

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