



HOLLAND COLLEGE
PRINCE EDWARD ISLAND



Welcome to the Culinary Arts program!

Welcome!

Thank you for selecting The Culinary Institute of Canada as your school of choice to study Culinary Arts. You have made an excellent decision in choosing CIC as the place to start your career in the ever-growing food-service industry.

Orientation will take place virtually during the week of September 1st to allow for any individuals needing a 2-week isolation period.

In-person classes will begin on September 15th where you will have an orientation of the campus, receive your textbooks and locker and be measured for uniforms, etc.

The newly renovated Tourism and Culinary Centre is located at 4 Sydney Street, Charlottetown.

You will receive an email from Admissions to indicate when you should pre-register online.

Credit for courses

If you wish to receive credit for a course that you have taken from another post-secondary institution, you will require the course outline with the number of hours of the course and a certified copy of the mark received. There is a Transfer of Credit Form on the Holland College website at www.hollandcollege.com on the Admissions page. Once received, the information will be reviewed for credit or further assessment of the accreditation in question.

Content of program

Business Courses: Students will take a number of courses common to some program areas, for example, Computer Essentials, Workplace Communications, and Nutrition I: Foundation of Nutrition..

Sector Specific: Students will take Culinary Essentials; Baking Fundamentals; Cold Cuisine, Pasta and Legumes; Soups, Stocks and Sauces; Meat, Poultry & Seafood Butchery; Protein Vegetables and Farinaceous.

Internship: All students are required to complete a minimum of 600 hours of paid work placement in a program-related field in order to graduate.

Significant Dates and Holidays

- Sept 1-1st Day of 2021-2022 school year
- Sept 15—1st day of in-person classes
- Oct 11—Thanksgiving Day
- Nov 11— Remembrance Day
- Dec 10—Last day before Christmas
- Jan 6—Return from Christmas Break
- Feb 21—Islander Day
- Feb 22-28 February Break –no classes
- April 15—Good Friday
- Apr 18—Easter Monday
- April 22—Last Day of classes

Culinary Arts students require plain black, steel-toed safety shoes. They must cover your entire foot.

These may be purchased during Registration and Orientation Days at the school if you wish.

Did you Know?

Chris Stewart
*Mission Hill
Executive Chef*



Chris graduated from The Culinary Institute of Canada in 2001

Murray MacDonald
*Fogo Island Inn
Executive Chef*



Murray graduated from The Culinary Institute of Canada

Patti Hollenberg
*Pastry Chef &
Owner
of Chess Piece
Patisserie & Café*



Patti graduated from the Culinary and Pastry Arts programs at the CIC

What will it take for me to be successful?

Professionalism:

Approaching each day with a positive attitude, wearing appropriate dress and good grooming contribute to a student's success. You will receive three pairs of checked pants and three chef jackets that will be personalized with your name. Other parts of the uniform (aprons, hats and side towels) will be issued to you.

Chef jackets will be laundered by CIC. The laundering of pants will be the student's responsibility.

Attendance:

Students are required to attend class each day. It has been proven that regular attendance has a positive effect on performance. Dependability is of utmost importance to future employers and a positive

attendance record contributes to you receiving a positive reference from the program.

Work Ethic:

Students must manage their time effectively in order to complete the required reading, do assignments, write reports, prepare projects, make presentations, study course material and write exams.



Frequently Asked Questions?

How many students will be in my class?

Each year the program accepts approximately 90 new students representing a wide range of demographics.

The students are divided into six groups for kitchen rotations and business courses.

Where is the program located?

The Culinary Arts program is housed in the Tourism and Culinary Centre of Holland College located on the beautiful Charlottetown waterfront at 4 Sydney Street. There is approximately 350 students enrolled in Culinary Arts, Pastry Arts, International Hospitality Management, Marketing and Advertising Management, Tourism and Travel Management, and Golf Management programs at the Tourism and Culinary Centre.

What is a typical class day like?

In September, Students will concentrate on their NCPR Courses (Non Credit Program Requirements)

They then follow in sequence through six kitchen rotations, scheduled for approximately one hour a day in theory, and four to five hours a day in practical. Some rotations will also have a business course which will be 1-2 hours a day.

“The Culinary Institute of Canada is arguably the country’s hottest cooking school, nestled in Charlottetown’s waterfront....The school, which recently expanded its wine and Canadian cuisine programs, has a reputation for turning out grads who can step into any kitchen and be ready to handle the rush-hour crowd.”

*John Demont
MacLean’s Magazine*

What are my options upon program completion?

Employment: Students in the program will vary in age and prior work experience. Therefore they arrive with different goals and expectations. Graduates should have the skills, attitudes and behaviours to effectively work in the preparation of food and beverage production. Areas of employment may include restaurants, hotels, motels, resorts, cafeterias, hospitals, and cater-

ing companies. In general the hospitality industry is looking for energetic, enthusiastic, dedicated individuals who set high standards for themselves and are committed to providing quality service.

Education: The program has a number of 2 + 2 opportunities both in Canada and abroad available for

graduates of the program who want to obtain a degree. These agreements are with Ryerson University, Toronto, Royal Roads University, Dalhousie University Truro, Johnson and Wales, Florida International University and University of New Brunswick-St. John and the University of Prince Edward Island-Charlottetown.

Who are my instructors and administrative staff?

Program Instructors

Chef Blair Zinck	Amanda Purchase
Chef Hans Anderegg	Jack Wheeler
Chef Hans Wicki	Megan Mullally
Chef Ilona Daniel	Linda Schipper
Chef Kevin Boyce	
Chef Linda Hellingman	
Chef Rob O'Connor	
Chef Stephen Hunter	
Chef Andrew Nicholson	
Chef Andrew Morrison	
Chef Kimball Bernard	

In the Office

Program Manager
Austin Clement
Administrative Support
Shelby Spirak
Business Office
Hazel Boswall
Admissions Clerk
Rhonda Powers
Student Support
Donna Gregory

Support Services

Counseling Services
Sandra Sheridan
Internship/Employment Counselor
Susan Shaw
Laundry Services
Gail Pollard
Library Services
Rose MacDonald

If you have any questions, concerns prior to the beginning of the school year, please feel free to contact us by e-mail at saspirak@hollandcollege.com or by phoning (902) 894 6805.