

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.

College Course (Ministry Code)	HSP203 NDC (TKJ4T)
Start/End Dates	February 26, 2026 to June 4, 2026
Class Day/Time	Thursday 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	<ul style="list-style-type: none">• Hospitality Foundations• Hospitality – Hotel & Restaurant Services Management