

Diploma in Foundations of Food and Beverage Co-op

Tamwood Careers

Brief Program Description

Diploma in Foundations of Food and Beverage Co-op is a hands on training program designed for students to develop knowledge, skills and real world training in the fast-paced food and beverage industry. The program prepares you to be job-ready upon starting the co-op work placement and ensures that you have the certifications required for food and beverage industry jobs.

The program consists of 6 courses (480 hours in total) and a Co-op work placement (480 hours). The maximum number of students per instructor will be 25. The program will be a majority of classroom teacher led with some practical application in a restaurant or bar setting.

The student is expected to leave the program with suitable industry knowledge and skills allowing them to be successful at entry or mid level service positions in Food and Beverage Occupations.

Career Occupation

Graduates of this program will be prepared for a variety of, Food and Beverage service and/or preparation positions in a broad range of settings: for example, hotels, resorts, restaurants, casinos, convention centres, and cruise ships. Some career occupations include but are not limited to: assistant waiter/waitress, captain waiter/waitress, food and beverage server, headwaiter/headwaitress, server, steward, waiter/waitress, food and beverage service manager, hotel food and beverage service manager, bakery machine operator, batter and dough mixer, blender operator, cake mix equipment operator, ice cream decorator, icing machine operator, icing maker, icing mixer, meat chopper, meat cook, meat grinder, meat mincer, milk pasteurizer, pantry worker, pasta maker, pickleman/woman.

The student will leave the program with tangible food service skills and six internationally recognized supplemental certificates (including WSET Wine Level 1, WSET Spirits & Liquors, Cicerone certification) putting them in high demand.

Admission Requirements

1. Minimum age is 19.
2. Applicants who wish to qualify as domestic students must produce valid documentation confirming their legal status as Canadian citizens or permanent residents.

Diploma in Foundations of Food and Beverage

Tamwood Careers

3. Applicants who are classified as International students must meet the requirements for international students studying in Canada as laid down by Citizenship and Immigration Canada and possess a valid Study and Work Permit.

4. International students must demonstrate Level 4 English with Tamwood Career's online test and interview. The online test and interview are exempt if CEFR B1, IELTS 5, TOEFL iBT 52-64, Cambridge PET (Merit) or Tamwood Language Centre's level 4 is presented.

Learning Objectives

The objective of this program is to prepare students with the knowledge and skills required for a variety of food and beverage positions in a broad range of related employment settings; for example, hotels, resorts, restaurants, convention centres and on cruise ships.

Upon completion of this program, the student will have an understanding of the food and beverage industry and will be able to pursue a career in front or back of house.

Students will also have an understanding of the components and terminology of the food and beverage industry which will enable them to forge potential career paths.

Method(s) of Evaluation

Students will be assessed as follows:

- Attendance
- Participation
- Quizzes
- Group work
- In-class assignments
- Final Exam

Break down of grade allocation will vary per course. Students are also graded on active participation in class. Students are expected to achieve a 70% average to pass the course. At the instructor's discretion, students can attempt a re-test on one of the course assessments if they do not meet the required 70% average.

Students must achieve a weighted average of 70% on all individual assignments in order to achieve credit for any group work.

Program Outline

Diploma in Foundations of Food and Beverage Co-op

Tamwood Careers

Completion Requirements To graduate, the student must fully participate and meet the minimum standards in classroom assessment.

Minimum standards in the classroom assessment are a final grade of 70% average for all course's assessment tasks. Successful completion of the 480-hour work placement with documents completed by the student and employer throughout the work term (initial work term application, mid-term report and final report by both student and employer).

Program Duration 960 hours, 48 weeks

Homework Hours Two hours per week approximately

Delivery Method(s) In-class instruction

Required course materials

Course Texts

- Management of Food & Beverage Operations, 4th edition (2005) by *Jack D. Ninemeier, PhD.*
- Professional Cooking for Canadian Chefs 8th edition by *Wayne Gisslen*
- Oxford Companion to Wine, 4th edition, *Jancis Robinson*
- Distilling Knowledge – A Professional Guide to Spirits & Liqueurs, *David Broom*
- Tasting Beer, 2nd Edition: An Insider's Guide to the World's Greatest Drink Paperback – April 4, 2017, *Randy Mosher*

Supplementary Texts:

AHLEI courses (Quickstart Server and AHLEI Certified Kitchen Cook) – textbooks supplied by AHLEI
Foodsafe – supplied by Vancouver Coastal Health
Worldhost – learning materials supplied by Go2HR
WHMIS certification – learning materials supplied by WHMIS

Program Outline

Diploma in Foundations of Food and Beverage

Tamwood Careers

Program Organization

Title of Course	# of Hours
Course 1 Essential Food Service	80
Course 2 Fundamentals Wine, Beer & Spirits	80
Course 3 Introduction to Technology and Social Media in F&B	80
Course 4 Catering & Events & Occupational Health and Safety	80
Course 5 Food Preparation & Culinary Skills	80
Course 6 Menu Development & Kitchen Management	80
Course 7: Co Op Work Term	480