



**Support, Promotion and
Advocacy for a Thriving and Vibrant
Restaurant Industry**

There are many fantastic training opportunities to support your business and your employees in their food and beverage career. RANS works closely with educational partners to ensure you have latest information about course offerings and certifications.

Education and Training Resources 2023-2024

FOOD SAFETY

TRAINCAN

Traincan is an organization that can train and certify employees in **Food Handling, HACCP, WHIMIS** and other workplace safety training. **Traincan** also provides specialized allergen training and gluten free training.



SKILLS PASS

Provided by the **Nova Scotia Tourism Human Resource Council**, restaurateurs and their staff have access to a variety of training modules for free. This platform includes **WHIMIS training, Diversity, Equity & Inclusion (DEI), Microsoft Office**, and **Social Media for Businesses** along with many more topics.



SERVE RIGHT

Online **food safety courses** for management and front-of-house staff from the Nova Scotia Tourism Human Resources Council.



FIRST AID

CANADIAN RED CROSS



ST JOHN'S AMBULANCE



STARTING A CAREER – HIGH SCHOOL

YOUTH APPRENTICESHIP (16-19)

An **apprenticeship program** for high school students where they can start apprenticing part-time in their chosen trade.



YOUTH COOPERATIVE EDUCATION (16-19)

An opportunity for high school students to learn about a career path before they leave high school. Co-ops can be done as part of the **Options & Opportunities** (O2) program.

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SERVE IT UP

This initiative is intended to offer students a meaningful and relevant educational opportunity to explore and **experience careers in the culinary trades**; provide paid “hands-on” work experience under the guidance of a Red Seal Cook; facilitate the **transition for students between high school and post-secondary** education and provide students with an introduction to careers in the culinary trades.



NOVA SCOTIA APPRENTICESHIP AGENCY

Nova Scotia Apprenticeship Agency provides trades **training and certification**. They can also provide **financial support** for employers that are looking to hire an apprentice.



HIRING RESOURCES

HIRE A HIGH SCHOOL STUDENT

Cooperative Education

The Co-operative Education Incentive (CO-OP) provides wage assistance to organizations that offer career-related work experiences for university and college co-operative students.



STARTING A CAREER – POST SECONDARY – CULINARY

BAKING AND PASTRY ARTS CERTIFICATE

This program gives you great skills in both baking and pastry (including cakes, tortes, cookies, frozen and cream-based desserts) and provides the basis for a career as a professional baker or pastry chef.

nscc

CULINARY SKILLS CERTIFICATE

Develop the skills you need to launch a career in the food service industry. This *1-year Culinary Skills Certificate* prepares you to begin working in a commercial kitchen and gives you a pathway to becoming a professional cook.

nscc

CULINARY MANAGEMENT DIPLOMA

This program is for the person who wants to develop the skills needed to launch a career in the food service industry. This *2-year program* prepares you to begin a career in a commercial kitchen and is a foundational pathway to becoming a professional cook.

nscc

STARTING A CAREER – POST SECONDARY – TOURISM AND HOSPITALITY

BUSINESS - TOURISM DIPLOMA

Pursue your passion for adventure and travel while meeting new people and gaining job-ready skills in a hands-on learning environment connected to industry.

nscc

Learn the processes and best practices involved in creating, developing and managing visitor experiences, strategies for providing culturally-relevant customer service, and entrepreneurial business practices – from human resources and leadership to finances and strategic marketing

TOURISM HOSPITALITY CERTIFICATE

This exploratory *1-year program* prepares you for a career in the tourism and hospitality industry. Enhance your interests and passion for travel and service.

nscc

BUSINESS - HOSPITALITY DIPLOMA

This 2-year *program* prepares you for a career in the tourism industry with a focus on accommodations and food service sectors.



Pursue your passion for dining and travel while meeting new people and gaining job-ready skills in a hands-on learning environment connected to industry. Learn about creating, developing and managing guest experiences, strategies for providing culturally relevant customer service in hotels and restaurants, and entrepreneurial business practices – from human resources and leadership to finances and strategic marketing.

EVENT MANAGEMENT GRADUATE CERTIFICATE

Pursue your passion for organizing events and meeting new people by gaining job-ready skills in a hands-on learning environment connected to industry. Participate in opportunities such as creating, developing and managing events, strategies for providing culturally relevant customer service, and entrepreneurial business practices – from human resources and leadership to finances and strategic marketing.



BARTENDING AND MIXOLOGY

This program is for both those beginning a career as a bartender or who are currently working as an entry-level bartender and would like to build the skills to manage a bar within a food and beverage operation.



BACHELOR OF TOURISM AND HOSPITALITY MANAGEMENT

Tourism is the world's largest service industry and the second-largest industry overall. At the Mount, we know that tourism is about hotels, restaurants, and resorts, but it does not stop there! It is also about customer engagement, adventure tour companies, destination planning and marketing, and boutique inns – creating experiences and memories that last a lifetime. Careers in tourism and hospitality are available locally and around the world. Here in Nova Scotia, the tourism and hospitality industry is an exciting, vibrant and rapidly growing sector. Students in our program benefit from small class sizes, flexible learning options, experiential learning, and faculty who have a wide range of research interests and industry experience



CONTINUING EDUCATION

RED SEAL

The **Red Seal Endorsement (RSE)** is nationally recognized and enables tradespersons to work anywhere in Canada without further training or examination. As well, employers look to the RSE as an indication of skills and competency. "RSE" can be used on business cards and signatures.



CERTIFIED CHEF DE CUISINE

In partnership with the **Canadian Culinary Institute (CCI)**, this program is designed for established Red Seal chefs looking to fine-tune their skills in the kitchen and deepen their restaurant management expertise

ATLANTIC TRADE BUSINESS SEAL

The **Atlantic Trades Business Seal** Program is an Atlantic strategy to develop and strengthen the business and leadership skills of tradespeople in the region. The goal is to assist tradespeople to start and operate their own business or move into leadership roles in their organizations.



PROFESSIONAL DEVELOPMENT

FOOD SERVICE AND NUTRITION MANAGEMENT GRADUATE CERTIFICATE

Are you working in the culinary industry and wanting to expand your skills and knowledge? This program is designed to make it convenient for you to continue working while you complete your studies. There is a growing need for skilled workers with culinary, nutrition and operational business training to meet the needs of large-volume food service operations.



HIRING RESOURCES

HIRE A STUDENT OR ALUMNI

<https://www.nscC.ca/about/employer-and-industry-collaboration/hire-a-student/index.asp>

FUNDING FOR HIRING STUDENTS AND GRADUATES

<https://www.nscC.ca/about/employer-and-industry-collaboration/hire-a-student/funding/index.asp>

