

Trades & Applied Technology Programs

Culinary Management

- **2-Year Diploma program**
- **Offered at the Nanaimo campus**
- **Program Fees - Year 1: Domestic Students, International Students**
- **Program Fees - Year 2: Domestic Students, International Students**
- **Apply for Admission**

VIU also offers a Culinary Arts Certificate, a Wine Business Certificate, and a Hospitality Management Degree.

The Program (Nanaimo Campus)

The Culinary Institute of Vancouver Island (CIVI) at VIU provides students with the options of a Certificate (one year) and a Diploma (two year) in culinary training and management skills, giving them the leading edge to advancement in the culinary profession. Upon entering the program, culinary students are registered as apprentices, gaining technical training while accruing apprentice hours. As a part of both the Certificate and Diploma programs, students participate in a paid co-op work placement, gaining industry work experience and additional apprentice hours. The Culinary Diploma program provides students with advanced culinary and pastry training as well as the management skills needed to obtain higher positions within the industry. The 2nd year of the diploma program is only offered at the Nanaimo campus.

At the Nanaimo campus students are accepted into the first year Culinary Arts Certificate program in January, February, or August. The Culinary Arts Certificate consists of the 28-week Professional Cook 1 (PC1) and the 14-week Professional Cook 2 (PC2). At our Cowichan and Powell River campuses students are accepted to the 28-week Professional Cook 1 (PC1) program which starts in February (Cowichan) and September (Powell River). Cowichan and Powell River students can then apply to the Nanaimo campus to complete the Professional Cook 2 (PC2) training and receive a Culinary Arts Certificate.

The second year of the diploma is designed to teach culinary students the advanced skills they will need for a management position in the food industry. **Please note: there are different secondary school Admission Requirements for the Diploma.** Students are required to have completed a post-secondary culinary certificate program and have experience in the culinary industry. The first semester includes advanced culinary techniques, advanced pastry arts, and artisan baking in our wood burning brick oven. Students will also be learning important management, accounting, and beverage instruction delivered by instructors from the VIU Hospitality department. At the end of the diploma program subject to successful completion of VIU coursework, and having completed the industry hour's requirement, students can write the Inter-Provincial Red Seal exam. Completion of VIU's Culinary Diploma program provides students with advanced credit when applying to the VIU Bachelor of Hospitality Management degree.

The Culinary Management Diploma gives students a number of credentials including:

- Vancouver Island University Culinary Arts Certificate if exiting after successful completion of the first year
- Cook 1, 2, and 3 apprenticeship technical training
- Apprenticeship hours

- Vancouver Island University Culinary Management Diploma
- VIU's Culinary diploma program provides students with advanced credit when applying to the Bachelor of Hospitality Management degree. See information for bridging semester.

Career Opportunities

Culinary students are in demand for a wide variety of employment opportunities. All students participate in a Co-op paid work practicum. Employers regularly contact VIU's chef instructors when employment opportunities arise. See employer testimonials. We are proud of the achievements of our grads and alumni.

See the Departmental web site for more information [Culinary Home Page](#).

Admission Requirements - Culinary Management Diploma

- General Trades Admission Requirements apply.
- Submission of copy of Foodsafe Level 1 certificate (see Note below).
- English 12 with minimum "C+" grade, or equivalent.
- Any mathematics 11 with minimum "C+" grade.

***Note:** Foodsafe Level 1 certificates are offered through the following organizations:*

- Foodsafe through VIU's Professional Development and Training
- Foodsafe.ca

Recommendations for Admission

- High school career food preparation courses.
- Some industry experience.

Notes on Admission

- Field work may require successful completion of a criminal record check prior to placement.
- Students wishing to ladder into degree programs should check requirements for admission at specific universities. As well, students should check computer application requirements for admission to specific universities.

Admission Requirements - Second Year Culinary Management Diploma Program - Only

Students who have completed a Culinary Arts Certificate, which includes the Professional Cook 1 (PC1) Certificate and the Professional Cook 2 (PC2) Certificate, can apply to the second-year diploma program. The admission requirements are as follows:

- Successful completion of year one of the Certificate Program at Vancouver Island University or another post-secondary institution (See Transfer section below).
- English 12 with minimum "C+" grade, or equivalent.
- Any mathematics 11 with minimum "C+" grade.

***Note:** Foodsafe Level 1 certificates are offered through the following organizations:*

- Foodsafe through VIU's Professional Development and Training
- Foodsafe.ca

Recommendations for Admission

- High school career food preparation courses.
- Some industry experience.

Notes on Admission

- Field work may require successful completion of a criminal record check prior to placement.
- Students wishing to ladder into degree programs should check requirements for admission at specific universities. As well, students should check computer application requirements for admission to specific universities.

Transfer from other institutions

To enter Year 2 of the diploma program, students can transfer from other institutions providing they supply the following:

- English 12 with minimum "C+" grade, or equivalent
- Any mathematics 11 with minimum "C+" grade.
- Proof of completion of one of the following:
 - Culinary Arts Certificate
 - First Level Cook Apprenticeship

Bridging into the Hospitality Management Degree

Graduates of VIU's Culinary Management Diploma are eligible to apply for entrance into VIU's Bachelor of Hospitality Management degree which includes a bridging semester. Combining a degree with a Culinary Management Diploma and a cook's (TQ or Trade qualification) Red Seal credential enhances the degree graduate's career opportunities. The degree graduate will have enhanced career opportunities in the food and beverage industry, including Executive Chef, Food and Beverage senior management, and regional and global positions in the accommodation sector.

Start Date and Application Deadline

Applications are accepted on an ongoing basis. For further information regarding next available program start dates, applications, and program contacts check the Program Availability List.

Co-operative Education

Under the co-operative education format, the paid co-operative education experiences are integrated into the total curriculum. Culinary Institute of Vancouver Island students are employed and supervised in a Red Seal trained kitchen. Hours worked in their co-op are counted towards their apprenticeship. Culinary students will benefit from the co-operative education experience by:

- relating academic study more effectively to the field of practice;
- developing a clearer career focus;
- gaining valuable practical experience and apprentice hours;
- being able to finance a larger portion of their education

Co-operative placements are typically from May to October. Access to co-operative education placements is based on student's GPA and their willingness to work as a team member with faculty and co-operative education staff to find an appropriate placement. Students in co-operative placement are assessed tuition and Students' Union fees - see program fees for correct fee

information.

Program Outline

Culinary Diploma - Year 2	Credits
COOK 221 - (Preparation for Co-operative Placement 2)	1
COOK 222 - (Co-operative Education Placement 2)	9
COOK 224T - (Dining Room I)	3
COOK 226T - (Advanced Pastry)	3
COOK 228T - (Dining Room 2)	3
HOSP 105 - (Financial Control Systems)	3
HOSP 133 - (Beverage Theory)	3
HOSP 180 - (Principles of Services Management)	3
HOSP 241 - (Food Service Management)	3
HOSP 281 - (Managing Service Organizations)	3
HOSP 282 - (Human Resource Management)	3
ENGL 115 - (University Writing and Research)	3
Total Credits	40

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