

WORK-INTEGRATED LEARNING

EXTERNSHIPS & CO-OP



INTRODUCTION

At George Brown College (GBC), we believe the Work-Integrated Learning (WIL) component of our programs to be an opportunity for our students to apply and practice their knowledge, skills and further develop their passion for their chosen industry in a real-work setting. The Centre for Hospitality & Culinary Arts (CHCA) is committed to a process which will provide students with practical learning experiences under the direct supervision of qualified and experienced leaders in the hospitality industry. Quality placements are not possible without the support of our industry partners who play a critical role in mentoring and helping to develop new professionals into the industry.

COMMITMENT

As an Industry Field Partner, you commit to making the placement a valuable and meaningful learning experience by delivering the following:

- Submitting a description of the placement in the Application form, including planned duties for the student
- Signing the WSIB Letter to Employer (unpaid placements only) and notifying the college of any on the job injuries which result in medical attention provided to the student;
- Providing the student with an orientation and a copy of a company handbook, where available;
- By collaborating with the student in helping to develop learning objectives which are then measured at the end of the placement in the final evaluation;
- By providing the student with constructive feedback in order to help them develop their skills;
- By verifying the hours worked and completing an "Employer Evaluation of Student"

EXTERNSHIPS

Minimum 24 hours per week for 14 weeks | Can be paid or unpaid | Diploma Students (2 year programs)

CHEF SCHOOL

Culinary Management

Culinary Management – Nutrition *7 weeks

Baking and Pastry Arts Management *7 weeks

Food and Nutrition Management Program (Postgraduate)

Advanced Butchery & Charcuterie Program (Postgraduate)

SCHOOL OF HOSPITALITY & TOURISM MANAGEMENT

Tourism and Hospitality Management

Food and Beverage Management – Restaurant Management

Hospitality – Hotel Operations Management

Event Planning

Advanced Wine and Beverage Business Management (Postgraduate)

Food Tourism Entrepreneurship (Postgraduate)

CO-OPS

Full-time for 14 weeks | Must be remunerated | Degree Students (4 year programs) | Opportunity to claim a tax credit

CHEF SCHOOL

Honours Bachelor of Commerce (Culinary Management) *

Co-op I occurs after semester 2 | Co-op II occurs after semester 6

Honours Bachelor of Food Studies

SCHOOL OF HOSPITALITY & TOURISM MANAGEMENT

Honours Bachelor of Business Administration

Co-op I occurs after semester 4 | Co-op II occurs after semester 6

*The second co-op can be completed in the many functional business/commerce areas within the hospitality and culinary industry.

NEXT STEPS

- Complete an application form; your opportunity will be reviewed and if appropriate, posted on our WIL system
- Résumés for your review and consideration will be sent to you
- You will interview at your convenience. However, the sooner you interview, the greater the pool of applicants available for your position(s)
- After the interviews, please inform us of whom you have hired
- Students will follow up with forms for signature: Learning Agreement & WSIB Forms (for unpaid placements) at the beginning of the placement, and the Evaluation at the end of the placement
- A WIL Office Representative will be in touch for a work site visit, if required

TERMS

- **Fall** (September - December)
- **Winter** (January - April)
- **Spring** (May - August)

Recruitment begins 4 months prior to each term