

Food, Theory and Practice

Version 2

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This course provides students with an introduction to the techniques, basic culinary skills and preparation that are required in a professional kitchen. Students develop terminology, hands-on skills and knowledge of product standards. Using a computerized simulation, students will understand the concepts of restaurant management.

College Course (Ministry Code)	HSP203 NDC (TKJ4T)
Start/End Dates	October 1, 2025 to December 17, 2025
Class Day/Time	Wednesday from 3:20 p.m. to 6:00 p.m.
Location/delivery	Newnham Campus in-person
School Board Partnerships	DPCDSB, PDSB, TCDSB, TDSB, YCDSB, YRDSB
Specialist High Skills Major (SHSM) Sectors	Health and Wellness, Hospitality and Tourism
Course Outline	Food, Theory and Practice
Pathways to the full-time Seneca programs	• Hospitality Foundations • Hospitality – Hotel & Restaurant Services Management