

SECOND CAREER AND



Feed Your Passion



www.lcbarrie.com
1-877-812-1869



LIAISON COLLEGE now offers **NEW** diploma programs eligible for SECOND CAREER funding

Do you dream of working in a top restaurant, care facility or on a cruise line?

Our **Culinary Management Diploma**, is the most complete program available in the marketplace today at 680 hours, offering basic and advanced culinary training, management and entrepreneurial skills.

Our **Chef de Cuisine Diploma** provides 600 hours of basic and advanced culinary training, preparing graduates for a rewarding career in the hospitality industry.

Qualified, professionally trained chefs and cooks are in demand.

There are many benefits to a career in food service: lots of job potential, world-wide demand, infinite income potential, excitement and challenge.

WHY CHOOSE LIAISON COLLEGE?

- ❖ *Hands-on training with certified chefs.*
- ❖ *Continuous intakes. Start training now.*
- ❖ *CAPS - Career Action Plan Services. We show you how to present yourself to employers to improve your chances of winning the job you want.*
- ❖ *On-going support and job listings on our website and at our campuses.*
- ❖ *Small classes with a maximum of 12 students for personalized instruction.*
- ❖ *Over 90% job placement rate. Graduates are actively marketed to companies and restaurants in the food services industry.*
- ❖ *Lifetime course refresher privileges. Come back anytime to brush up on your skills.*
- ❖ *Tax deductible tuition fees.*
- ❖ *We are the largest trainer of Chefs in Ontario. More students choose Liaison College than any other school and they rank us 7th in the world!*
- ❖ *Professional instructors - including gold medalists.*
- ❖ *Specialized boutique learning environment - we only teach the culinary arts.*
- ❖ *An Advisory Board of industry leaders keeps our programs on top of the trends.*
- ❖ *Did we mention that our students get jobs!*
- ❖ *Affiliations with the best suppliers in the culinary training industry: Mercer Tool, Creative Kitchens, John Wiley and Sons*
- ❖ *Networking with the industry: WFIM, CCEA, CRFA, Cuisine Canada*
- ❖ *Red Seal exam review privileges.*
- ❖ *We care: each campus has a dedicated Director on site to assist students.*
- ❖ *Chef instructors who successfully compete in international contests, work for and with top chefs, and promote fine cuisine and safe food handling in the media and to their students.*