

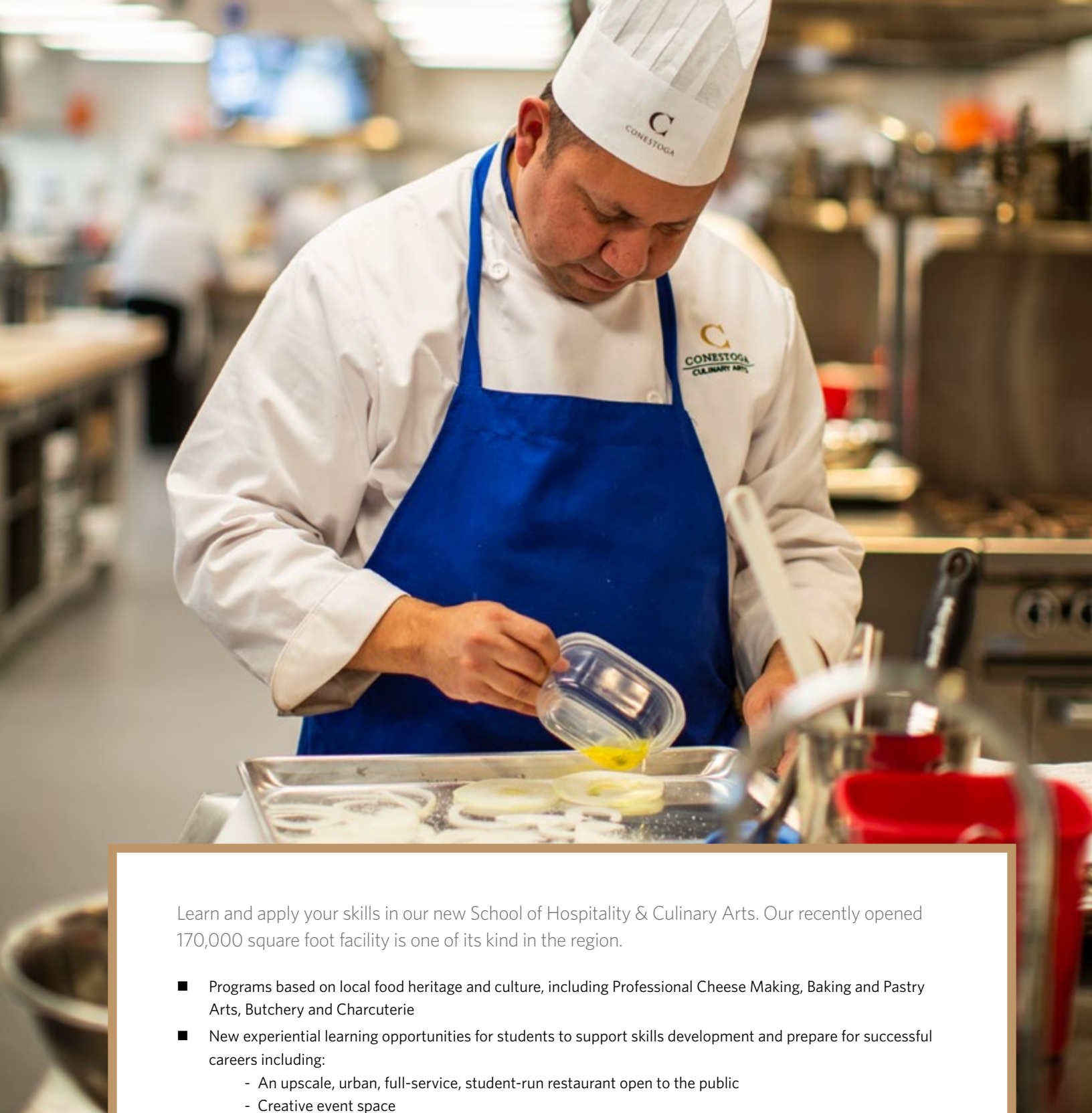


CONESTOGA

HOSPITALITY & CULINARY ARTS

**#THINK
CONESTOGA**





Learn and apply your skills in our new School of Hospitality & Culinary Arts. Our recently opened 170,000 square foot facility is one of its kind in the region.

- Programs based on local food heritage and culture, including Professional Cheese Making, Baking and Pastry Arts, Butchery and Charcuterie
- New experiential learning opportunities for students to support skills development and prepare for successful careers including:
 - An upscale, urban, full-service, student-run restaurant open to the public
 - Creative event space
 - Co-op work-term opportunities in the Institut Paul Bocuse Worldwide Alliance, the leading global network of education excellence for culinary arts and the hospitality trade
 - Applied research projects with local industry
- Expanded delivery of professional and general interest classes in food, wine and beverage
- Technology-enhanced demonstration kitchens, skills labs, restaurant and event space
- Increased capacity for 750 additional full-time students in a full range of culinary and hospitality programs

HOSPITALITY & CULINARY ARTS

Conestoga will provide you with a variety of learning experiences designed to help prepare you for your career; our program offerings are as diverse as your interests. Whether you choose to study Culinary Skills, Food and Beverage Management - Hotel and Restaurant Operations, Hospitality Operations - Food and Beverage, Tourism Destinations and Travel Management or one of our other exceptional programs, your time here will give you the tools, techniques, knowledge and skills needed to be successful in the future.

Program Options To Meet Your Career Goals:

Culinary

Baking and Pastry Arts

1-year Certificate

Baking and Pastry Arts Management (Optional Co-op)

2-year Diploma

Culinary Management (Co-op)

2-year Diploma

Culinary Skills (Co-op)

1-year Certificate

Food Service Worker

12-week Certificate

Professional Cheese Making

1-year Certificate

Hospitality

Bartending

14-week Certificate

Event Management

1-year Graduate Certificate

Food and Beverage Management - Hotel and Restaurant Operations (Optional Co-op)

2-year Diploma

Global Hospitality Management (Optional Co-op)

1-year Graduate Certificate

Hospitality Operations - Food and Beverage

1-year Certificate

Tourism Destinations and Travel Management (Optional Co-op)

2-year Diploma

Apprenticeship

Cook I

1-year Certificate

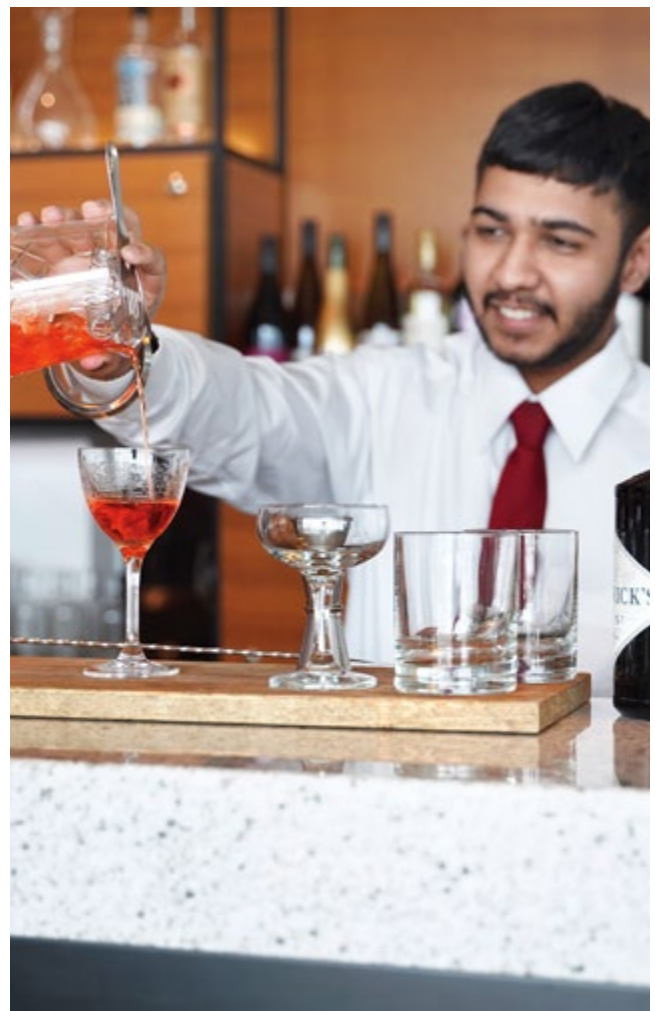
Cook II

1-year Certificate

For admission requirements and up-to-date program information, visit www.conestogac.on.ca

How to Apply

Apply online at www.ontariocolleges.ca
or by phone at 1-888-892-2228



CAREER-FOCUSED EDUCATION

At Conestoga, our focus is on teaching and learning, and preparing you for career success. Our programs, developed in partnership with industry and community leaders, reflect Ontario's changing job market and provide you with many hands-on opportunities to build the skills and knowledge that today's employers are seeking. For the 2019-20 reporting year (2018-19 graduates), 85% of graduates were working 6 months after graduation.

Active Learning

In Culinary Arts through demonstrations, lectures and hands-on practice you will learn the techniques required for the planning, production and exceptional service of food and beverage options. Training in labs that have the most current equipment and technology available will allow you to develop your technical skills preparing classical, contemporary and international foods.

In Hospitality Operations - Food and Beverage and Food and Beverage Management - Hotel & Restaurant Operations our students learn to operate the front and back-of-house of our student-run restaurant. Here we offer an authentic restaurant experience as it is open to the public; you will get hands on training in restaurant teamwork, customer service, bartending and use of current industry software. Leadership opportunities further develop the skills needed to be successful when working in a restaurant or hotel environment with the application of people and resource management skills, creative development of menus, and implementation of financial controls. Students in this program regularly network with the local restaurant community to improve their hands on experience at food and beverage events.

Students enrolled in Tourism Destinations and Travel Management explore the theory and best practices behind some of the most successful destinations in the world, with emphasis on global tourism leaders as well as emerging markets. What does it take to develop, market and manage an overall tourism destination or an event? Through use of current industry software, active research, case studies, presentations and classroom activities students learn how to apply business management skills such as marketing, finance and customer service to the tourism industry.

At Conestoga we are proud to partner with industry leaders. We regularly offer students opportunities to connect with our partners (including graduates) through guest speakers in the classroom, field trips and class projects.



COMMUNITY PARTNERSHIPS & APPLIED RESEARCH

Our industry partners work closely with faculty at Conestoga to ensure that our programs stay relevant and meet evolving industry needs. Our primary focus is on teaching and learning. Conestoga's applied research is faculty-led and tied directly to outcomes to improve academic learning experiences while also providing practical solutions to industry.

As a member institution of Polytechnics Canada, Conestoga is proud to work with our industry and community partners to propel innovation and create jobs for tomorrow. Learn more at www.polytechnicscanada.ca



PATHWAYS TO SUCCESS

At Conestoga, you can start from where you are now, and go as far as your dreams, your talent and your determination will take you. If you need to brush up on your skills or develop more background knowledge in your chosen field, Conestoga can provide targeted training that will prepare you for the more advanced programs that lead to your dream career.



Employer Satisfaction

The employer satisfaction rate among those hiring Conestoga graduates is 94%.

Agreements are also in place with other post-secondary institutions designed to allow our students the opportunity to study elsewhere, usually in the pursuit of a degree or other academic credential.

Articulation agreements

- University of Guelph, Guelph, ON
- Ryerson University, Toronto, ON
- Royal Roads University, Victoria, B.C.
- Institut Paul Bocuse Worldwide Alliance
- Limerick Institution of Technology, Ireland
- CIIS Business and Hospitality, India
- Continental Group of Institutes, India
- Lyceum of the Philippines, Philippines
- University of Santo Tomas, Philippines

EXPLORE CONESTOGA

Welcome future students. We can't wait to help you learn more about Conestoga College. There are several ways to experience what campus life is like - join us for an online-guided campus tour, take part in one of our live online events, or check out our virtual tour and on-demand program information.

ONLINE-GUIDED TOURS

During this time, we are offering online-guided campus tours to show you all Conestoga has to offer. Book a time for the campus that delivers the program you are interested in.

LIVE ONLINE EVENTS AND ON-DEMAND PROGRAM INFORMATION

Learn about the best programs, faculty and facilities, without leaving home. Attend a virtual live Q&A session to have your important questions answered and connect with a student recruiter.

VIRTUAL TOUR

As your schedule permits, learn more about our campuses, program information, and campus life through our award winning virtual tour.

In accordance with public health guidelines, on-campus tours may be permitted in the future. Please continue to monitor our website or contact tours@conestogac.on.ca for details.

www.conestogac.on.ca/visit-us

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2021 | 2022

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CONNECT WITH CONESTOGA

Please contact us if you have any questions or need more information.

Email: askme@conestogac.on.ca

Call: 519-748-5220 ext. 3656

www.conestogac.on.ca