

CERTIFIED CHEF DE CUISINE (CCC)

Certified Chef de Cuisine Orientation Night October 30th 2017. 6 P.M.
please email if interested in attending Michael.teune@humber.ca

The Certified Chef de Cuisine (CCC) program is administered by the Canadian Culinary Institute (ccicc.ca) under the auspices of the Canadian Federation of Chefs and Cooks (ccfcc.ca) and its local branches (Escoffier Society of Toronto, Muskoka District Chefs Association). The program is recognized by the Canadian Human Resource Council with its network of partnering agencies and associations throughout Canada.

The CCC program encompasses two examinations: a theory exam and a practical exam. The theory exam is



IN-CLASS COURSES AT HUMBER COLLEGE

Humber offers the following in-class courses for participants to complete their components prior to the **SPRING 2018 exam dates:**

CULN 158 NUTRITION: Jan 8th - April 23rd

CULN 157 MENU PLANNING: Jan 8th - April 23rd

CULN601 HUMAN RES. MANAGEMENT: Jan 8th - April 23rd

CULN600 COST CONTROLS: Jan 8th - April 23rd

For more information and to register for these courses please visit our website.

Pre-requisites to write the CCC examinations are:

- Red Seal certified
- Five years in a supervisory/managerial position
- National Sanitation Certification
- CCFCC member (if you are not a member, you must become a member or there is an additional charge)
- **Please note that you must have you application approved by the ccfcc to attended the classes and take any of the exams.**

SPRING 2018 EXAM DATES:

TBA

FOR MORE INFORMATION

Contact the CCC

Program Coordinator:

Michael Teune B.Sc., C.C.C.

michael.teune@humber.ca

416-675-6622 ext 5158