



**Information Sheet for Marine Cooking
2018 - 2019**

Please keep this sheet for future reference

Program	Fall Dates	Winter Dates	Intersession Dates	Tuition			Books			Other Fees		
				Fall	Winter	Intersession	Fall	Winter	Intersession	Fall	Winter	Intersession
Marine Cooking	Sept 4/18 – Dec 14/18 (14 weeks + 1 week MED)	Jan 2/19 – April 26/19 (17 weeks)	April 29/19 - June 14/19 (7 weeks)	\$5,558 + \$2,300 (MED)	\$6,749	\$2,779	\$640	\$70	-----	\$381 \$97 \$50	\$50	-----

Important Information:

During first term (Fall) – MED (Marine Emergency Duties) training is provided by Marine Institute

Fall other fees: Health and Dental: \$381; \$97 Confirmation fee; \$50.00 Academic Audit Fee

Winter semester other fees: Certificate of Conduct, Transport Canada Discharge Book, etc. (Approx \$50)

Supplies:

Chief coats-double breasted (White, **black**), Chef Pants-Zippers/button style (black/grey checker), Neckerchiefs-Black (black and white), Chief hats-Pillbox (black), Bib aprons (**2** White, **2** black), Steel toes shoes (Black) Men's/Ladies, Knife roll or case (**check with instructor**), 9 to12 inch chef's knife, 6 inch boning knife, 4 inch paring knife, 9.5 inch serrated slicer, sharpening steel, instant-read thermometer/probe in Fahrenheit or both Celsius and Fahrenheit, Anti-cut glove/chainmail or Kevlar. Decorative piping bag and tips, can opener, Sharpie or other permanent marker, set of measuring spoons, vegetable peeler

Further details regarding supplies and clothing are to be discussed by Chef Instructor.

Other fees include equipment/materials fee, health/dental fee, annual registration fee, etc.

Note: All fees are subject to change without notice