

FIELD EXPERIENCE



Humber's Business Students have the skills that can support your organizational needs!

WIL CENTRE SUPPORT

Work Integrated Learning provides value for both students and industry!

- Connect you with motivated students
- Working together to develop customized projects to assist your operational requirements
- Interview coordination & booking with students
- Post positions on our [Job Portal - Career Connect](#)

Add Baking & Culinary Talent to Your Team

[Baking and Pastry Arts Management Diploma \(2-year Diploma\)](#)

14 weeks, 16 hours/week
 Minimum of 220 hours required
 January to April
 May to August

The Baking and Pastry Arts Management diploma program prepares students for a career in the baking and pastry arts industry by building crucial skills in hands-on baking, as well as having them learn how to produce and market their baked goods. As one of the most engaged baking programs, Humber is always looking for ways to integrate visual and social media into lab experiences and discover ways to show off student creations to the world! Graduates have moved into the have found success in surprising and innovative areas such as product development, food sales and marketing, and food styling.

[Culinary Management Diploma \(2-year Diploma\)](#)

14 weeks, 16 hours/week
 Minimum of 220 hours required
 January to April
 May to August

The Culinary Management diploma program teaches students the skills needed to excel as a chef in the culinary industry. This program prepares students to design, organize, implement, serve and execute a dining event in the Chef's Table course. They also learn how to use a market-related themed menu, mise en place and à la carte cooking to showcase classical and contemporary techniques and skill. Also, the Charcuterie and Advanced Garde Manger courses involve students using contemporary level food presentation, styling techniques and becoming proficient with various butchery processes on a wide range of proteins.

[Culinary Skills Certificate \(1-year Certificate\)](#)

14 weeks, 16 hours/week
 Minimum of 220 hours required
 January to April
 May to August

The Culinary Skills certificate program prepares students for a career as a professional chef. They gain theoretical and practical skills while learning in cutting-edge labs and real-world settings with the latest kitchen technology and equipment.

For more information, please contact:

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► Set your future at business.humber.ca

**WE ARE
 BUSINESS AT ITS BEST**