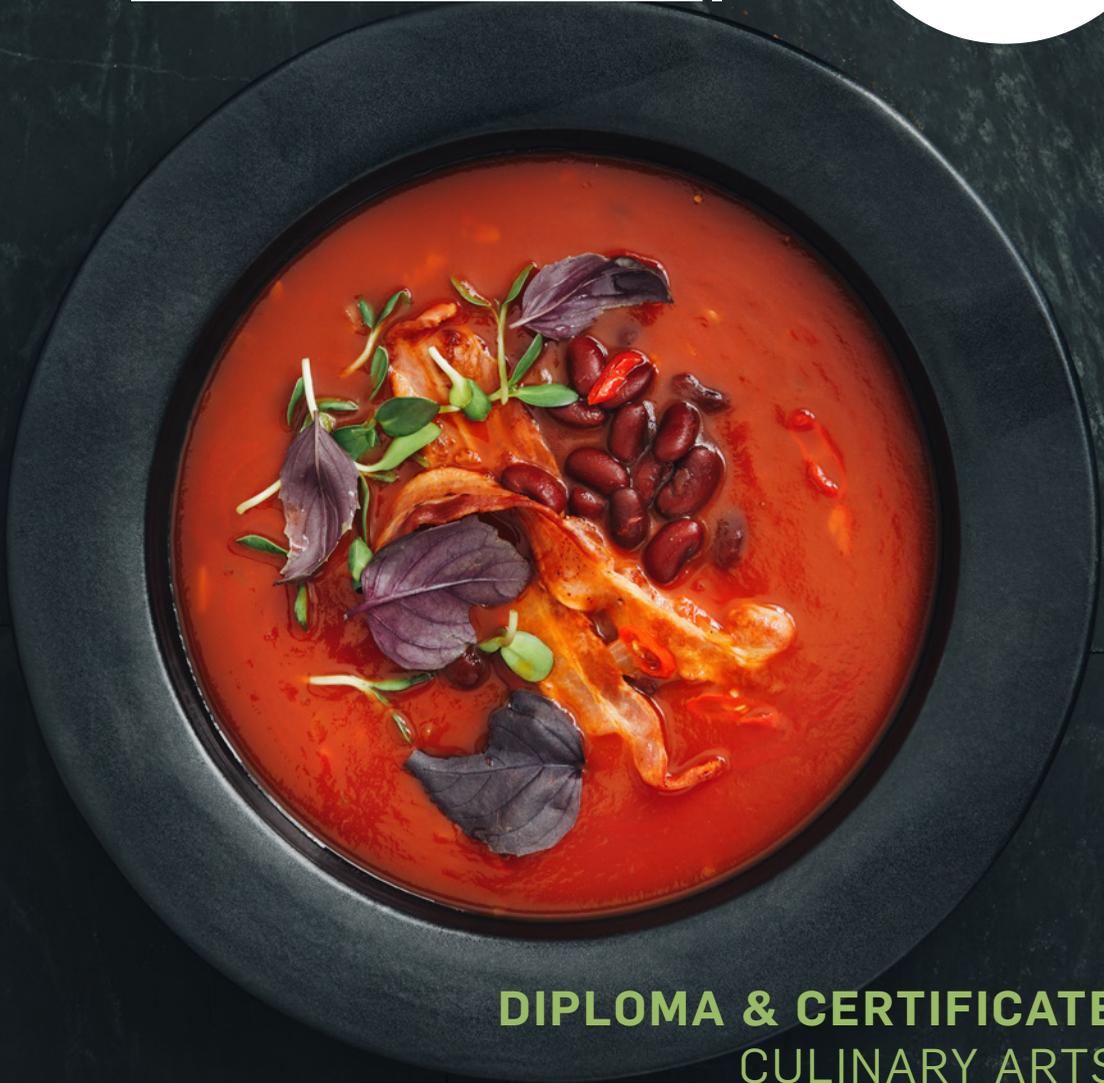


YOU'RE ABOUT  
TO **SPICE UP YOUR LIFE**

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**DIPLOMA & CERTIFICATE**  
CULINARY ARTS

[lasallecollegevancouver.com](http://lasallecollegevancouver.com)

# CULINARY ARTS

**DIPLOMA IN  
CULINARY ARTS**

CERTIFICATE IN  
CULINARY ARTS  
LEVEL 1

YOU'RE ABOUT TO SPICE UP YOUR LIFE.

**This is a career for all of your senses – taste, touch, smell, sight, and sound envelop the chef at work. For food lovers there is nothing better than the feel of a knife blade cutting through fresh produce, the tangy aroma of ginger orange sauce, the sizzle of the hot pan, the dazzle of chef whites, or the first bite of a fine meal.**

## **STUDY CULINARY ARTS AT LASALLE COLLEGE VANCOUVER!**

- Learn the business aspects of culinary arts along with intensive practical hands-on training.
- Master the fundamental concepts, skills and techniques required for a career in the culinary industry.
- Acquire strong theoretical and practical knowledge of culinary techniques, food and environmental sanitation, and safety.
- Learn about modern, regional, and classical cuisines and practice.
- Access to faculty with extensive industry experience.
- Opportunities to put your learning into practice and gain hands-on experience in events' catering and student-run campus restaurant.

*"YOU CANNOT GET AN INFLUENCE  
FROM THE CUISINE OF A COUNTRY IF  
YOU DON'T UNDERSTAND IT. YOU'VE  
GOT TO STUDY IT."* CHEF FERRAN ADRIA



*"COOKERY IS NOT CHEMISTRY.  
IT IS AN ART. IT REQUIRES INSTINCT  
AND TASTE RATHER THAN EXACT  
MEASUREMENTS."* **MARCEL BOULESTIN**

# LEARN THE SKILLS TO MAKE IT HAPPEN

## **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

## **COOKING TECHNIQUES**

- Bake
- Sautee
- Blanch
- Pan Fry
- Broil
- Poach
- Glaze
- Knife Skills
- Grill
- Plating Techniques
- Roast

# 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.



## **ZACHERY MILLWATER**

CULINARY ARTS | DIPLOMA 2010

Company: Bistecca Italian Steakhouse

Job Title: Chef de Partié

"What I enjoy the most about my career is pushing the boundaries of my own creativity and skills, working with unique and sometimes hard to get ingredients from all over the world, and creating interesting presentations on plates."

## 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:

- Marriot Pinnacle  
Vancouver
- Parq Vancouver
- Cactus Club Cafe
- Bridges Restaurant
- Bishop's Restaurant
- Italian Steak House
- Carnival Cruises
- Roux Brothers – UK
- Princess Cruises
- Milestones Grill & Bar
- Hawksworth  
Restaurant
- Four Season's Whistler
- HUB restaurant
- Forage Restaurant

## CULINARY ARTS STUDENTS CAN GO ON TO BECOME:

- A PREP COOK OR COMMIS
- A LINE OR STATION COOK
- A CHEF DE PARTIE
- A SOUS CHEF
- A HEAD CHEF

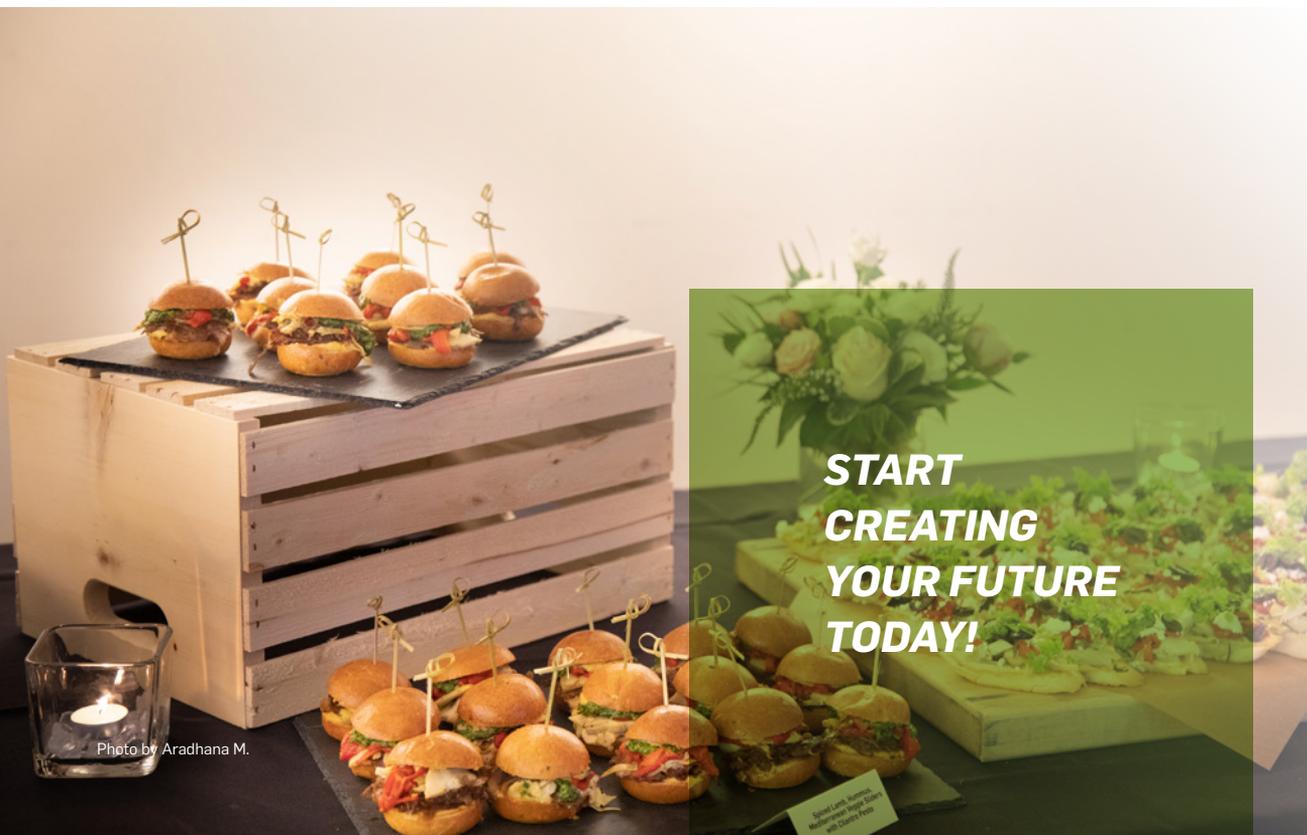


Photo by Aradhana M.

**START  
CREATING  
YOUR FUTURE  
TODAY!**



## 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!

2665 Renfrew St. Vancouver, BC, V5M 0A7

**Phone** | 1 604 683.2006

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**Website** | [www.lasallecollegevancouver.com](http://www.lasallecollegevancouver.com)



LCI EDUCATION  
NETWORK  
MEMBER