



Culinary Arts

Considered the best in Canada, the Culinary Arts program, (previously Professional Cooking) is delivered by world-renowned chefs who provide expert, hands-on training. In just two short years you will have the opportunity to train and interact with 20 leading culinary professionals - an amazing experience for anyone passionate about the culinary arts.

During this full-time two year program, you will be trained in all aspects of the culinary trade including foundational cooking techniques, garde manger, introduction to global cuisines, patisserie and culinary management which includes courses such as hospitality mindset, teams and cultures, beverage arts and culinary diplomacy to mention a few. In an industry experiencing high demand, graduates from SAIT's Culinary Arts program gain valuable, real-life experience and are well prepared for a diverse range of options in the dynamic culinary world.

At SAIT, we are focused on our students' success and deliver on this promise through small class sizes, a personalized approach and state-of-the-art facilities. Our classrooms and labs have recently received \$7 million in upgrades including the new Michelle O'Reilly Charcuterie Lab, SAIT's gourmet Market Place and our downtown Culinary Campus. Operating in live classroom environments such as the renowned Highwood restaurant, downtown Campus and 4 Nines Dining Centre provides real world experience that readies you for success in the culinary industry.

As a student, you will learn essential cooking skills and current trends through repetitive production style cooking for the public under the watchful eyes and guidance of our professional chefs - just like you would in a real kitchen. Working in teams, you will hone your professionalism, critical thinking and effective communication skills.

At the year-end capstone courses, you will have the opportunity to showcase and demonstrate the skills learned throughout your learning journey.

Professional paid internship and study tours

Between the second and fourth semesters of your study, you will get to apply your skills in the industry through a professional paid internship. In addition to learning in a real-world environment, internships provide valuable connections and opportunities to network with future employers.

As a student, you can also take advantage of exciting international study tours. Previous tour locations have included Australia, France, Spain, Italy, Chile and Thailand.

Global recognition through chef competitions

SAIT's Culinary Arts program will give you the skills for a global career path and opportunities to work in the world's finest dining establishments. You also have the option to compete in skills and culinary competitions - both locally and internationally. Our students have won gold and silver in Provincial and National Skills in addition to the Canadian Chef Association competitions. Our students have also competed in Hong Kong, Shanghai, Singapore and Toronto over the last several years placing in the top three.

Is this the right fit for me?

Most successful students spend approximately 20 hours per week doing homework and review, with additional study required to prepare for exams.

Keep in mind hospitality industry hours can range from early morning to late in the evening and often include holidays. For example, our cold food prep classes start at 7 am and the dinner service at the Highwood ends at 10 pm.

The culinary industry is fast-paced with a focus on customer service.

The material is presented at a fairly rapid rate. For the greatest level of success, you must be present and take responsibility for your learning experience.

You must be able to read, write and comprehend the English language at a level exceeding basic conversational English.

Students with higher grades in high school usually experience more success in SAIT programs.

Accreditation

Alberta Apprenticeship has accredited this program for all three technical training periods.

Students are still required to complete 4,680 hours of paid work experience and must successfully challenge all three provincial exams before being considered eligible for the Red Seal exam and designation.

Students in the Professional Cooking program can challenge:

- the first-year government exam after successful completion of their first year in the diploma program
- the second-year government exam after successful completion of the third and fourth semesters provided they passed the first-year government exam
- the third-year government exam after successful completion of the Professional Cooking diploma provided they passed the first and second-year government exams.

Credentials

After successfully completing this program, graduates will receive a SAIT diploma in Culinary Arts. Students that began this program before Fall 2021 will receive a SAIT diploma in Professional Cooking.

Admission requirements

Application dates

Applications are accepted until the program start date but are subject to change.

- **Fall 2022 start:** applications are accepted beginning Oct. 6, 2021.
- **Winter 2023 start:** applications open March 30, 2022.

Program requirements

At least 50% in the following courses or their equivalents:

- English Language Arts 10-1 or English Language Arts 10-2 or Humanities 10 and,
- Math 10C or Math 10-3 or Pure Math 10 or Applied Math 10.

All applicants must demonstrate [English Language Proficiency](#) prior to admission, including students educated in Canada.

SAIT accepts [high school course equivalents](#) for admission. If you don't meet the requirements, consider [Academic Upgrading](#).

SAIT evaluates international documents for admissions. After you've applied, consider our [international document assessment](#) service if your education is from outside of Canada.

Direct entry: four step process

Step 1: Read the program information to see the qualities needed for student success.

Step 2: Ensure that you meet all of the admission requirements listed above.

Step 3: [Apply](#) to Culinary Arts and submit your [transcripts and/or anticipated final grades](#).

- Admission will be extended on a first-qualified, first-offered basis until the program is full.

Step 4: Continue to monitor changes to your [application status](#) through [mySAIT.ca](#).

Communication during admission

Email is the primary source of communication during the selection process. Ensure your personal email account is managed appropriately to receive our emails, files and communications. We recommend you add the hospitality@sait.ca domain to your safe senders' list or you risk missing critical email messages.

Costs 2022/23

Domestic tuition and fees

Cost per credit: \$209

Year	Number of semesters	Tuition fees	SAIT fees	Saitsa fees*	Program materials fee	Total
1	2	\$7,837.50	\$916	\$553	\$250	\$9,556.50
2	2	\$7,524	\$916	\$553	\$250	\$9,243

International tuition and fees

Cost per credit: \$704.58

Year	Number of semesters	Tuition fees	SAIT fees	Saitsa fees*	Program materials fee	Total
1	2	\$26,421.75	\$916	\$553	\$250	\$28,140.75
2	2	\$25,365	\$916	\$553	\$250	\$27,084

*Maximum fee. Actual fees may be less and are based on the number of credits a student takes per semester and whether they opt-out of health and dental benefits.

SAIT fees

- Campus athletic and recreation fee: \$196
- Universal transit pass (Upass): \$320
- Student support fee: \$200
- Student technology fee: \$200

Saitsa fees

Student Association fee

- Maximum: \$291

This is the maximum amount the student will pay. Actual fees may be less and are based on the number of credits the students take per semester.

Health and dental fees

- Health plan: \$127
- Dental plan: \$135

Students with existing health and/or dental plans can opt-out. Please refer to [Saitsa's website](#) for information.

Books and supplies*

Books and supplies are approximately \$1,000 - \$1,500 per full-time year.

For an estimate of the costs associated with purchasing a computer that meets the program's hardware and software requirements, see our [computers and laptops page](#).

Learn more about [tuition and financial aid](#).

*Tuition, fees, books and supply costs are subject to change.