create effective menu content. Class participation will include theoretical learning, class activities, and group and individual assignments which will facilitate using standard recipe writing, menu costing strategies, and menu engineering analysis to determine profitability.

#### CULI-2017 Canadian Regional Cuisine

It is important for the culinary professional to continuously improve their cooking skills. While executing an a la carte lunch service in an upscale restaurant, students will apply modern and classical French cooking methods, including basic sous vide cooking, to prepare and plate menu items. Through theoretical study, students will learn about the different regions of Canada, the food that is produced seasonally in each, and the effect this has on the hospitality industry. Students will identify and fabricate fresh and salt water fish while participating as part of a kitchen brigade.

#### CULI-3001 Charcuterie

Charcuterie items are a staple in the culinary world and trends show a resurgence in the need for these skills. This course is to provide fundamental knowledge of the process, procedures and techniques of making a variety of Charcuterie items. Applying the basic skills of cooking, students will work with a variety of tools and equipment to produce items while working efficiently and safely in a practical lab. Students will identify, prepare, cook and evaluate a variety of pates, terrines, sausages, galantines, roulades, variety meats, game meats, smoked products, aspics and reductions. Methodologies include independent reflection and study, theoretical study and practical application in a lab setting.

Prerequisites:

**CULI-1015** requires a minimum grade of B.

#### CULI-3002 Advanced Culinary Skills

To become a well-rounded chef one must apply basic cooking fundamentals with modern techniques. Focusing on skill refinement and advancement from prior learning experiences in the program, you will be participating in a classic kitchen brigade executing an a la carte menu for dinner in a fine dining restaurant. Study and practice of past and current culinary trends will be delivered through the preparation and final plating of the menu items. Theoretical and practical study includes modern cooking techniques and the identification and the composition of wild game. Evaluation will be based on daily practical work, assignments as well as a black box final cooking examination.

Prerequisites:

**CULI-2012** and **CULI-2017** require a minimum grade of B.

#### HOSP-1017 Cooperative Education Preparation

The Co-op prep class prepares students for success in the Co-op work placements in years one and two. By the end of this course students will prepare for, and participate in, a job search and interviews. Students will research and gather information on potential job positions, and will understand how to set and measure learning goals for their Co-op placement. Students will be able to identify the steps they need to achieve in

order to successfully complete Cooperative Work Placement 1 and 2. Students will be able to describe how to create a portfolio.

#### HOSP-1034 Smart Choices

Smart Choices focuses on current laws, safety requirements and responsible strategies when serving or selling liquor. Smart Choices also includes problem gambling awareness information. Responsible service training has been a requirement for restaurants, lounges and other liquor services licensees for over two decades, it is a new requirement for retailers, including beer vendors, liquor vendors, specialty wine stores, Liquor Marts and duty-free stores.

#### MGMT-2013 Human Resource Management

Managing people resources is a challenging daily task for the Chef and outlet managers in food service organizations. By the end of this course, students will be able to design and apply processes and procedures for the recruitment, selection, training, discipline and management of staff in a hospitality or tourism operation. Building on the analysis and application of the Manitoba Employment Standards, Union Certification process and the Manitoba Human Rights Code in case studies, students will then apply theory to design documents and interview questions to be used in a job interview simulation at the end of the course.

#### SAFE-1028 WHMIS

The Workplace Hazardous Materials System (WHMIS) is a system for ensuring that important information about hazardous products is communicated where products are used, stored and handled. This course provides Information necessary to understand and interpret information about hazardous products, including pictograms (symbols), labels and Safety Data Sheets.

#### SEMR-9010 AC-066 Accreditation for Level 1 and 2 App Cook

When you graduate from the Culinary Arts program, you will also earn credit for both levels 1 and 2 in the Apprentice Cook program.

#### SEMR-9067 Certified Food Handler Training Program Level 1

Students will take an examination focusing on commercial food service sanitation and safety issues. Upon successful completion they will receive a Food Handlers Certificate provided by the City of Winnipeg Environmental Health Services.

#### SEMR-9080 Emergency First Aid

This course covers initial assessments, airway management, breathing, shock, poisons, how to call for emergency and medical assistance, secondary assessments, wounds, HeartSaver, CPR, and medical emergencies. Upon completion, students will receive an Emergency First Aid certificate from St. John Ambulance.

#### SEMR-9197 Fire Safety

Students will learn to handle fire emergencies through exploring the ABC's of fires, different types of extinguishers, and getting hands-on experience with a fire extinguisher. The training will involve a combination of hands-on work and practical theory using a computer-based training package.

#### WRKE-1016 Co-operative Education 1

Students will spend a minimum of 400 hours in a paid culinary industry-specific work placement. This provides

them with an opportunity to apply, reinforce, and enhance the knowledge, skills, and attitudes they have acquired in their first year courses at Red River College in a real-life, professional setting. Performance is monitored and evaluated by the employer, the student, and the Hospitality Department.

**Prerequisites:**

Take [CULI-1021](#) and any one of the following: [COMM-1202](#), [COMM-2008](#) or [HOSP-1017](#).

**WRKE-2017**

**Co-operative Education 2**

Students will spend a minimum of 400 hours in a paid culinary industry-specific work placement. This provides students with an opportunity to apply, reinforce, and enhance the knowledge, skills, and attitudes that they have acquired throughout their two years at Red River College in a real-life, professional setting. Students are strongly encouraged to select a different placement from the one they held in Cooperative Education 1. Performance is monitored and evaluated by the employer, the student, and the Hospitality Department.

## CO-OP/Practicum Information

Co-operative education integrates classroom theory with related on-the-job-training by alternating terms of academic study and employment.

This programs blends classroom study, practical training in our kitchens, and off-campus work experience in the kitchen of a hotel, restaurant, or private club. You spend two semesters in the workforce and are paid an hourly rate. For one of these work placements, you can choose to select an employer outside Manitoba.

## Computer/Laptop Requirements

You will be required to purchase a laptop computer and related software for use throughout the program.

The use of laptop computers is an integral part of this program. It will enhance your learning and competitiveness in the job market. This universal-access approach to learning is a shared one between students and the College. Laptop and software specifications will be provided to you by the College after you are accepted into the program to ensure the laptop complies with the program requirements.

Do not purchase a laptop until you have been accepted and registered in the program. [Laptop Requirements](#)

The College will also provide a detailed list of required software, network access, and help desk support if you require assistance. You will have on-campus access to e-mail, College networks, and the Internet.

Off-campus access to the Internet is the responsibility of the student.

Please refer to <https://www.rrc.ca/future-students/computer-requirements/> for further information on Computer Requirements for Students.

## Transfer Credit Opportunities

Some of the courses offered in Culinary Arts are identical to those offered in the College's Hospitality and Tourism Management program. Culinary Arts Students wishing to continue their education in that program are eligible for credit in common courses successfully completed.

*Credit toward programs at other post-secondary institutions*

**Ryerson University**

For more information, contact the Ryerson University Admissions department.

**University of Manitoba**

For more information, contact the U of M Faculty of Science (Human Nutritional Sciences).

*Accreditation opportunities*

Students who successfully complete the program will receive credit for Levels 1 and 2 Apprentice Cook, and

have accelerated ability to write the Red Seal Exam after meeting practical hours requirement

## Recognition of Prior Learning

Recognition of Prior Learning (RPL) is a process which documents and compares an individual's prior learning gained from prior education, work and life experiences and personal study to the learning outcomes in College courses/programs. For more information, please visit [www.rrc.ca/rpl](http://www.rrc.ca/rpl).

## Employment Potential

Employment opportunities for Culinary Arts graduates are excellent, and students have consistently found employment in the hospitality industry in Manitoba and in other provinces and countries.

Co-operative education placements have played an important role in the success our graduates have experienced in the culinary field. Many of our students return to their former co-op employers on a full-time basis after graduation. A growing number of our co-op employers are graduates of our programs.

Graduates from the program have earned positions including Commis, Chef de partie, Saucier, junior Sous chef, Chefs, and Executive Chef. Other grads have gone on to be restaurant owner/operators.

This program has been recognized by the Canadian Forces. Visit <http://www.forces.gc.ca/en/education-training.page> for recognition information.

### *Academic Advising Service*

Our academic advising service can provide information about our full-time programs, explain program admission requirements, and help you select the right program to meet your career and academic goals. We can also connect you with helpful people, resources, and supports.

- For more information visit [academic advising](#).
- If you are an Indigenous student, you can contact an [Indigenous Admissions Advisor](#).
- If you are an international student, you can contact [International Education](#).

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*Red River College Polytechnic endeavours to provide the most current version of all program and course information on this website. Please be advised that classes may be scheduled between 8:00 a.m. and 10:00 p.m. The College reserves the right to modify or cancel any course, program, process, or procedure without notice or prejudice. Fees may change without notice.*