



D.I.C.E.D Culinary

**DIVERSE INNOVATION IN CULINARY
EDUCATIONAL DEVELOPMENT**

Education for the future:

DI.C.E.D. Culinary Work Training Program has developed one of the first online culinary and hospitality education platforms. We have created an innovative training program to reach all students and support the professionals working in the industry. The first step was to develop a program that gave you the freedom to achieve your personal and professional goals in a way that was affordable and convenient. Work mentorship is a key element in the program's design and your growth. We would like to encourage professional chefs and business owners to get involved and embrace the future of education. This online environment will allow each participant to become increasingly self-reliant, confident and successful in the workplace.

The fundamental aims and objectives of our on-going training initiatives involve recognizing and guiding motivated students along a personal and employment development strategy. By placing a high priority on the student's educational growth, we hope to achieve and maintain excellence in food services education as well as build personal satisfaction and self-worth among all students in our programs.

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*One of the very
nicest things about
life is the way we
must regularly
stop whatever it is
we are doing and
devote our
attention to eating.*
— Luciano
Pavarotti

Our Mission:

It is not now, nor has it ever been our intention to discredit or take away from the current structure of culinary education.

What we offer is an alternative.

We offer an alternative for students who want or need to be fully employed while attending school.

We offer an alternative for students who would otherwise be geographically or financially excluded from the current culinary education system.

We offer a flexible learning plan that sees to the needs of an ever-changing industry in an ever-changing economy.

We are here to offer an alternative to ensure our industry thrives with as many enthusiastic, educated cooks as possible.

D.I.C.E.D. Culinary: Forward Thinking

We see a future where chefs and restaurateurs look to educational work programs for culinary staff. In this ideal, employers and chefs' mentor new staff as they complete their education through D.I.C.E.D. Culinary online training program. Students are required to submit weekly practical videos which is an opportunity for chefs and sous chefs to mentor and support in the education process. In opposition to traditional brick and mortar schools, students would be able to work full time and complete their educational requirements in their "free time" or time off from scheduled shifts, (amounting to approximately 10-15 hours per week). We want to see a strong future for the industry and it is our belief that the current education system leaves students so far in debt that they are often unable to remain in the industry long enough to see success. An educational work program like ours, where tuition runs \$895 (plus taxes and fees) for the entire 40-week program, is the way of the future. As the employer who has supported the student through their studies and allowed them to learn additional skills in your kitchen, you are being rewarded with a fully certified (level 1 and level 2) cook who is loyal to your team and restaurant. Each student employee will have the skill set to take on many of the responsibilities themselves. The student is able to graduate with minimal to no debt and is able to look forward to a successful career in the restaurant industry as a fully certified cook, (under ITA requirements) not worrying where their next loan repayment is going to come from. This is the ultimate win-win for an industry currently on life support.



www.dicedculinary.com

www.onlineculinaryschool.ca