

STUDENT ENROLMENT CONTRACT



CANADIAN SCHOOL of NATURAL NUTRITION
#100 – 2245 West Broadway, Vancouver, B.C. V6K 2E4
Ph: 604-730-5611 Email: van@csnn.ca
www.csnn.ca

This institution holds a designation certificate from the Private Training Institutions Branch. The Holistic Culinary Certificate program does not require approval.

HOLISTIC CULINARY CERTIFICATE

September 17 – November 19, 2019
Tuesday Night Class – 6:30 p.m. to 9:30 p.m.

STUDENT INFORMATION

Last Name	First Name
Mailing Address (including postal code)	
Phone Number	Email Address

PROGRAM INFORMATION

Program Title: **Holistic Culinary Certificate**
Contract Start Date~End Date: September 17, 2019 – November 19, 2019
Hours of Instruction: 30 hours Program Duration: 10 weeks
Program Delivery Method: In-class Language of Instruction: English

PROGRAM OUTLINE

Program Description: Cooking classes in whole and natural foods nutrition taught by a certified chef and Registered Holistic Nutritionist™ in a state-of-the-art demonstration kitchen. Each class focuses on an element of a whole foods diet with recipes, tasting, hands-on learning, nutrition information, lecture, and demonstration.

Career Occupation: This series of cooking classes is comprised of the same cooking classes in the Natural Nutrition Diploma Program and provides a general understanding of whole foods preparation and cooking. Participation in the Holistic Culinary Certificate may be used to transfer to the Natural Nutrition Diploma Program (provided the student meets the program's Admission Policy).

CSNN offers a comprehensive program in natural nutrition (Natural Nutrition Diploma Program) qualifying graduates for the R.H.N. designation with the corresponding professional title Registered Holistic Nutritionist™ professional. CSNN's holistic approach to natural nutrition provides progressive, hands-on education geared towards achieving optimal health and a lasting career to work in private practice or with other health care professionals to institute proactive health care programs.

Learning Objectives: Upon completion of the Holistic Culinary Certificate, the successful student will have the practical skills to prepare healthy and nutritious food, including: essentials of food safety; proper temperatures for cooking, cooling, storing and reheating food; basic knife skills; optimal preparation of grains and legumes; soaking, sprouting, and fermenting beans, nuts, grains, and seeds; incorporating probiotic and enzyme-rich foods and beverages into the diet; identify, prepare, and cook a wide variety of plants; benefits of eating locally and seasonally; techniques for raw food preparation; healthy alternatives and substitutions for common allergenic and trigger foods; alternative baking to accommodate grain-free, gluten-free, and vegan diets; preparation of healthy broths; cooking techniques using herbs and spices.

Method of Evaluation: Participation

Completion Requirements: To receive a completion certificate, a student must attend all classes. Students are expected to be on time and stay for the full duration of the class. If a student misses a class, they may retake the class, subject to availability, and pay any applicable fees.

Program Organization: Ten, 3-hour cooking classes

PROGRAM COSTS
Program Costs in Canadian dollars (\$CDN)

Tuition	\$	650.00
Administrative Fee	\$	50.00
Course Materials Fee	\$	200.00
GST	\$	45.00
TOTAL	\$	945.00

Other Fees (if required) plus applicable tax:

NSF cheques \$25	Makeup Class (if available) \$50	Tax Receipt Replacement \$25
Library book late fee \$0.30 per day late	Additional/replacement copy of Certificate of Completion \$25	

Payment options: cheque, Visa, MasterCard, debit, money order, cash, and e-transfers from domestic bank accounts

PAYMENT PLANS

EARLY BIRD: If registration received by August 16, 2019, \$150 deducted from payment after non-refundable fees paid.

FULL PAYMENT: \$262.50 (non-refundable) due upon registration; then \$682.50 due no later than August 16, 2019.

VARIABLE PAYMENT: \$262.50 (non-refundable) due upon registration; then \$341.25 due no later than August 16, 2019; and \$341.25 due no later than October 15, 2019.

REFUND POLICY: No refunds after September 3, 2019. Registration is transferable prior to program start date.

PRIVATE TRAINING INSTITUTIONS BRANCH

The program on instruction outlined in this student enrolment contract does not require approval under the *Private Training Act*. Students may not file a claim against the Student Tuition Protection Fund with the Trustee in respect of this program of instruction. Should you have any questions, you may contact the Private Training Institutions Branch of the Ministry of Advanced Education, Skills and Training at: Phone: 604-569-0033 or 1-800-661-7441/Fax: 778-945-0606 www.privatetraininginstitutions.gov.bc.ca / PTI@gov.bc.ca

PRIVACY

In adherence with the Canadian Anti-Spam Legislation (CASL) of 2014, we ask for your express consent to include you on emails regarding the Natural Nutrition Diploma Program, courses, school related news and events, and our monthly newsletter. Please tick the box below to confirm your express consent. Note that you may unsubscribe from receiving our emails at any time.

Yes, I consent to receiving emails as outlined above.

STUDENT DECLARATION

I DECLARE THAT: I have read, understood, and agreed to the terms and conditions of this enrolment contract and waiver and release of liability; I have received a signed copy of this contract; and I have read, understood and agreed to the institution's Student Handbook and a copy has been provided to me.

Signature of Student	Date Signed
If student is under 19 years of age: Signature of Parent or Legal Guardian	Date Signed

INSTITUTION SIGNATURE

Signature of Institution Representative	Date Signed
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This contract is legally binding when signed by the student and accepted by the institution.