



HOSPITALITY + CULINARY ARTS

CONTINUING EDUCATION COURSES 2011/2012



SATISFY YOUR EPICURIOSITY.



GAIN WORLD- CLASS CULINARY KNOW-HOW AT NAIT'S HOKANSON CENTRE FOR CULINARY ARTS

Whether you're a restaurant professional or an at-home chef, the art of preparing great food provides endless possibilities for creativity in the kitchen. Break free from the monotonous with an abundance of terrific ideas and new takes on traditional fare—NAIT classes provide inspiration.



CULINARY ARTS YEAR 1

This one year certificate program is designed for individuals who wish to study Culinary Arts Year 1 in an evening and weekend format.

Upon completion of the program, you will receive a Culinary Arts Certificate and qualify to enter Year 2 of the full-time Culinary Arts Diploma Program. Program availability for Year 2 may be limited.

To complete the Year I program, students must register in two separate master courses.

- CUL100 - Culinary Arts Year I Part A
- CUL101 - Culinary Arts Year I Part B

In addition to CUL100 and CUL101, students must take FNM90 Food Safety which must be completed through eCampus Alberta.

Important: The prerequisite to get into the second year of Culinary Arts will be a 320 hour practicum in the hospitality industry. It will be the responsibility of the student to make sure this is complete.

CERTIFICATION

Culinary Arts certificate (Year 1)

ENTRANCE REQUIREMENTS

Applicants must have successfully completed Grade 10 English and Math. Due to new Provincial Legislation effective January 1, 2010 students are required to attain the Provincial ProServe certification.

Please visit the ProServe website at <http://proserve.aglc.ca/Index.aspx?tabid=1> for the on-line certification process.

There is a \$25.00 fee for registration and completion.

Students must have Emergency First Aid Level A CPR (a course taught by St. John Ambulance) prior to starting the program.

Proof of both certifications will be required prior to start of classes.

Culinary Arts Year 1 Part A [CUL100]

This one year certificate program is designed for individuals who wish to study Culinary Arts Year 1 in an evening and weekend format.

- Professional Cook Theory 1 [COC101]
- Soup, Vegetable, and Starch Cookery [COC131]
- Range [COC132]
- Cooking Fundamentals I [COC137]

Fee: \$3,500

Material Fee of \$340 plus GST.

NAITSA fees apply to this program.

Aug 22, 2011 to Dec 23, 2011

Culinary Arts Year 1 Part B [CUL101]

This is part B of the one year certificate program which is designed for individuals who wish to study Culinary Arts Year 1 in an evening and weekend format.

- Nutrition [HOS101]
- Organizational Behaviour [COC102]
- Short Order [COC133]
- Desserts [COC134]
- Garde Manger [COC135]
- Flavour Dynamics [COC136]
- Meat Fabrication [COC140]

Fee: \$5,400

Material Fee of \$940 plus GST.

NAITSA fees apply to this program.

Jan 2, 2012 to Jun 28, 2012



CULINARY SKILLS

Here's a great place to start, whether you're exploring a career in food preparation or are a serious hobby chef. The first five courses run as a consecutive series, with Levels I and II as prerequisites for the final three levels. The remaining courses do not have prerequisites.

Kitchen Skills I - The Art of Garde Manger & Knife Skills [HOS94]

Start building your culinary skills by learning the proper techniques, use and care of professional knives and tools. As well, embrace the fundamental skills of cold food preparation through making exquisite dressings, interesting plated salads and classical and fancy sandwiches using surprising ingredients and modern garnishes.

Fee: \$250 **Hours:** 12

Material fee of \$50 plus GST due at time of registration.

Sep 20 to 27 | Nov 1 to 8 | Jan 17 to 24

Tue & Thu, 6:00 pm - 10:00 pm

Kitchen Skills II - Flavour Recognition, Stocks & Soups [HOS31]

Refined flavour recognition is achieved through comparative tasting, identifying aromas, and understanding the science of the palate. Your developing skills will be put to use through the creation of flavourful stocks and soups - the building blocks of cuisine.

Prerequisite: HOS94 Kitchen Skills I.

Fee: \$250 **Hours:** 12

Material fee of \$50 plus GST due at time of registration.

Oct 4 to 11 | Nov 15 to 22 | Jan 31 to Feb 7

Tue & Thu, 6:00 pm - 10:00 pm

Kitchen Skills III - Sauces [HOS32]

Sauce making is one of the more challenging skills to acquire. Our culinary experts will help you improve your ability to create exciting, well-made sauces by guiding you through detailed study of the preparation with hands-on practice of the five basic "mother" sauces, compound and secondary sauces and their use in today's contemporary kitchen.

Prerequisite: HOS94 Kitchen Skills I and HOS31 Kitchen Skills II.

Fee: \$250 **Hours:** 12

Material fee of \$50 plus GST due at time of registration.

Oct 18 to 25 | Nov 29 to Dec 6 | Feb 14 to 28

Tue & Thu, 6:00 pm - 10:00 pm

Kitchen Skills IV - Vegetable Preparation & Cooking [HOS33]

Learn to create dazzling starches and vegetable dishes, where combinations of preparation options and produce selection are endless. Learn techniques for sautéing, poaching, steaming, roasting and grilling.

Prerequisite: HOS94 Kitchen Skills I and HOS31 Kitchen Skills II.

Fee: \$250 **Hours:** 12

Material fee of \$50 plus GST due at time of registration.

Mar 6 to 13 | Apr 10 to 17

Tue & Thu, 6:00 pm - 10:00 pm



[Kitchen Skills V - Preparing & Cooking Meat, Poultry, & Fish \[HOS34\]](#)

Learn why selection of quality, fresh products and cutting techniques are fundamental to successful poaching, braising, roasting and grilling meat, poultry and fish. You will not only learn proper cooking techniques, but also the proper incorporation of sauces.

Prerequisite: HOS94 Kitchen Skills I and HOS31 Kitchen Skills II.

Fee: \$250 Hours: 12

Material fee of \$50 plus GST due at time of registration.

Mar 20 to 27 | Apr 24 to May 1

Tue & Thu, 6:00 pm - 10:00 pm

[BBQ Basics \[HOS30\]](#)

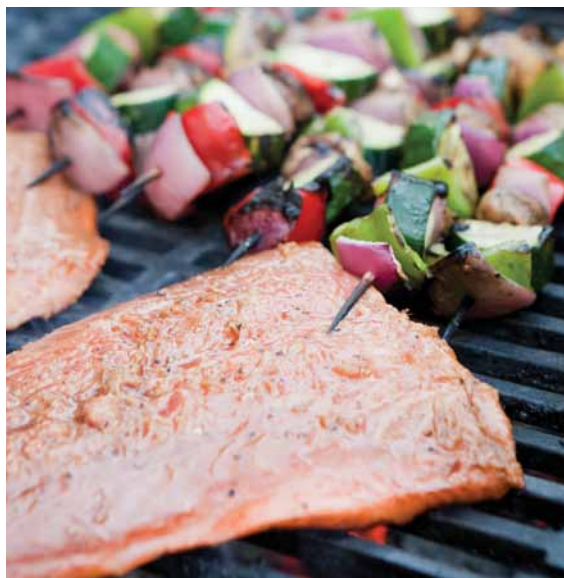
Discover the basics of grilling and learn proper care and maintenance of your barbeque, along with tips from the pros on seasoning, marinades and product diversity. Take your summer barbecuing talent to a whole new level.

Fee: \$125 Hours: 4

Material fee of \$30 plus GST due at time of registration.

Apr 28 | Jun 2

Sat, 10:00 am - 2:00 pm



[Advanced BBQ Techniques \[HOS29\]](#)

Build on your BBQ Basics and learn the key to success when it comes to the outdoor grill and the backyard barbeque party. Prepare tasty grilled appetizers accompanied by cool refreshments for a great start, then learn about marinating techniques, seasoning secrets and temperature control to help you improve on your grilled favourites.

Prerequisite: HOS30 BBQ Basics or previous knowledge and experience barbequing.

Fee: \$125 Hours: 4

Material fee of \$30 plus GST due at time of registration.

May 12 | Jun 9

Sat, 10:00 am - 2:00 pm

[Alberta Wild Mushrooms: From Field to Plate \[HOS88\]](#)

NAIT has teamed up with the Alberta Mycological Society to offer the best mushroom class in Edmonton. In-class theory and off-site field trip or foray will show you how to identify edible wild mushrooms and gather them for the cooking portion of the class, where chef instructors will take you on a journey of exciting mushroom creations.

Fee: \$215 Hours: 10

Material fee of \$30 plus GST due at time of registration.

Sep 8 to 10 | May 24 to 26

Thu, 7:00 pm - 9:00 pm and Sat, 8:30 am - 4:30 pm

[Vegan-Vegetarian Cuisine: Doing it Right! \[HOS410\]](#)

Explore the delightful flavours and textures of vegetarian cooking and vegan alternatives. You will learn how to prepare balanced meals that provide your body with all of the essential nutrients it needs.

Fee: \$250 + GST Hours: 12

Material fee of \$40 plus GST due at time of registration.

Oct 19 to Nov 2 | Feb 1 to 15

Wed, 6:00 pm - 10:00 pm

Cooking with Wild Game [HOS89]

Learn how to prepare various cuts of wild game meat, including bison, elk, deer, pheasant, and more. The unique and bold flavours can be coaxed into something almost magical.

Fee: \$145 + GST **Hours:** 6

Material fee of \$40 plus GST due at time of registration.

Nov 12

Sat, 10:00 am - 4:00 pm

Holiday Entertaining [HOS97]

Learn how to make delectable hors d'oeuvres and great holiday dishes perfect for a festive buffet table. You will also be provided with instructions on how to brine and cook a delicious holiday turkey.

Fee: \$145 + GST **Hours:** 6

Material fee of \$25 plus GST due at time of registration.

Nov 26

Sat, 9:00 am - 3:00 pm

MEAT CUTTING

Gain hands-on experience cutting a variety of meats into primal, sub-primal and subsequent retail products and try your hand at learning new skills like smoking and sausage making. You'll get the most from these courses if you are a professional or at-home butcher, a hunter or you are considering a new career path. *Note: Knives and equipment are provided for classroom use.*

Meat Cutting Basics [RMC501]

In a professional environment, through hands-on practice, learn meat cutting skills and techniques that meet industry standards and market trends.

Fee: \$215 + GST **Hours:** 12

Material fee of \$50 plus GST due at time of registration.

Sep 26 to Oct 5 | Mar 5 to 14

Mon & Wed, 6:30 pm - 9:30 pm

Sausage Making: Fresh/Cured/Smoked [RMC511]

Learn how to masterfully prepare your own handmade fresh and smoked sausages, as well as learning how to use and maintain the right equipment to master this craft.

Fee: \$215 + GST **Hours:** 12

Material fee of \$50 plus GST due at time of registration.

Oct 17 to 26 | Mar 19 to 27

Mon & Tue, 6:30 pm - 9:30 pm





WINE & BEVERAGE COURSES

Shake, stir and sip your way through NAIT beverage courses. Whether you're planning to work behind the bar or host a house party, you'll acquire basic knowledge for mixing a great classic drink or suggesting a pleasurable wine.

Prerequisite for all beverage courses: you must be 18 years or older due to serving of alcoholic beverages.

Do You Believe in Spirits? [HOS100]

Beautiful colours, intriguing aromas, unique flavours. From vapours to intoxicating liquor we will taste and question all of the different spirits man has made: from medicinal tonics to whiskey with a history, a journey that will take us from one end of the world to the other.

Fee: \$215 + GST **Hours:** 12

Material fee of \$30 plus GST due at time of registration.

Oct 25 to Nov 3

Tue & Thu, 6:00 pm - 9:00 pm

Introduction to Wine - The Basics [HOS132]

The beautiful colours, the delicate aromas, the intricate flavours - that's what wine is all about. Enhance your wine knowledge and experience by learning about the different wine regions and the varietals from those regions. Learn wine tasting techniques and how to choose a wine from a wine list.

Fee: \$175 + GST **Hours:** 9

Material fee of \$20 plus GST due at time of registration.

Sep 19 to Oct 3 | Jan 23 to Feb 6

Mon, 6:30 pm - 9:30 pm

Wine & Food Pairing [HOS148]

Explore the basics of food and wine harmony by sampling a range of varying wines and some simple foods, and you will learn the synergy and the science of flavour combination.

Fee: \$115 + GST **Hours:** 3

Material fee of \$30 plus GST due at time of registration.

Mar 19

Mon, 6:30 pm - 9:30 pm

Old World Wines [HOS142]

Explore France, Germany, Italy and Spain through sampling some of their popular and time-honoured wines. Learn to identify grape varieties, decipher wine labels and navigate confusing wine laws to better understand and appreciate old world favourites, while enjoying a few sips of some terrific wines.

Fee: \$90 + GST **Hours:** 3

Material fee of \$20 plus GST due at time of registration.

Oct 17

Mon, 6:30 pm - 9:30 pm

From Beer to Eternity [HOS16]

Journey through an extraordinary history, one that may even predate bread. Learn about the different regions known for producing truly unique if not often imitated ales, lagers, pilsners and so on. Study the complexities of the different brews and learn to appreciate the many facets this brilliant libation has to offer. Tasting is only the beginning...

Fee: \$165 + GST **Hours:** 6

Material fee of \$12 plus GST due at time of registration.

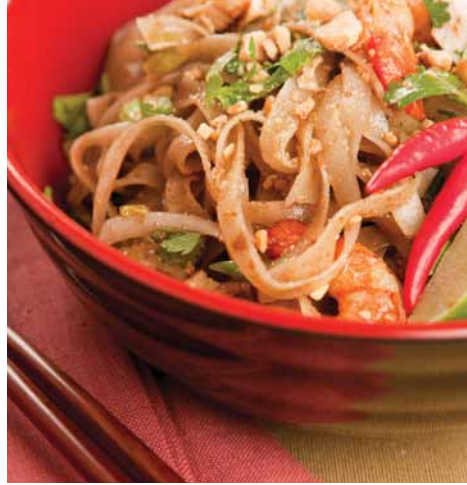
Oct 24 to 26 | Apr 30 to May 2

Mon & Wed, 6:00 pm - 9:00 pm



ERNEST'S

For reservations or information on the *wine dinners* contact Ernest's at 780.471.8676 or www.nait.ca/ernests or visit www.opentable.com.



INTERNATIONAL COOKING COURSES

Take your palate on a culinary tour around the world and learn to prepare the world's favourite regional and ethnic dishes. Explore the flavours, seasonings, techniques and traditions from all corners of the globe.

Discover how every culture has a new taste experience to offer, something to teach through the combination of their indigenous flavours, or the fusion of cultural culinary delights.

Beginner Sushi [HOS129]

Sushi is both delicious and healthy, making it a favourite of food lovers everywhere. Discover all the tips and tricks you need to make restaurant-quality sushi in your own home.

Fee: \$120 **Hours:** 4

Material fee of \$20 plus GST due at time of registration.

Oct 1 | Mar 10

Sat, 9:00 am - 1:00 pm

Thai Cooking [HOS133]

A culinary journey that introduces the many flavourings of Thai cooking. Key ingredients, flavourings, seasonings, and insider tips about where to shop in Edmonton to obtain the authentic products, will be revealed.

Fee: \$135 + GST **Hours:** 5

Material fee of \$25 plus GST due at time of registration.

Jan 21 | Mar 3

Sat, 10:00 am - 3:00 pm



Advanced Thai Cooking [HOS143]

Continue exploring the irresistibly pungent flavours and scents of Thailand. Learn to prepare a variety of quick, nutritious dishes with readily available ingredients.

Prerequisite: HOS133 Thai Cooking.

Fee: \$135 + GST **Hours:** 5

Material fee of \$25 plus GST due at time of registration.

Mar 17

Sat, 10:00 am - 3:00 pm

Cooking New Orleans Style [HOS135]

The tricks and secrets for producing excellent Creole and Cajun dishes will be revealed as you gain practical knowledge and techniques for preparing and presenting the cuisine of Louisiana.

Fee: \$125 + GST **Hours:** 4

Material fee of \$15 plus GST due at time of registration.

Jan 28 | Apr 14

Sat, 10:00 am - 2:00 pm

Fusion Cooking [HOS139]

Fusion cooking is the art of mixing ingredients and preparation styles from different countries and cultures into a unique dish of flavour. Learn to merge Asian (particularly Chinese) recipes and techniques with Italian cuisine into flavourful fusion dishes.

Fee: \$135 **Hours:** 5

Material fee of \$25 plus GST due at time of registration.

Feb 4 | May 5

Sat, 10:00 am - 3:00 pm

Tour of Asia: Chinese, Japanese & Malaysian Cooking [HOS313]

A sensory expedition through Asia where you will learn about ancient culinary traditions. Ingredients, techniques, practices, flavours and aromas are explored along with the similarities and differences between the cultures comprising Asian cuisine.

Fee: \$245 + GST **Hours:** 12

Material fee of \$50 plus GST due at time of registration.

Sep 19 to 26 | Feb 6 to 13

Mon & Wed, 6:00 pm - 10:00 pm

Tour of France, Spain & Portugal [HOS314]

A study of the culinary history that spawned the unique dishes and techniques of Portugal, Spain and France. You will prepare regional dishes and use techniques from the area - from paella making, to bacalao, to the French techniques that have influenced the entire world.

Fee: \$245 + GST **Hours:** 12

Material fee of \$50 plus GST due at time of registration.

Oct 3 to 12

Mon, 6:00 pm - 10:00 pm - Oct 3 and

Wed, 6:00 pm - 10:00 pm - Oct 5 to 12

Mar 19 to 26

Mon & Wed, 6:00 pm - 10:00 pm

Tour of the Mediterranean: Greece & Turkey [HOS315]

Be swept away with discovery of and appreciation for Turkish and Greek cuisines.

Fee: \$245 + GST **Hours:** 12

Material fee of \$50 plus GST due at time of registration.

Oct 17 to 24 | Apr 16 to 23

Mon & Wed, 6:00 pm - 10:00 pm

Tour of India: Basics, Essentials & Regional Cuisine [HOS316]

Take a blissful excursion through India and learn about the ancient culinary traditions of various regions—Punjab, Andhra, Bengal, Goa, Bujarat, Hyderabad, South India Rajasthan and Maharashtra.

Fee: \$245 + GST **Hours:** 12

Material fee of \$50 plus GST due at time of registration.

Sep 12 to 16 | Jan 30 to Feb 3

Mon, Wed & Fri, 6:00 pm - 10:00 pm





INTERNATIONAL COOKING COURSES – THE AUTHENTIC ITALIAN KITCHEN SERIES

The culture and cuisine of Italy has as many variations as it has regions. Cheeses, wines, oils, pastas, meat and deli items, as well as tomato products, all play a major role in Italian cuisine, with their many variations according to region.

Pasta Making Fundamentals [HOS310]

Learn to prepare fresh pasta dough, and incorporate practical techniques for cutting and cooking long pasta. Uses and names of various shaped pastas, and typical sauces and sauce combinations, will all be covered, as well as using and what to look for when purchasing a quality pasta machine.

Fee: \$125 + GST **Hours:** 4

Material fee of \$10 plus GST due at time of registration.

Oct 15 | Oct 22 | Mar 24

Sat, 10:00 am - 2:00 pm

Pasta Making Advanced [HOS311]

Further develop your knowledge about pasta making techniques. Prepare a variety of stuffed pastas and match with appropriate sauces.

Prerequisite: HOS310 Pasta Making Fundamentals.

Fee: \$145 + GST **Hours:** 6

Material fee of \$15 plus GST due at time of registration.

Oct 29 | May 12

Sat, 10:00 am - 4:00 pm

Tour of Italy [HOS317]

While simplicity is the key to authentic Tuscan cuisine, the cuisines of Calabria and Sicily have differing culinary influences from French, Spanish and Middle Eastern cuisines. Discover the differences in cooking styles and tastes while taking this exciting, mouth-watering culinary tour of Italy.

Fee: \$245 + GST **Hours:** 12

Material fee of \$50 plus GST due at time of registration.

Oct 31 to Nov 7 | May 7 to 14

Mon & Wed, 6:00 pm - 10:00 pm

Italian Cheese & Deli [HOS530]

Join us for an incredible Italian cheese and deli excursion and learn about other important Italian deli staples like olives, oils and vinegars, antipastos, salads, and packaged and canned foods.

Fee: \$125 **Hours:** 4

Material fee of \$15 plus GST due at time of registration.

Jan 14

Sat, 10:00 am - 2:00 pm





CULINARY AND PASTRY BOOT CAMPS

Learn from NAIT's celebrated chefs in an intensive, fun-filled culinary adventure at NAIT's Hokanson Centre for Culinary Arts. Through a series of intense full-day sessions, lessons are concentrated, yet fun-filled, and include plenty of hands-on training. Each camp culminates in a graduation ceremony where you will be awarded a Certificate of Completion. *A \$500 non-refundable deposit is due upon registration.*

Pastry Boot Camp [BAK305]

Attention all foodies! Kick your pastry skills up a notch with basic pastry training. Fun, yet intensive, this action-packed five-day patisserie experience captures the fundamental techniques of all things pastry, including the secrets of artisan bread making, how to work with chocolate, the trick to creating a perfect dessert sauce, and so much more. Gain experience by working next to a professional pastry chef; the results will be sweet.

Fee: \$1695 + GST **Hours:** 60

Material fee of \$500 plus GST due at time of registration.

Jul 9 to 13, 2012

Mon to Fri, 7:00 am - 7:00 pm



Culinary Boot Camp [HOS305]

Get your culinary skills into shape through lessons on planning, preparation and flavour pairings. Learn to prepare vegetables, starches, meat, fish, and poultry as well as professional tips and techniques in poaching, braising, roasting and grilling while incorporating appropriate sauces with the menu items.

Fee: \$950 + GST **Hours:** 32

Material fee of \$300 plus GST due at time of registration.

Jul 10 to 13, 2012 | Jul 17 to 20, 2012

Tue to Fri, 10:00 am - 6:00 pm

Course times and fees may change, see

<http://www.nait.ca/47110.htm> for more details.

Culinary Boot Camp Level II [HOS355]

Ready for your second tour of duty in the kitchen? Enlist in Level II for a challenging engagement with Edmonton's top culinary professionals. Building on the experience gained in Culinary Boot Camp Level I, you will push your culinary skills and knowledge to a whole new level by preparing multi-course meals using advanced techniques.

Fee: \$1695 + GST **Hours:** 60

Material fee of \$500 plus GST due at time of registration.

Jul 23 to 27, 2012

Mon to Fri, 7:00 am - 7:00 pm



BAKING AND PASTRY COURSES

Creating divine bakery items may be even more rewarding for you than indulging in them! Learn the theory and techniques from professional bakers and pastry chefs.

Decadent Chocolates & Truffles [BAK17]

The ultimate class for chocoholics—discover the secrets, using chocolate-specific techniques.

Fee: \$230 + GST **Hours:** 12

Material fee of \$25 plus GST due at time of registration.

Oct 4 to 11 | Jan 31 to Feb 7

Tue & Thu, 6:00 pm - 10:00 pm

The Art of Sugar Decoration [BAK28]

Try your hand at novelty sugar craft using sugar to make simple decorations with an array of techniques—pulled, blown, cast, straw, rock and bubble sugar.

Fee: \$230 + GST **Hours:** 12

Material fee of \$25 plus GST due at time of registration.

Nov 15 to 22 | May 8 to 15

Tue & Thu, 6:00 pm - 10:00 pm

Cakes, Pastries & Plated Desserts [BAK31]

Enhance the 'wow factor' for both classic and trendy desserts with variety of plate presentations using garnishes and sauces.

Fee: \$230 + GST **Hours:** 12

Material fee of \$25 plus GST due at time of registration.

Nov 1 to 8 | Mar 6 to 13

Tue & Thu, 6:00 pm - 10:00 pm

Advanced Cakes, Pastries & Chocolates [BAK50]

Take 'wow' a step further by learning to create professional-looking cakes and chocolates of the category 'too beautiful to eat.'

Prerequisite: BAK31 & BAK17 or equivalent industry experience.

Fee: \$230 + GST **Hours:** 12

Material fee of \$25 plus GST due at time of registration.

Jan 10 to 17

Tue & Thu, 6:00 pm - 10:00 pm

Artisan Bread Baking [BAK32]

Through creative use of ingredients and professional techniques, you will learn the art of making European-inspired breads.

Fee: \$230 + GST **Hours:** 12

Material fee of \$20 plus GST due at time of registration.

Sep 20 to 27 | Jan 17 to 24

Tue & Thu, 6:00 pm - 10:00 pm

Artisan Bread Baking Level II [BAK42]

Take your basic knowledge to the next level; through lectures, demonstration, and hands-on practice, you will create unique, distinct and original breads.

Prerequisite: BAK32 Artisan Bread Baking.

Fee: \$230 + GST **Hours:** 12

Material fee of \$20 plus GST due at time of registration.

Oct 18 to 25 | Mar 20 to 27

Tue & Thu, 6:00 pm - 10:00 pm

Cake Decorating Principles [BAK400]

Develop your skills in the areas of coating, borderwork, linework, simple flower piping of roses and inscription writing, all through demonstration and hands-on practice. You'll complete a one-tier wedding or anniversary style cake.

Fee: \$235 + GST Hours: 15

Material fee of \$35 plus GST due at time of registration.

Oct 17 to Nov 14

Mon, 6:15 pm - 9:15 pm

Oct 17 to Nov 14 | Feb 27 to Mar 19

Mon, 6:00 pm - 9:00 pm

Modern Wedding Cakes [BAK405]

Almost as important as the bride's dress, the cake must be flawless, the design dramatic. By building on basic decorating skills, you will gain more insight into planning, preparing and decorating a wedding cake.

Prerequisite: BAK400 Cake Decorating Principles or practical knowledge.

Fee: \$230 + GST Hours: 12

Material fee of \$30 plus GST due at time of registration.

Apr 16 to 30 | May 28 to Jun 11

Mon, 6:00 pm - 10:00 pm

Baking By Hand Made Easy [BAK414]

Using techniques and tips from the pros, learn to make traditional, long-standing favourites of bakery lovers — tea biscuits, pies, bread/buns, and fruit flans.

Fee: \$185 + GST Hours: 8

Material fee of \$20 plus GST due at time of registration.

Apr 11 to 18

Wed, 6:00 pm - 10:00 pm





CERTIFIED CHEF DE CUISINE

The Certified Chef de Cuisine (CCC) program is being administered at NAIT by the Canadian Culinary Institute, the educational branch of the Canadian Culinary Federation (CCFCC). The program is designed for chefs currently working in the industry at Executive, Executive Sous and Sous Chef levels and will assess and further develop your techniques in human resources, operations, menu planning and nutrition considerations.

In each of the four courses, you will cover material critical to completing the accreditation exam. NAIT delivers the courses, while the exam is implemented by the CCFCC. Successfully completing all these steps will grant you a CCC designation; a high level of accreditation for cooks in Canada!

Nutrition CCC [HOS450]

Fee: \$410 Hours: 30

Sep 19 to Oct 24, 2011

Mon, 6:30 pm - 9:00 pm

Human Resource Planning CCC [HOS451]

Fee: \$410 Hours: 30

Oct 31, 2011 to Jan 16, 2012

Mon, 6:30 pm - 9:00 pm

Menu Planning CCC [HOS452]

Fee: \$410 Hours: 30

Jan 23 to Mar 5, 2012

Mon, 6:30 pm - 9:00 pm

Cost Controls CCC [HOS453]

Fee: \$410 Hours: 30

Mar 12 to Apr 23, 2012

Mon, 6:30 pm - 9:00 pm

CCI Examinations [HOS454]

Fee: \$500 Hours: 20

May 18 to Jun 22, 2012

Fri, 1:00 pm - 4:00 pm - May 18, 2012

Fri, 9:00 am - 5:00 pm - Jun 15, 2012

Fri, 7:00 am - 5:00 pm - Jun 22, 2012

National Written Exam - May 18, 2012

Office Day Exam - Jun 15, 2012

Kitchen Day Exam - Jun 22, 2012





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