

YOU'RE ABOUT
TO PUT ON A
DELECTABLE SHOW.



ADVANCED DIPLOMA
CULINARY ARTS & RESTAURANT OWNERSHIP

lasallecollegevancouver.com

CULINARY ARTS & RESTAURANT OWNERSHIP

ADVANCED DIPLOMA IN
CULINARY ARTS & RESTAURANT OWNERSHIP


YOU'RE ABOUT TO PUT ON A DELECTABLE SHOW.

You love food. You think business. We can help you put the two together to launch a fulfilling career. You'll learn to manage every aspect of the food-service operation in order to create a place that reflects your culinary passions and share your style and personal panache with the world.

STUDY CULINARY ARTS & RESTAURANT OWNERSHIP AT LASALLE COLLEGE VANCOUVER!

- Learn the business aspects of culinary arts along with intensive practical hands-on training.
- Acquire strong theoretical and practical knowledge of culinary techniques, food and environmental sanitation, and safety, as you move on to learn about modern, regional, and classical cuisines and practices.
- Acquire the skills and training in management and operations as they relate to the food service industry.
- Get real-life experience working in the student-run restaurant, where you can learn to prepare modern and regional North American cuisine and rotate working in the various positions (both front and back of house) found in any top-end restaurant.
- Access to faculty with extensive industry experience.

*"I LEARNED FROM MY FIRST RESTAURANT:
MAKE CUSTOMERS HAPPY, MAKE SURE THE CUSTOMER
COMES BACK AGAIN. AND AUTOMATICALLY, SUCCESS HAS
FOLLOWED ME."* NOBU MATSUHISA

A young woman with dark hair tied back, wearing a light-colored t-shirt and a white apron, is looking down at a tablet computer she is holding with both hands. The background is a kitchen with various items on shelves and a menu board. The entire image has a reddish-pink tint.

*“IN MANY WAYS, JOURNALISM SCHOOL
AND CULINARY SCHOOL ARE QUITE SIMILAR.
THEY BOTH TEACH FUNDAMENTAL SKILLS
AND HABITS, BUT ULTIMATELY YOU
LEARN THROUGH ON-THE-JOB TRAINING.”*

KATHLEEN FLINN

LEARN THE SKILLS TO MAKE IT HAPPEN

ART CULINAIRE

CLASSICAL FRENCH CUISINE

Alsace, Bordeaux, Brittany,
Burgundy, Normandy,
Provence, Classical

ASIAN CUISINE

Japan, China, Korea,
Vietnam, Thailand,
Indonesia & Malaysia

AMERICAN REGIONAL CUISINE

The Northeast, Pacific
and Hawaiian, Midwest,
The South, The West

WORLD CUISINE

Spain, Middle East,
Turkey, Greece & Crete,
Africa, India

MANAGEMENT TECHNIQUES

- Sustainable Purchasing & Cost Control
- Catering & Banquet Operation
- Sanitation & Safety
- Financial Management
- Hospitality Marketing
- Human Resources Management

YOUR FUTURE BEGINS HERE

- You will get to learn from the best.
- You will get to learn from instructors that are active in the industry of culinary, allowing them to communicate current theoretical and practical knowledge with enhanced personalized attention.
- You will get to learn in modern facilities.
- You will get to learn with equipment currently being used in the industry.
- You'll have opportunities to put your learning into practice through internships in the culinary industry, and student-run campus restaurants.



EUNICE NATASHA GILBERT

CULINARY ARTS & RESTAURANT OWNERSHIP

| ADVANCED DIPLOMA, 2017

Job Title: Owner & Executive Chef

"Making the dishes come alive with flavors and making different cuisines from around the world is my passion. Being able to achieve the impossible when you are racing against time and pressure, at the end of it all is the most amazing feeling ever! Studying at LaSalle College Vancouver provided me with a lot of knowledge and concepts and fine-tuned my cooking and presentation skills. It also taught me a lot about discipline, professionalism and time management as crucial factors which I can now apply to my own business."

PROFESSIONAL PROFILE

INDUSTRIES WHERE NEW CHEFS CAN START THEIR CAREERS:

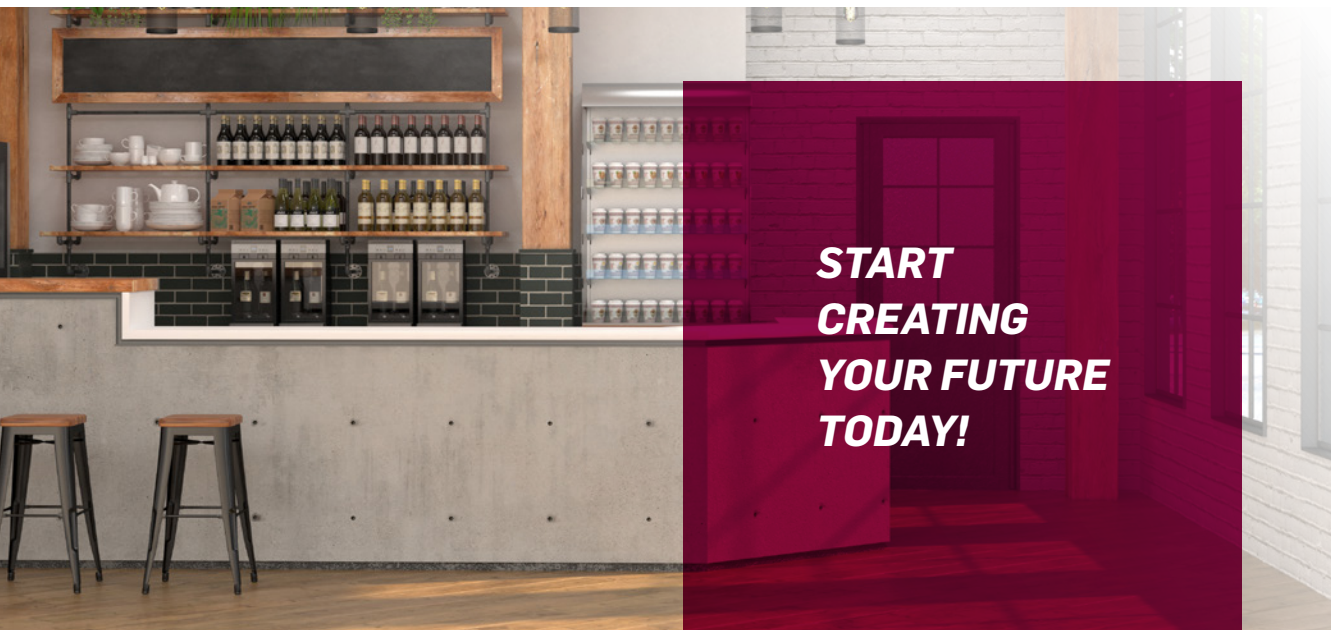
- Restaurants
- Hotels
- Resorts
- Caterers
- Hospitals
- Private Clubs
- Cruise Ships
- Private Chefs

EXAMPLES OF COMPANIES OUR GRADUATES ARE WORKING AT:

- Glowbal Group
- Coast Restaurant
- Gateway Casinos
- Hawksworth Restaurant
- Jericho Tennis Club
- Parq Casino Vancouver
- Pan Pacific Hotel Vancouver
- Patisserie Le Beau
- Purdys Chocolate
- River Rock Casino Resort
- Thierry Chocolates
- Truffles Fine Foods
- L'abattoir
- Terminal City Club
- Trumps Fine Food
- Vancouver Club
- Wedgewood Hotel & Spa

CULINARY ARTS & RESTAURANT OWNERSHIP STUDENTS CAN GO ON TO BECOME:

- A PREP COOK
- A WINE & SPIRITS SPECIALIST
- A FLOOR/ASSISTANT MANAGER
- A FOOD WRITER/BLOGGER/FOOD CRITIC
- AN OPERATIONAL MANAGER
- AN EXECUTIVE CHEF
- A MAITRE D'HÔTEL
- A RESTAURANT OWNER





ABOUT LASALLE COLLEGE VANCOUVER

LaSalle College Vancouver (LCV) is an applied arts school located in beautiful Vancouver within proximity of the west coast mountains and along the Pacific Ocean. With over 30 creative programs, pursuing your studies at LCV will put you ahead of the game and allow you to discover all the facets of the different career opportunities available in the world of design. LCV 's objective is to offer high-quality education, and to develop your creative potential. This institution not only offers creative studies but also offers the students opportunities to create, experiment, and grow every day!

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LCI EDUCATION
NETWORK
MEMBER