

School of

BUSINESS & HOSPITALITY



CONESTOGA

Connect Life and Learning



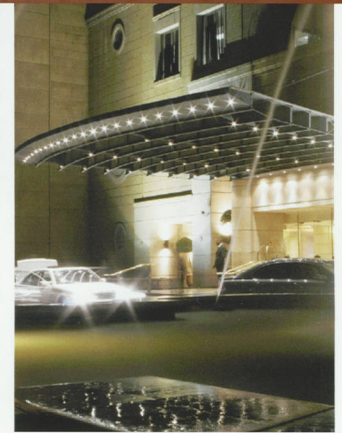
FEATURE:

COOK APPRENTICE Wins Ontario
GOLD & Canadian BRONZE

NOW OFFERING:

- Hotel & Restaurant Management
- Hospitality & Tourism Management

overview of programs



Do you have an appetite for success? With a 30-year history, the hospitality and culinary management programs at Conestoga College have the reputation to help you meet your goals. We are pleased to offer classes and learning labs in our new facilities to prepare you to be successful in today's hospitality & tourism industry.

To help you apply and further your new skills and knowledge, all of our two-year diplomas include a five-month paid co-op placement. As a participant in one of Ontario's best hospitality co-op programs, you will have the opportunity to work locally, nationally, and internationally.

In addition, many of our certificate programs include shorter work placements with local industry partners to help you apply theory and knowledge learned in classrooms, in live industry situations.

Along with the specialized hospitality and culinary skills you will learn through your classes, labs and placements, the programs incorporate a diverse range of business management skills such as cost control, budgeting, marketing, human resource management, and you will graduate with experience in the latest industry software.

Current Full-Time Hospitality & Culinary Programs

Apprenticeship	Certificates (1 Semester or less)	1-yr Certificates	2-yr Diplomas (Co-op)	Graduate Certificates
Cook Level 1 (Sept & May) Cook Level 2 (Sept) OYAP (Feb)	Culinary Fundamentals (May)	Culinary Skills – Co-op (Sept & Jan) Start	Culinary Management Co-op	Event Management
	Hospitality Foundations	Hospitality Operations (Food & Beverage)	Hospitality Management (Hotel & Restaurant) Co-op	
	Bartending (Sept & Jan)		Hospitality & Tourism Management Co-op	
	Food Service Worker (Sept & Feb) Start			

Continuing Education Part-time Certificates:

Event Management | Food Service Worker | Culinary Fundamentals | Bartending



our team



Our faculty and chefs at Conestoga College are committed to helping you reach your potential in the hospitality and culinary industry. We have a diverse team with international experience in culinary arts and hospitality management.

Please visit our web-site for campus tour dates. We encourage you to tour our facilities and to explore the programs in more detail.



There are many recipes for your success in hospitality and culinary arts at Conestoga College. Whether you still need to complete your high school education, or are coming from the workplace, Conestoga can assist you in reaching your goals.

Degree Completion

After completion of your hospitality or tourism diploma program, Conestoga College has many degree completion opportunities with other post-secondary institutions, such as the University of Guelph, which provide opportunities for you to continue your education in pursuit of a Bachelor's degree.



bloom.

educate · eat · experience
AT CONESTOGA COLLEGE



Conestoga College is pleased to operate bloom –

a full-service dining room that is open to the public. From your very first day you will have the opportunity to apply restaurant service and kitchen production techniques in a live restaurant situation. Beyond the concrete skills you will learn from this hands-on experience, you'll be learning the core skills of restaurant and culinary management – customer service, teamwork, professionalism, a sense of urgency, and attention to detail.

In addition to our dining room, our culinary labs provide current and industry relevant equipment and technology to assist you in preparing for your career.

For menus and online reservations visit

www.conestogac.on.ca/diningmenu
or email bloom@conestogac.on.ca



Conestoga wins gold, silver & bronze

Conestoga Culinary Arts Apprentice Wallace Wong took home a gold medal at the 2010 Ontario Technological Skills Competition competing against post-secondary students from across the province. A few days later, Wallace won a Bronze medal at the Canadian National Finals.

Hospitality Management student Nahn Vo took home a silver medal in the Restaurant Service Competition.

Wong has his sights set on either working in a major restaurant or owning a large food chain one day in his quest to rule the world one stomach at a time.

Congratulations to Wallace and Nahn for their outstanding achievements!



student awards

www.conestogac.on.ca

The Conestoga College Hospitality and Culinary programs would like to congratulate the recipients of our many bursaries, scholarships and awards. We are dedicated to ensuring opportunities for financial support so that you can reach your goals. Look for updates from the awards office to take advantage of these opportunities. Here is a snapshot of some of our winners.



Langdon Hall Chefs worked with Conestoga Culinary Students and raised over \$3,000 for student scholarships.



Next Fund-raising Dinner:
Master Chef Susur Lee



How to apply:

Visit: www.ontariocolleges.ca



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