



## Vancouver Community College International Education

### Asian Culinary Arts

Program Type:	Certificate
Program Length:	5 months
No. of Credits:	20
Start Date:	February, September 4, 2012
Location:	Downtown campus
Total Fees:	Approximately CAD\$7,430*

#### Description

The certificate provides students with 20 weeks of training. Students receive foundational studies in Chinese and Japanese cuisine, in addition to other Asian cuisines such as Malaysian, Singaporean, Thai, Vietnamese, Korean, and Fusion.

#### Admission Requirements

The program will be delivered in Cantonese, Mandarin and English, and applicants will be required to demonstrate Grade 10 level Mandarin or Cantonese or English language proficiency.

**Note:** All program information including tuition and other fees, course/program content, length, admission requirements, prerequisites, start/end dates, postponements and/or cancellation is subject to change without notice. Before applying, please kindly check with us at [study@vcc.ca](mailto:study@vcc.ca)

**Total fees include:** Application fee of \$125, Tuition fee of \$6,994, Ancillary fee of \$75, College initiative fee of \$44.80, Student union fee of \$48.22, Student union health plan fee of \$84.39, Student union dental plan fee of \$80.39, U-PASS \$150

**Additional costs:** Supplies are approximately \$370

\* Fee and other fees are approximate and subject to change due to yearly increases. Students will be required to pay increased rates if the fees change at any time during the period of enrolment in the program. The application fee is non-refundable.

\*\* IELTS Academic Module and TOEFL iBT scores are valid at VCC for one year.

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Vancouver  
Community  
College 



## Courses

This program is conducted in a modern and excellently equipped commercial kitchen in conjunction with a fully operational cafeteria which is open to the public for food service.

Classes are generally held 8:00 am - 2:00 pm, Monday - Friday. (class times are subject to change).

### **Term 1 – Course Name**

Asian Culinary Principles

Cold Kitchen Hot Appetizers 1

Meat, Poultry & Seafood 1

Soups & Sauces 1

Vegetables & Starches 1

### **Term 2 – Course Name**

Cold Kitchen Hot Appetizers 2

Kitchen Management

Meat, Poultry & Seafood 2

Soups & Sauces 2

Vegetables & Starches 2

## Career Prospects



Graduates are qualified to obtain employment as cooks in restaurants specializing in Chinese cuisine. The Asian Culinary Arts certificate is designed to prepare students for careers as cooks in the hotel/restaurant/food service industry. In this certificate, students will develop the knowledge and skills required of entry level cooks in Asian food service related industries.