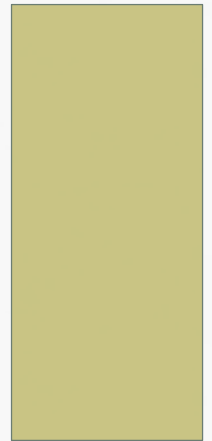


# FOOD STUDIES WHILE STUDYING FOOD?

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# BACKGROUND: SKILLS SHORTAGE OR A SKILLS MISMATCH?

- Some suggest that a severe shortage of skilled tradespersons will exist in coming decades (Tal & Exarhos, 2014, Sorensen, 2013; Tal, 2012).
- One estimate: up to 100,000 skilled-trades vacancies in the next 15 years (Watts-Rynard, 2014).
- Others question the skills-shortage narrative, citing low pay and difficult working conditions as creating artificial shortages (Goar, 2013; TD Economics, 2013).
- One study suggests that rhetorical and linguistic complexities often lead employers to unwittingly list “wants over needs” when responding to surveys about necessary skill sets (Usher, 2013).
- Another study found that apprentices themselves find skills training within Canada to be too rigid, narrow, and inflexible, leading to a lack of “soft” or transferrable skills necessary for an increasingly complex workplace (Stewart, 2009).

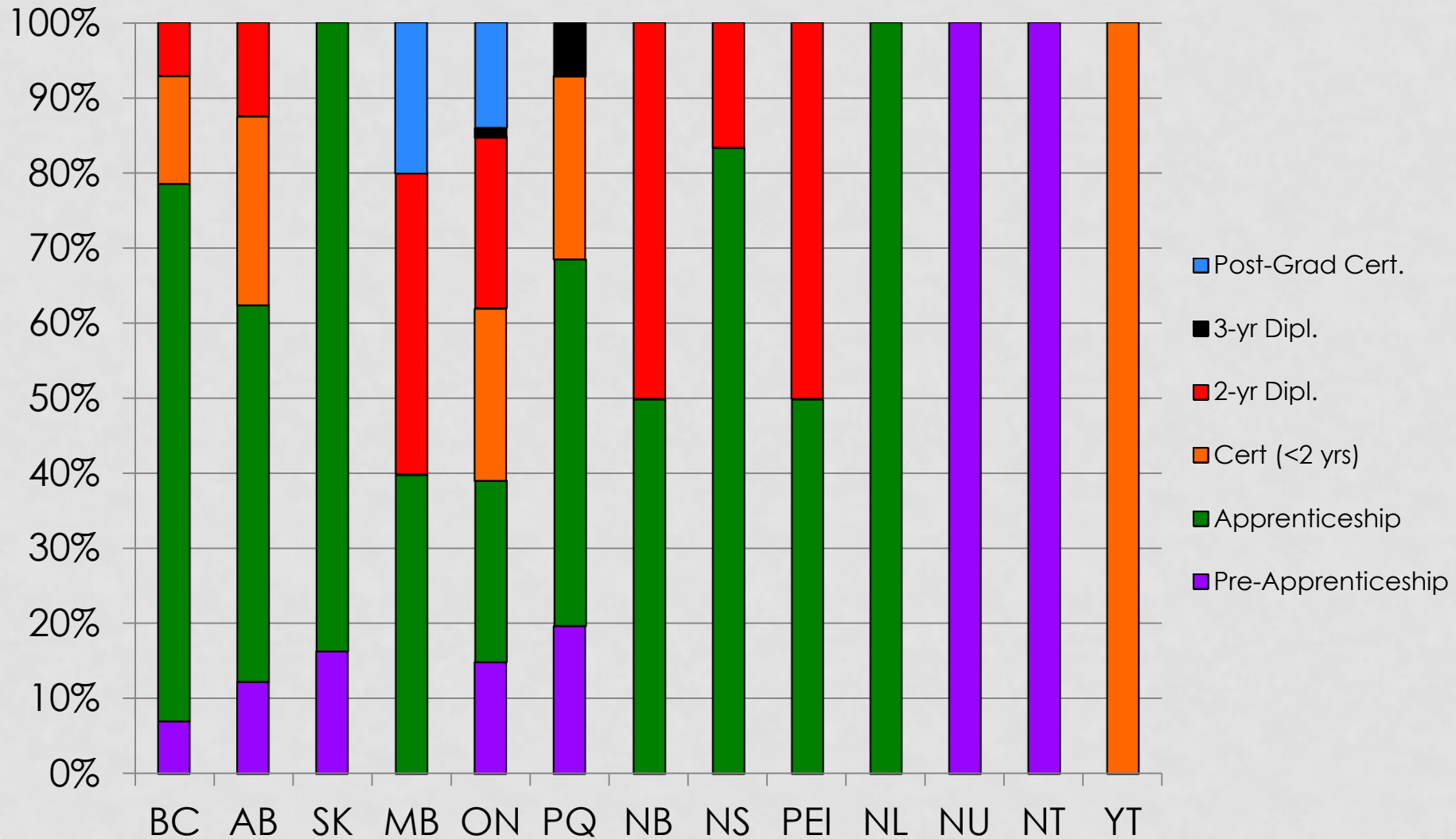
# QUESTIONS

- What does the panorama of culinary programs in Canada look like?
- To what degree is scholarship from the field of food studies integrated into post-secondary, professional-path Canadian culinary education?

# METHODOLOGY: EXCLUSIONS

- This analysis included
  - Public institutions only
  - Postsecondary level
  - Minimum: offer at least one entire, terminal, professional-path culinary credential in-house
- Private career colleges
  - Not included
- CEGEPS
  - Not included unless they were public and
  - Must offer a terminal, professional credential (DEP or ASP)

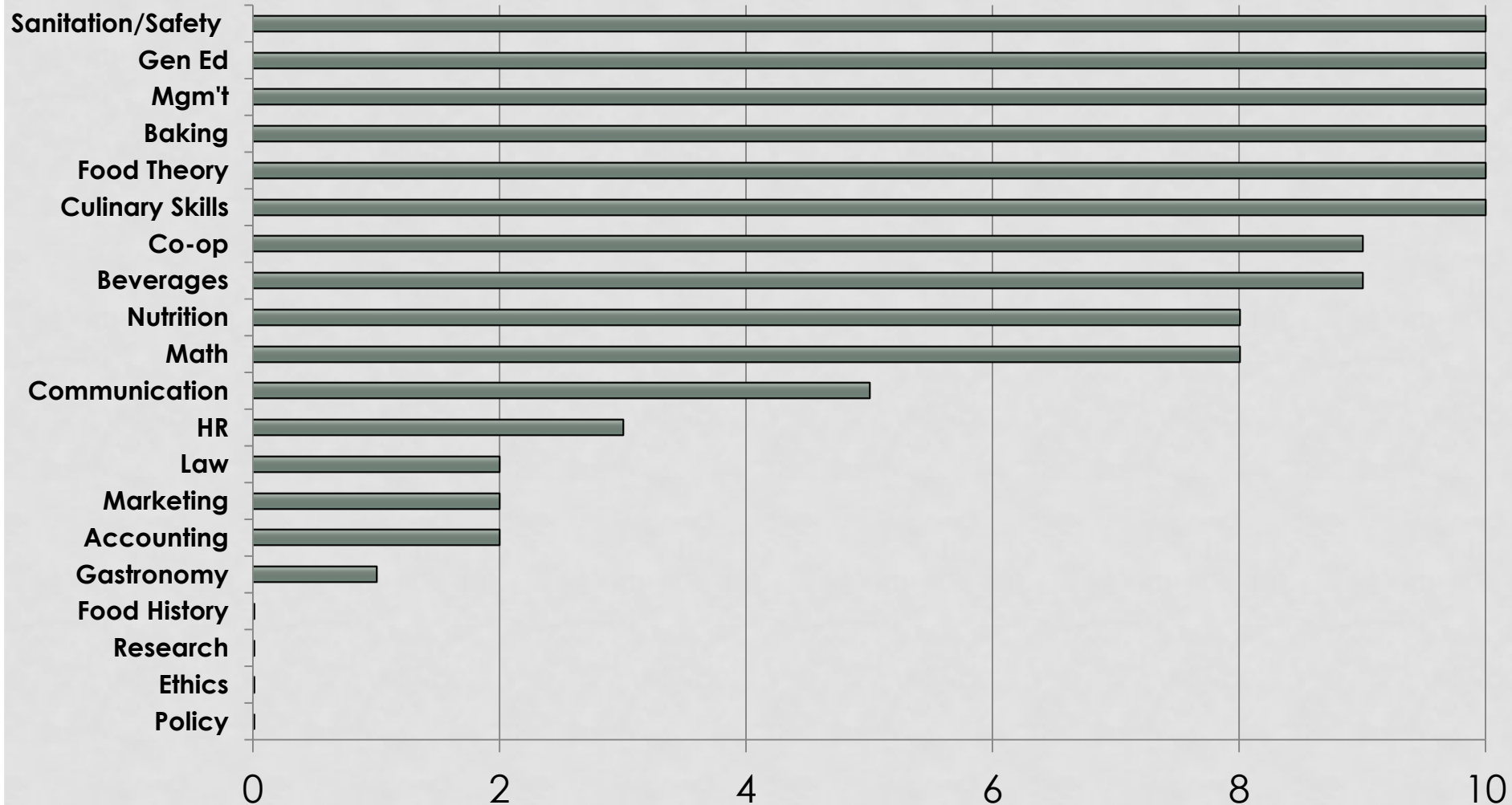
# RESULTS: PUBLIC, POST-SECONDARY, PROFESSIONAL-STREAM CULINARY PROGRAMS IN CANADA



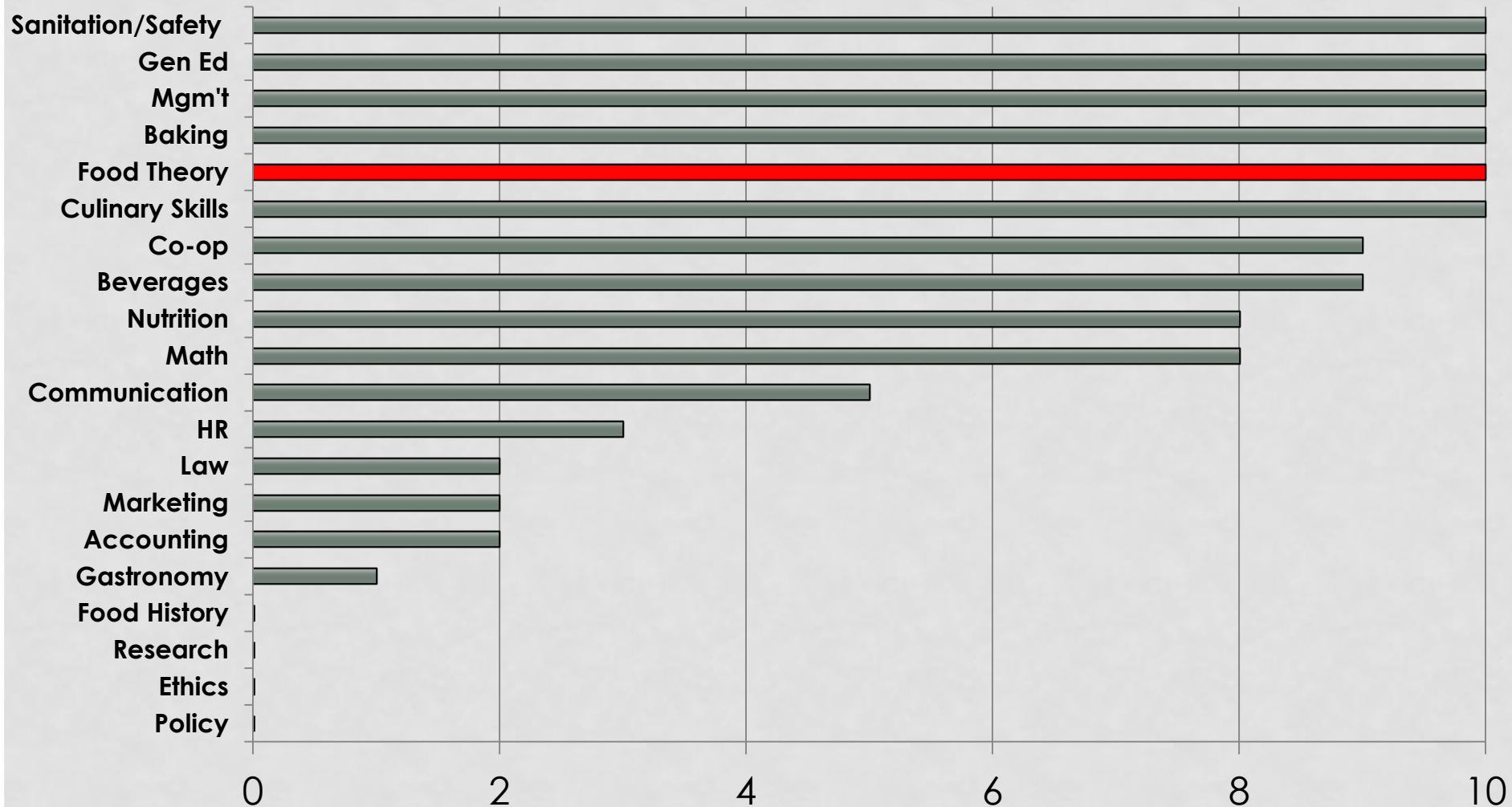
# RESULTS: 10-PROGRAM MICRO-ANALYSIS, EXCLUSIONS

- From the data, we selected:
  - 10 anonymous programs for micro-analysis of program design
- Programs selected were always from among the full-time, terminal culinary programs
  - Due to provincial variation in program delivery, programs in the sample ranged from between 1.5-3 years
- 4 programs from Ontario
- 1 each from: BC, AB, MB, PQ, NB, NS
- 8 English Language Programs
- 2 French Language Programs

# MICRO-ANALYSIS RESULTS: PROGRAM CONTENT BY SUBJECT AREA, 10 CANADIAN PROGRAMS



# MICRO-ANALYSIS RESULTS: PROGRAM CONTENT BY SUBJECT AREA, 10 CANADIAN PROGRAMS





# RESULTS:

## FOOD THEORY COURSE CONTENT

Due to the cook apprenticeship requirements, food theory courses are quite uniform in their approach to theoretical exploration of food and food issues:

- Intro/history/cuts
- Heat transfer
- Cooking equipment
- Vegetables: cuts/cooking
- Starches: cooking
- Soups: methods/composition
- Sauces: methods/composition
- Subordinate sauces
- Beef: classification, structure
- Pork: classification, cooking
- Poultry: classification, cooking
- Round fish: classification, cooking
- Flat fish: classification, cooking
- Game: classification, cooking
- Sustainability:  
business/environmental

# RESULTS: FOOD THEORY COURSE MATERIALS

Identifier	Province	Course Identifier	Text	Language
P1	BC	P1 Food Theory	Gisslen, W., <i>Professional Cooking</i> , 8 <sup>th</sup> ed. Wiley (2014)	EN
P2	AB	P2 Food Theory	Gisslen, W., <i>Professional Cooking</i> , 8 <sup>th</sup> ed. Wiley (2014)	EN
P3	MB	P3 Food Theory	Gisslen, W., <i>Professional Cooking</i> , 8 <sup>th</sup> ed. Wiley (2014)	EN
P4	ON	P4 Food Theory	Gisslen, W., <i>Professional Cooking</i> , 8 <sup>th</sup> ed. Wiley (2014)	EN
P5	ON	P5 Food Theory	Gisslen, W., <i>Professional Cooking</i> , 8 <sup>th</sup> ed. Wiley (2014)	EN
P6	ON	P6 Food Theory	Gisslen, W., <i>Professional Cooking</i> , 8 <sup>th</sup> ed. Wiley (2014)	EN
P7	ON	P7 Food Theory	Gisslen, W., <i>Professional Cooking</i> , 8 <sup>th</sup> ed. Wiley (2014)	EN
P8	PQ	P8 Food Theory	Léger, S., <i>Apprécier les qualités organoleptiques des aliments</i> , CCDMD (2013)	FR
P9	NB	P9 Food Theory	Léger, S., <i>Apprécier les qualités organoleptiques des aliments</i> , CCDMD (2013)	FR
P10	NS	P10 Food Theory	Gisslen, W. <i>Professional Cooking</i> , 8 <sup>th</sup> ed. Wiley (2014)	EN
P10	NS	P10 Gastronomy	Civitello, L., <i>Cuisine and Culture: A History of Food</i> , 3 <sup>rd</sup> ed. (2011)	EN

# CONCLUSION: FOOD STUDIES WHILE STUDYING FOOD?

- Accessibility to scholarship
- Working group:

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