



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 foodservice industry.

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

Orientation will be delivered online prior to program start on Nov 2 followed by further program orientation when students arrive on site.

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 paid work placement in a program-related

field in order to graduate. This takes place between 1st and 2nd year.

Significant Dates and Holidays

Nov 2—1st Day of business-related online classes

Nov 11— Remembrance Day

Dec 11—Last teaching day before Christmas Break

Dec 14-Jan 3 Christmas Break

Jan 3-17 Students must be on PEI for self-isolation period.

Jan 18 Face to face classes begin

Feb 15 Islander Day

Feb 22-26 February Break-no classes

April 2- Good Friday

April 5- Easter Monday

June 25-Last day of classes

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

These may be purchased when you arrive if you wish.

Did you Know?



Chris Stewart
Mission Hill
Executive Chef

Chris graduated from The Culinary Institute of Canada in 2001



Todd Perrin
Mallard Cottage
Executive Chef & Co-Owner, Competitor, Top Chef Canada
Graduate of CIC.



Patti Hollenberg
Pastry chef and owner
Chess Piece Patisserie and Café

Patti graduated from Culinary and Pastry Arts programs



Home to Culinary Youth Team Canada 2017-2020. Double gold and 4th in the world at IKA World Culinary Olympics, February 2020.

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, side towels

and aprons 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 an excellent attendance

record contributes to you receiving an exceptional 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 80 new students representing a wide range of demographics. **Fact:** Last school year students in the program represented 17 different countries.

The students are divided into six groups for kitchen rotations and business courses. The actual class size per instructor is about 12-14.

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, and Tourism and Travel Management programs at the Tourism and Culinary Centre.

What is a typical class day like?

In November, business-related courses will be delivered online.

Beginning in January students cycle face to face 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 per 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 behaviors to effectively work in the preparation of food and beverage production.

Areas of employment may include restaurants, hotels, resorts, cafeterias, hospitals, and catering 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 in Canada 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, University of New Brunswick-Saint John and the University of Prince Edward Island-Charlottetown.

Who are my instructors and administrative staff?

Program Instructors

Amanda Purchase
Jack Wheeler
Megan Mullally
Chef Blair Zinck
Chef Hans Anderegg
Chef Hans Wicki
Chef Ilona Daniel
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
Tara Worth
Business Office
Hazel Boswall
Admissions Clerk
Rhonda Powers
Student Support
Donna Gregory

Support Services

Counseling Services
Randell Duguid
Internship/Employment Counselor
Susan Shaw
Laundry Services
Gail Pollard
Library Services
Louise Mould & Rose MacDonald