

PCSS Post Secondary Spotlight

So, you want to be a...

CHEF



Overview

Considered the best in Canada, the Culinary Arts program, (previously Professional Cooking) is delivered by world-renowned chefs who provide expert, hands-on training. In just two short years you will have the opportunity to train and interact with 20 leading culinary professionals - an amazing experience for anyone passionate about the culinary arts.

During this full-time two year program, you will be trained in all aspects of the culinary trade including foundational cooking techniques, garde manger, introduction to global cuisines, patisserie and culinary management which includes courses such as hospitality mindset, teams and cultures, beverage arts and culinary diplomacy to mention a few. In an industry experiencing high demand, graduates from SAIT's Culinary Arts program gain valuable, real-life experience and are well prepared for a diverse range of options in the dynamic culinary world.

SAIT

2 Year Diploma

Program requirements

At least 50% in the following courses or their equivalents:

- **English Language Arts 10-1 or English Language Arts 10-2 or Humanities 10 and,**
- **Math 10C or Math 10-3.**

<https://www.sait.ca/programs-and-courses/diplomas/culinary-arts#admission-requirements-bs-tab>

94% Grad Employment Rate!

