

---

## CULINARY SKILLS EXPANSION

Niagara College offers a full array of culinary programs, including Culinary Management Co-op, Culinary Skills-Chef Training, Baker-Apprenticeship and Cook-Apprenticeship.

The programs are offered at Niagara College's Niagara Culinary Institute, a state-of-the-art learning environment that includes interactive food and bake labs, food and wine sensory lab, culinary demonstration theatre, and a 100-seat dining room where culinary students gain practical experience working in a fine dining restaurant.

Expansion of the Culinary Skills training area includes adding a fifth food lab for integrated culinary production and contemporary cuisine, as well as more space for receiving and processing of food products.



*"Projected employment growth is above average, and the prospects for cooks and chefs rank among the most favourable in the economy."*

Canadian Restaurant and Foodservices Association

---

## NEW TEACHING BREWERY



A new Teaching Brewery has been built near the Greenhouse to accommodate the new [Brewmaster and Brewery Operations Management](#) program introduced in September 2010. This one-of-a kind program is not available anywhere else in Canada and has the backing of the Craft Brewers Industry. Linked with the Niagara College Brewing Institute, students will have hands-on experience learning and working in Canada's only teaching brewery.



**Teaching Brewery**

*"The Ontario Craft Brewers are excited to be working together with Niagara College to train and develop graduates that meet the needs for a skilled workforce in our brewing industry."*

John Hay, President, Ontario Craft Brewers