

The Culinary Career Journey

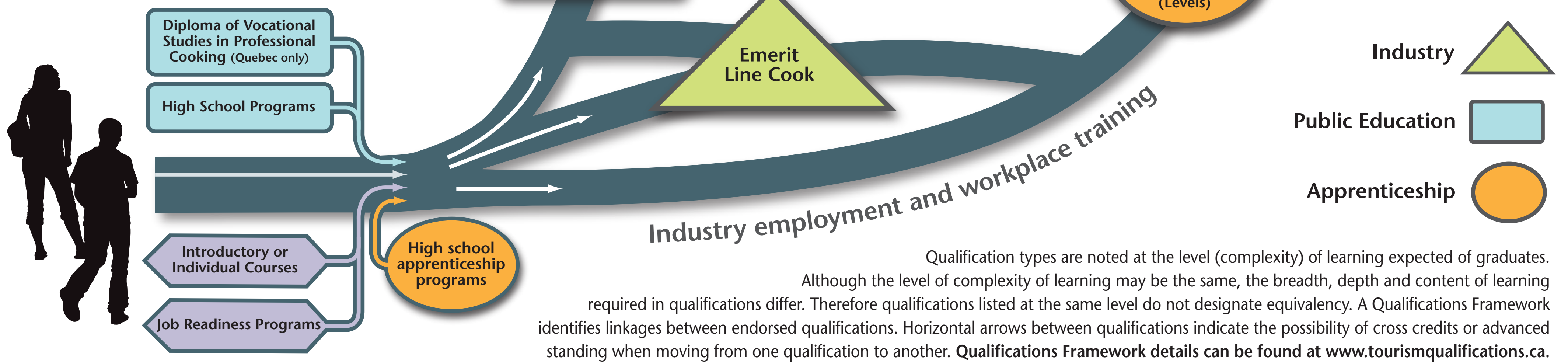
Pathways to Recognition in Canada

An Evolving Qualifications Framework for the Culinary industry of Canada

Qualifications Frameworks in Tourism

provide a classification of qualifications according to levels based on a set of criteria identifying increasing levels of complexity of learning achieved. A Qualifications Framework establishes a basis for improving the quality, accessibility, linkages and recognition of qualifications within a country and internationally.

It provides a resource to employers for increased productivity through selection and retention of qualified workers, and identifies optional career paths, mobility and recognition for individuals.



Qualification types are noted at the level (complexity) of learning expected of graduates. Although the level of complexity of learning may be the same, the breadth, depth and content of learning required in qualifications differ. Therefore qualifications listed at the same level do not designate equivalency. A Qualifications Framework identifies linkages between endorsed qualifications. Horizontal arrows between qualifications indicate the possibility of cross credits or advanced standing when moving from one qualification to another. **Qualifications Framework details can be found at www.tourismqualifications.ca.**

| Level | Level Descriptor | Education Qualification Type | Industry Qualification Type | Apprenticeship Qualification Type | Endorsed Issuers of Qualifications | Details | Linkages | | Learning Components |
|--------|--|--|-------------------------------|--|---|--|----------------------------------|-------------------|--|
| | | | | | | | Ontario Qualifications Framework | International | |
| Eight | Apply the most advanced and specialized skills and techniques, including synthesis and evaluation; Solve critical problems in research and/or innovation; Extend and redefine existing knowledge or professional practice; Demonstrate substantial authority, innovation, autonomy, scholarly and professional integrity and sustained commitment to the development of new ideas or processes. | Doctorate | | | Continued Professional Development Education: Public post-secondary institutions. Private colleges where articulation agreements exist with public post-secondary, or they are endorsed by provincial education departments. Apprenticeship: Provincial government Apprenticeship department or Industry Training Authority (ITA) Industry: <ul style="list-style-type: none"> CCI: Canadian Culinary Institute. The CCI administers certification programs under the auspices of the Canadian Culinary Federation (CCFCC). emerit: Canadian competency-based industry certification programs which provide successful applicants with a designation as a Certified Tourism Professional (CTP) for front line occupations. The certification is managed by the Canadian Tourism Human Resource Council (CTHRC), the tourism sector council for Canada. | Go to www.cookingqualifications.ca for more detailed information, and to find: <ul style="list-style-type: none"> Descriptions of qualification types and, Description of culinary specific learning outcomes for each level and, Links to provincial qualifications and programs details. | | Under development | Essential Skills, Employability Skills Safety + Sanitation Theory and Skills Cooking Theory and Skills General Education + Business Theory and Skills Specialized Skills; Culinary, Leadership, Business, Research |
| Seven | Apply highly specialized knowledge as the basis for original thinking and specialized problem-solving and/or research; Develop new knowledge and procedures and integrate knowledge from different fields; Manage and transform work or study contexts that are complex, unpredictable and require new strategic approaches; Contribute to professional knowledge and/or practice and review strategic performance of teams. | Masters | | | | | | | |
| Six | Critically review, consolidate and extend a systematic and coherent body of knowledge, utilizing specialized skills across an area of study; Critically evaluate new concepts and evidence from a range of sources; Transfer and apply diagnostic and creative skills and exercise significant judgment in a range of situations and unpredictable contexts; Accept accountability for determining and achieving personal and/or group outcomes. | Graduate Certificates | CCI Certified Master Chef | | | | | | |
| Five | Generate ideas through the analysis of concepts at an abstract level, with a command of specialized skills and the formulation of responses to well defined and abstract problems; Analyze, evaluate and interpret information; Exercise significant judgment in management and supervision activities where there is unpredictable change; Review and develop performance of self and others; Demonstrate multicultural sensitivity and awareness to global and domestic issues, opportunities and sustainability; Use sound research methods and conceptual models to formulate logical conclusions. | Degree in Culinary Operations | CCI Certified Chef de Cuisine | | | | | Level 10 | |
| Four | Develop a rigorous approach to the acquisition of a broad knowledge base; Employ a range of specialized skills; Evaluate information using it to plan and develop investigative strategies and to determine solutions to a variety of unpredictable problems; Operate in a range of varied and specific contexts, taking responsibility for the nature & quality of outputs. | | CCI Certified Working Chef | Chef Certificate of Qualification (ON only) | | | | | |
| Three | Apply knowledge and skills in a range of complex activities demonstrating comprehension of relevant theories (often related to a specific trade, occupation or study area); Demonstrate at least some breadth of knowledge beyond the vocational field; Access and analyze information; Demonstrate personal responsibility and autonomy in performing complex technical operations or organizing others; Participate effectively in teams. | Culinary Arts Diplomas Culinary Management Diplomas Culinary Administration Diplomas | | Red Seal/Provincial Certificates of Qualification | | | | | |
| Two | Apply knowledge with underpinning comprehension in a number of areas and employ a range of skills within a number of contexts, some of which may be non-routine (usually to demonstrate required performance in a trade or occupation); Undertake directed activities with a degree of autonomy, within time constraints; Ability to work well with others. | | Emerit Line Cook | Provincial Cook Apprenticeship Certificates (Initial levels) | | | | | |
| One | Apply generic (core/transferable) and subject specific knowledge and skills required to perform basic workplace duties and preparation for community and lifelong learning. | Quebec Diploma of Vocational Studies in Professional Cooking | | Pre-apprenticeship, Youth apprenticeship programs | | | | | |
| Access | Demonstrate knowledge of and/or apply skills in specific subject areas | Employment readiness courses Individual Courses | | | | | | | |

For further information go to www.cookingqualifications.ca

Developed through cooperation by Canadian chefs, educators, learners, tourism regional human resource councils, and key stakeholder organizations. Coordinated by the Canadian Tourism Human Resource Council (CTHRC).