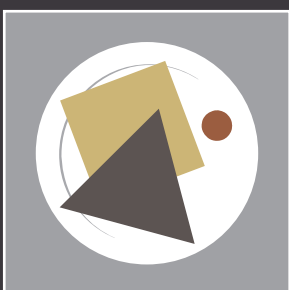


STRATFORD CHEFS SCHOOL

where
the best chefs
train



Choose the school that's perfect for you!



Stratford Chefs School
68 Nile Street, Stratford
ON Canada N5A 4C5
Tel: 519.271.1414
Fax: 519.271.5679
admin@stratfordchef.com
www.stratfordchef.com

Since 1983, the Stratford Chefs School, Canada's preeminent program for aspiring chefs, has been producing highly skilled and much in demand graduates. What are the top reasons why the Stratford Chefs School should be the choice to launch *your* culinary career?

EXPERIENCE | For over 25 years the Stratford Chefs School has been the only culinary chef school in the Canada where students are taught everyday in real restaurant kitchens by working restaurant professionals, who are in touch with the industry and with changing trends.

KNOWLEDGE | The highly-respected faculty is complimented throughout the year with a roster of visiting celebrity chefs from across Canada and around the world. Past celebrity chefs include: Martin Wishart, Jean-Georges Vongerichten, Dennis Cotter, Paul Bertolli, Ricardo Caminini, Normand Laprise, Daniel Vezina, Francois Payard, Anne Desjardins and Paolo Lopriore. In 2009-2010, the school will host chefs from Italy, India, Denmark and Australia.

EXCELLENCE | Working in small groups, students are exposed to a wide variety of culinary traditions and techniques while using the finest and freshest ingredients with an emphasis on local and seasonal foods.

DIVERSITY | The Stratford Chefs School curriculum, which includes more in-class instruction than other programs, provides students with a unique enriched learning program, covering every aspect of the restaurant industry from cooking to food styling to restaurant design and management to wine pairing to baking to food history.

CONNECTIONS | Our comprehensive program produces graduates who are in high-demand and immediately employable. The School's reputation opens doors for students in the best restaurants in Canada and around the world. As a graduate you will join an international network of graduates employed in all areas of food and hospitality including teachers, cooks, food stylists, media professionals, cheesemakers, pastry chefs, sommeliers, restaurant owners/managers, caterers, food-writers, etc. The options are endless!

If you want a career with opportunity and employability, then the Stratford Chefs School should be your first choice for training in Canada.

For more information please contact:

Robert Friesen

Recruitment and Admissions Officer

Stratford Chefs School

tel: 001-519-271-1414 email: bfriesen@stratfordchef.com

INTERNATIONAL STUDENT INFORMATION:

The Stratford Chefs School International Student program is designed to provide non-Canadian students with the skills they need to work not only in the Canadian market but globally as well. Over the last 25 years, the Stratford Chefs School has built a reputation for producing graduates who have influenced gastronomy through their work in the restaurant, food and wine communities. Our focus on training highly-skilled chefs who are capable of owning or operating restaurants of high caliber has made us an industry leader and a destination for students looking for a specialized program that includes all facets of culinary training and restaurant management.

We are pleased to now offer this **two-year diploma program** to select International Students who will pursue their training through two unique six-month terms. Each term combines in-class practical and theoretical training with hands-on learning. The hands-on portion mirrors the broad learning of the in-school curriculum and includes opportunities to participate in culinary tourism, local agriculture, specialty food production and the restaurant industry. **In addition, international students will have two 6 month work terms during which they will be paid while gaining valuable Canadian work experience.**

(+/- 1000 hours at provincial minimum wage, 2010 - \$10.25/CDN per hour)

INTERNATIONAL ADMISSION REQUIREMENTS:

- completed 3 year culinary management training
- be 18 years of age or older at the time of registration
- provide proof of English proficiency, if English is not your first language or was not the language of instruction throughout your schooling:
IELTS score of 5.5

INTERNATIONAL ADMISSIONS APPLICATION:

1. completed international student application
2. original copies of translated and notarized diploma/transcripts from culinary management program
3. proof of English proficiency (IELTS)

EQUIPMENT REQUIREMENTS:

Students must supply their own tools and uniforms as listed below.

KITCHEN ESSENTIALS:

Equipment can be purchased upon arrival in Stratford. Students should budget approximately \$300.

8 to 10" chef's knife
3" paring knife
sharpening steel
set each of measuring spoons and cups
vegetable peeler
digital read thermometer
(Celsius and Fahrenheit)
knife roll

UNIFORMS:

Every day the students are expected to come to class with a clean uniform. In addition, they will need a black dress shirt, black dress pants, black dress socks and black dress shoes for service.

3 white chef's jackets
2 black and white or black chef's pants
2 pillbox hats
10 white bar wipes/towels
5 white aprons
shoes - closed toe, nonslip

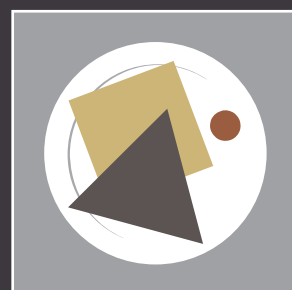
INTERNATIONAL FEES:

Basic Tuition (year one)	\$ 13,950
Books (approximate)	\$ 700
Service Jacket Rental	\$ 40
Accommodation*	\$ 7,200
Health Insurance	\$ 700
Total	\$22,590

Fees are for one year of a two-year diploma program and are shown in Canadian dollars.

*Accommodation costs are based on 12 months and do not include food or other basic living expenses.

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