



FANSHAWE
COLLEGE

School of
Tourism & Hospitality

Artisanal Culinary Art



The Artisanal Culinary Arts is a one-year graduate program that aims to provide an opportunity for students to specialize in an artisanal culinary field; develop a more profound respect for food; and explore the concept of food sovereignty with a sustainable model of agriculture in contrast to Canada's current industrial system of food production.

This program will create chefs that have demonstrated a competence in traditional food preparation such as preserving, artisanal baking, and butchery. Students will acquire an expertise in the use of local/sustainable products to create advanced dishes, menus, and recipes.

A theme throughout the program is to promote chefs who appreciate the origins of food, in addition to the hard work and processing methods that affect specific elements like the taste and quality of the finished product. More importantly, graduates will learn how to share these different attributes with a diverse clientele on both a national and international level.

Admission Requirements

- A Culinary Management Ontario College Diploma with a minimum 'B' average or 3.0 GPA
OR
- A University Degree in a food related program
OR
- A Cook II/Bake Apprentice with Certificate of Qualification (Red Seal)
OR
- Professional background and experience judged by the College to be equivalent to the above



Course Descriptions:

BAKE-6001 - Artisan Bread

This course focuses on traditional mixing, kneading, folding and shaping techniques needed to produce a variety of artisan breads.

FDMG-6001 - From the Plough to the Plate

This course emphasizes respect for food and its traditions, while focusing attention on the importance of cooking with quality ingredients and seasonal availability.

FDMG-6002 - The Craft of Charcuterie

This course will focus on the procedures for making charcuterie items that showcase the time honoured methods of salt curing, brining, both hot/cold smoking, and drying, while employing a variety of proteins.

FDMG-6003 - The World of Cheese

This course examines the basic history, production and overall value of cheese. Students will compare/contrast New and Old World cheeses, regional styles and classic pairings, while considering milk types, pasteurization, local regulations and different styles of production.

FDMG-6004 - The Art of Preserving

This course will provide a level of understanding and competence when dealing with the preservation of different food items. From canning, pickling, and drying, to freezing, and sweet preserving, students will learn the proper methods of "putting food by" while controlling spoilage so local fruits/vegetables can be available out of season.

The remaining courses include: Sensory Education, Artisanal Desserts, History and Politics of Food, Sustainable Business Planning, Farming and Aquaculture, Harvest Billet, and a 3-month professional stage.

Program Fee:

Admission Requirements and Fees can be verified at the web site.

Note: Due to ongoing program improvements courses are subject to change without notice.

Residence Options:

Residence options are available for students in the Artisanal Culinary program. Please check our website for additional information.



*For further information
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