# Culinary Arts

**SCHOOL OF HOSPITALITY AND TOURISM**

## Overview

Join one of Canada's top culinary schools and build your bold culinary career. Guided by expert chefs, you'll gain hands-on training in foundational cooking, global cuisines, patisserie, garde manger, and culinary management. Whether you aspire to be an executive chef, sous-chef, food stylist, or work in hospitality, this two-year diploma program provides the skills and professionalism to succeed.

With small class sizes, upgraded facilities, and real-world experience, you'll develop both culinary expertise and essential professional skills like teamwork, communication, and financial management. You'll also have the chance to showcase your talent in capstone courses and pursue Red Seal certification.

### Hands-on production environment

Our focus is simple: real-world experience. Over two years, you'll spend the majority of your time in culinary labs, mastering practical skills under expert guidance. Expect approximately 20 hours a week dedicated to homework and review — because excellence requires practice.

You won't just learn behind the scenes — you'll showcase your creations in SAIT's gourmet outlets, including the renowned Highwood Kitchen + Bar, the Culinary Campus International Market and our downtown Tastemarket Canadian Kitchen. It's your chance to shine and serve guests in professional settings.

### Professional paid internship and study tours

Between your first and second year, you'll gain a minimum of 320 hours of hands-on experience through a paid internship, applying your skills in a professional kitchen while building industry connections that can launch your career.

Want to take your learning global? Join an international study tour to culinary destinations like France, Australia, Thailand, Germany, Spain, and Portugal, where you'll explore world-class cuisines and cultures.

### Global recognition

Compete in local and international culinary competitions to launch a global career. Our students have earned top rankings in events worldwide, and alumni have appeared on *Top Chef Canada*.

### Traits, skills and aptitudes

Culinary professionals are known for being creative, methodical, and innovative.

To thrive in this field, you'll need:

- a passion for food and global cuisine
- artistic flair and a creative mindset
- stamina and good health for a fast-paced environment
- a keen sense of taste and smell
- precision and coordination for detailed work
- strong math and organizational skills
- a sharp memory for details
- excellent communication and teamwork abilities
- the ability to stay calm under pressure
- to be comfortable standing for long periods
- flexibility to work evenings, weekends, and irregular hours
- respect for food safety standards.

You should enjoy planning menus, leading teams, and mastering culinary tools and techniques, because in this career, every detail matters.

If this sounds like you, this could be your perfect fit.

### Accreditations, designations and certifications

This program follows the Alberta Apprenticeship and Industry Training (AIT) curriculum for all three technical training periods for Cooks.

Here's how it works:

- After year 1: Challenge the first-year provincial exam.
- After year 2: Challenge the second-year exam (once you've passed the first-year exam).
- After passing both the first-and second-year exams, you can challenge the third-year exam at any point during your program.

For more information about the Cook apprenticeship, including registration details and required on-the-job training hours, visit tradesecrets.alberta.ca.

### Credentials

After successfully completing this program, you'll receive a SAIT Culinary Arts diploma.

## Admission requirements

### Applicants educated in Canada

All applicants must demonstrate English language proficiency and meet all the following requirements or equivalents:

- at least 50% in English Language Arts 10-1, English Language Arts 10-2 or Humanities 10, and
- at least 50% in Math 10C or Math 10-3.

SAIT accepts high school course equivalents for admission for applicants educated outside Alberta.

### Applicants educated outside of Canada

All applicants who were educated outside of Canada must demonstrate English language proficiency and provide proof they meet the program admission requirements with an international document assessment. Find accepted educational documents and assessment options.

SAIT may also accept courses completed at certain international post-secondary institutions.

## Costs

### 2026/27 tuition and fees

The following costs are effective as of July 1, 2026.

The estimated total cost of tuition and fees is based on the suggested schedule of study. Following a modified schedule will impact the fees you pay per semester and may alter final costs.

Students in this program pay an additional mandatory fee of $188.00 per year of study for uniform and apron laundry services.

### Domestic Students

| Year | Number of semesters | Tuition fees | Additional fees | Total per year |
|---|---|---|---|---|
| 1 | 2 | $8,475 | $2,009.50 | $10,484.50 |
| 2 | 2 | $8,136 | $2,009.50 | $10,145.50 |
| | | | **Total cost:** | **$20,630** |

| Year | Number of semesters | Tuition fees | Additional fees | Total per year |
|---|---|---|---|---|

## International Students

The program total is based on the estimated amount you will pay if you enter this program during the 2026/27 academic year. The program total amount listed on your letter of admission may appear higher. This amount is your maximum tuition guarantee for the program. SAIT will not exceed this maximum, regardless of changes in tuition and fees between academic years.

| Year | Number of semesters | Tuition fees | Additional fees | Total per year |
|---|---|---|---|---|
| 1 | 2 | $27,525 | $2,009.50 | $29,534.50 |
| 2 | 2 | $26,424 | $1,952.50 | $28,376.50 |
| | | | **Total cost:** | **$57,911** |

The estimated total cost of tuition and fees for international students is based on the recommended course load per year.

## Books and Supplies

Books and supplies range from $900 - $1,100. You will need to purchase these in your first week.

This is a bring-your-own-device program with standard computer hardware and software requirements. The cost of your device is in addition to the costs of books and supplies mentioned above. Refer to the specific requirements on our Computers and Laptops page.

Find your booklist on the SAIT Bookstore's website. The booklist will be available close to your start date. Can't find your program or course? The bookstore didn't receive a textbook list. Contact your program directly to determine if they're still refining course details or if you're in luck; no textbook purchase is required for that term.

## Required equipment/tools

You must purchase a professional knife kit, which is approximately $500. You will receive an email one month prior to your start date with the option to purchase the kit by credit card through a dedicated website.

## Required uniform

One of your first steps to becoming a Culinary Arts student is to make sure you have the required attire on your first day of class and dress appropriately throughout the program.

Your uniform includes:

- Hairnet (all hair must be tucked into your hairnet)
- Chef's hat
- Chef's whites
- Name tag
- Waist apron
- Chef's pants
- Professional non-slip chef shoes or clogs

Jewelry, including rings, bracelets and dangling earrings, is not to be worn in class. Wedding bands, stud earrings and watches are acceptable.

Your Chef's jacket, waist apron and pants are required with an annual laundry fee of $250 (included in your tuition).

Your chef's hat and hairnets (included in the tool kit) are available from the Culinary Campus International Market.

Wearing your uniform to class is mandatory.

## Internship fees

You can begin your internship in the second semester of the program. The internship fee is already included in your tuition and is required for all students at this stage.

## Optional study tour

There is an optional international study tour between the first and second years. If you are interested, please budget approximately $3,500.