

# Health Sciences / Hospitality & Travel

See box at beginning of Health Sciences section regarding Medical Clearance.

Contact the Program Manager for Clinical information.

## Clinical Field Placement With Clients CLINDEM05

Apply the skills learned in Dementia theory courses in a clinical setting.

25076 FW Apr9 \$388.97

## Dementia Studies - Multidiscipline Certificate

Ontario College Certificate

Graduation Requirement: 8 courses

### Admission Requirements

Completion of a Diploma or Degree in Health Sciences or Human Services, or a Diploma or Degree approved by the Program Manager. Proof of credentials to be faxed to 905-528-7706.

Courses are integrated with the Working With Dementia Clients - Multidiscipline Certificate program.

### ATTENTION RNs and RPNs

You could be eligible for up to \$1500 tuition reimbursement through the Nursing Education Initiative Fund!

For more information and application forms visit the RNAO / RPNAO websites at [www.rnao.org](http://www.rnao.org) / [www.rpnao.org](http://www.rpnao.org)

Contact the Program Manager for Clinical information.

## Dementia Clinical/Placement CLINDEM08

Gain clinical experience

25077 FW Apr9 \$475.22

## Working with the Aged - Multidiscipline Certificate

See Distance Education section for program information and course offerings.

## Gerontology - Multidiscipline Certificate

See Distance Education section for program information and course offerings.

## Gerontology - Other

### Restorative Care HSCIGER05

Learn to improve the functioning of residents in long-term care facilities, with emphasis on the principles of restorative care, assessment tools, mobility and ambulation dining, normalization activities, and record-keeping and evaluation. Applicants must be graduates of a certificate program in Health Sciences or Human Services..

25091 IH TU Apr10 6:30-9:30 10 \$214.36

Oops! We didn't know you wanted it  
Register early - we need at least 10 students to run our classes

## Hospitality & Travel

### Professional Bartending Certificate

Mohawk College Certificate

Graduation Requirement: 14 courses

Develop new skills or enhance those you already have for employment as a professional bartender. With experience, graduates may advance to positions as bar supervisors and managers.

### Questions?

905-575-2025 / 905-575-1212 ext. 3009 / [crearts@mohawkcollege.ca](mailto:crearts@mohawkcollege.ca)

### Admission Requirements

YOU MUST BE 19 YEARS OF AGE OR OLDER.

For program details and graduation requirements visit [ce.mohawkcollege.ca/bartending](http://ce.mohawkcollege.ca/bartending)

In an effort to assist students who are looking for entry level jobs as servers and bartenders, we have introduced an **ACKNOWLEDGEMENT OF COMPLETION** for successful completion of the following courses:

Mixology 1 - 21 hrs.

Mixology 2 - 21 hrs.

Be a Professional Server - 18 hrs.

Wine Appreciation 1 - 21 hrs.

Smart Serve - 3 hrs.

The Smart Serve Certificate is mandatory to work in an establishment that serves alcohol in Ontario.

### Be A Professional Server HOSP10010

Learn the skills of a Professional Bartender/Wait Person. Acquire proper tableside techniques for bar and dining room service. Customer Relations, "Point of Sale" Systems, menu presentation, proper meal service, banquet service and bartending etiquette will also be addressed.

21751 FF TH Apr26 7:00-10:00 6 \$141.83

### Mixology 1 HOSPFB001

Learn the art and science of mixing cocktails for restaurant and bar facilities in compliance with standards for Hospitality Beverage Operations. Tasting and practice session included. Liquor/product costs \$45.00 included in fee.

21752 FF MO Apr16 6:30-10:00 6 \$201.14

### Mixology 2 HOSPFB002

Enhance your skills with emphasis on premium liquors, liqueurs, cream drinks, wine cocktails, shooter varieties and domestic and imported beers. Liquor/product costs of \$45.00 included in the course fee. Prerequisite: Mixology 1 (FB001)

21753 FF MO Jun4 6:30-10:00 6 \$201.14

Give the Gift of Education!  
Gift Certificates available  
905-385-4295

### Smart Serve Certification Course HOSPFB008

Gain a competitive edge for employment in the hospitality sector. Mandatory for all working in an establishment that serves alcohol in Ontario. On successful completion of a written exam, you will receive a wallet-sized card verifying certification. Fee includes a manual \$17.30.

21754 FF TU Apr17 6:00-9:00 1 \$50.00

21755 BF TU May8 6:00-9:00 1 \$50.00

21756 FF SA May26 10:00-1:00 1 \$50.00

21757 FF TU Jun19 6:00-9:00 1 \$50.00

21758 FF TU Jul10 6:00-9:00 1 \$50.00

### Wine Appreciation 1 HOSPFB004

Examine the regions of the NEW WORLD with special attention on Ontario. Study the character and quality. Develop your tasting ability and assessment skills. Included in fee is \$50 for wines and upon successful completion, the Wine Council of Ontario Certificate of Merit. Bring 6 wine glasses to each class.

21759 FF WE Apr18 6:30-10:00 6 \$228.74

### Wine Appreciation 2 HOSPFB005

Explore the major wine regions of the OLD WORLD, including France, Italy, Spain, Portugal, Germany, Austria, Hungary and Greece. Focus is given to France and Italy since they share the largest part of the wine market today. Also study non-appellation wines such as "Super" Tuscans and Vin de Pays wines.

21760 FF WE May30 6:30-10:00 6 \$206.14

### IMPORTANT INFORMATION REGARDING

#### IN-CLASS ALCOHOL CONSUMPTION

As of August 1, 2010, under a regulation of the Highway Traffic Act, there is now a Zero Blood Alcohol Concentration (BAC) when operating a motor vehicle for novice drivers of any age holding G1, M1 and M2 licenses, and all drivers 21 years of age and under.

Students registered in cooking courses and workshops that include alcohol as part of the menu who hold a novice license or are 21 years or under, must not consume alcohol as part of these courses OR must sign a waiver indicating that they will not drive after these classes

## Job-related Skills for the Hospitality Industry

### Cake Decorating

Upon successful completion of Cake Decorating - Levels 1, 2, and 3, you will receive an Acknowledgement of Completion.

### Cake Decorating 1 CULIG1737

Learn the basics of cake decorating; piping, icing, modeling and decorating skills. Create beautiful cakes that everyone will admire. Supply costs (approx. \$40) are the responsibility of the participant.

21761 FF TH Apr19 6:30-9:30 5 \$115.03

### Cake Decorating 2 CULIG1738

Learn icing flowers, flood work, rolled fondant, brush embroidery and more. Supply costs (approx. \$40) are the responsibility of the participant. Prerequisite: Level 1

21762 FF TH May24 6:30-9:30 5 \$115.03

**Cake Decorating 3 CULIGI739**  
Learn gum paste roses, lily nail flowers, string work, embroidery and more. Design and produce 3-tier wedding cake. Supply costs (approx. \$50) are the responsibility of the participant. Prerequisite: Level 2.  
21763 FF SA Jun23 9:00-2:00 3 \$115.03

**Food...Food...Food**  
You may register in food courses anytime up to 3 days before the start date. Phone the Program Manager at 905-575-1212 ext. 3009 / 519-759-7200 ext. 3009 for permission after this time period. You may apply for a refund or transfer up to three days prior to start date. Food costs are not included in the course fee for courses with several sessions. Food costs must be paid to the instructor on the first night of class.

**\*\*Please bring a sharp knife, hand towel and an apron to all FOOD courses!**

**Cooking - Basic CULIGI138**  
Join Chef Time Humble and amaze your family and friends with your new culinary talents. Bring a sharp knife, tongs, apron and towel. Food costs of \$35.00 to be paid to instructor at the first class.  
21767 FF MO Apr23 7:00-10:00 4 \$140.00

**Cooking - Beyond Basic CULIGI472**  
A continuation of Cooking - Basic, join Chef Tim Humble and learn classic and modern methods of food preparation. Food costs of \$50 to be paid to the instructor on the first class.  
21792 FF MO May28 7:00-10:00 6 \$190.00

**Gourmet Dining CULI10002**  
Join Executive Chef Ken LeFebour for a culinary adventure. Prepare six signature menus with international influences. Food costs of \$55.00 to be paid to the instructor at the first class.  
21768 FF WE Apr18 7:00-10:00 6 \$198.00

**Spring and Summer Soups CULI10058**  
Explore the limitless possibilities of soup with Chef Leo Gillis beginning with fresh stock, you will then create a variety of hot, cold, green and fruity soups. Food costs of \$20 to be paid to the instructor on the first night.  
21769 FF TU Apr24 7:00-10:00 3 \$88.00

**Weekend Food Bread - Bake it at Home CULI10059**  
Learn to bake wheat based yeast breads at home using a variety of grains and seeds. No additives or preservatives used; taste the difference! Food costs of \$10 included in course fee.  
22069 FF SA Apr28 10:00-4:00 1 \$85.00

**It's BBQ Season CULIGI130**  
Join Chef Leo Gillis for an entertaining day of cooking over a fire. Make grilled appetizers and easy entrees for a crowd, that are light, right and nutritious. Food costs of \$25.00 included in course fee.  
21783 FF SA Jun2 10:00-4:00 1 \$115.00

Sign up now!  
Registration opens at 8:30 am  
on Tuesday, March 6

**Travel Education**  
Jacques Pauwels, PhD, historian, author, lecturer. Born and raised in Belgium, Jack began conducting tours of Europe at a very young age. While still in his 20's Jack moved to Canada and enrolled at York University where he completed his PhD in history and also completed his second doctorate in political science at the U of T. Today, Dr. Pauwels lives in Brantford and is busy organizing educational tours around the world. In most cases, Jack has designed your Ship's School Tour and is often your tour leader. Please let SHIP's SCHOOL know that you saw your tour in our Mohawk College Continuing Education Catalogue.

**Questions?**  
susan.bowinkelmann@mohawkcollege.ca  
ce.mohawkcollege.ca/traveleducation

## Spring 2012

**Primavera 2012 - Switzerland**  
May 9 - 23; \$3,375. A comprehensive tour of Europe's Alpine paradise, featuring superb mountain scenery, wonderful lakes, great cities, classy resorts, and delicious food. With Jacques Pauwels

**Prague, Salzburg, Budapest, Vienna**  
May 19-23; Cost \$4,225. A 14-day tour celebrating the 150th birthday of Gustav Klimt. Extensive visits to Prague, Salzburg, Budapest and Vienna with emphasis on art and music.

**New York City**  
May 19-21; tour cost \$887. Spend the long weekend in the "Big Apple". Accommodation in Manhattan and enjoy a combination of guided sightseeing and free time. Visit museums, attend shows, enjoy fine dining or partake in retail therapy.

**Musica Italia**  
June 26-July 8; \$5,450. Join the world-renowned Canadian pianist Angela Hewitt at her Lake Trasimeno Festival in Perugia, for superb music, gala dinners and visits to historic towns. Also, time in Verona during the famous Verdi Opera festival.

**Germany Northern Lights**  
July 7 - 22; \$3,795. An exploration of historic cities; Munster and Mainz, the great seaports of Bremen, Hamburg, Kiel and Lubeck, the mystic Harz Mountains, old towns like Goslar and Quedlinburg and the university of Gottingen.

**Haida Gwaii (Queen Charlotte Islands)**  
Aug 9-18, \$3,175.  
A repeat of our successful tour of "Canada's Galapagos" featuring superb scenery, wildlife, and Haida history and culture! With Jacques Pauwels and our Western Canada specialist, Dianne Globe, supported by the best of local resource persons.

## Fall 2012

**Sicily & Malta**  
Sep. 2012. Tour cost \$3,545. An exploration of the biggest island in the Mediterranean, followed by a look at the little island of the Knights of St. John. Prehistoric sites, splendid Greek temples, Arab and Byzantine architecture and art, and more!

**Balkan Heartlands: Macedonia, Albania, Bulgaria, and Northern Greece**  
Sept 7 - 23; tour cost \$3,595. Tour highlights: Mount Athos; beautiful Lake Ohrid; the ruins of Alexander the Great's capital, Pella; and the region's great cities: Skopje, Sofia, Tirana, and Thessaloniki. Excellent hotels and food.

**South American Highlights: Chile, Argentina and Brazil**  
Oct. 10-26; tour cost approx. \$4,900. We start in Santiago de Chile, then cross the high Andes to Argentina for visits to the Mendoza wine country, Buenos Aires, and the Pampas; on to the Iguacu Waterfalls; and finish in glorious Rio!

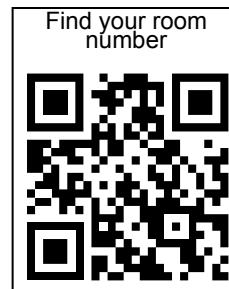
**The Azores**  
Mid-Oct; tour cost approximately \$2,800. Discover 4 islands of Portugal's semi-tropical, scenic, and fascinating archipelago in the mid Atlantic: San Miguel, Pico, Faial, and Terceira. Direct flights from Toronto to the Azores!

**Maple Leaf Route - Battlefield Tour**  
Nov 5 - 16; tour cost TBA. Our very successful annual tour of the Canadian battlefields of WWI and II in Normandy, Northern France, Belgium, and the Netherlands. You will be in Flanders' Fields on Remembrance Day; an unforgettable experience!

**Indochina**  
Departure around Nov. 10; approx. \$5,000. A first-class tour of Saigon and the Mekong Delta in southern Vietnam, Phnom Penh and Angkor Wat in Cambodia, Luang Prabang and Vientiane in Laos, and Halong Bay and Hanoi in northern Vietnam.

**The Wonders of Southern India**  
Nov. 18 - Dec. 6; \$6,350. There is a special quality to Southern India. Its graceful ambience retains more of the essence of ancient India than any other part of the country, while being on the leading edge of communication technology. Pre-tour: The Ajanta and Ellora Caves: A unique four day pre-tour to the Unesco World Heritage Site is also offered; \$975.

**Jacques' Annual Exotic Tour: Kenya and Tanzania**  
Departure around Nov. 20. Tour cost TBA. Details coming soon



Register by Web, Mail, Fax or  
In person  
Debit, credit (VISA and MasterCard),  
cash and certified cheque accepted.