

Recommended Characteristics:

- Ability to communicate effectively in oral and written English
- Ability to perform the daily tasks associated with working in a professional kitchen
- Ability to stand for prolonged periods of time
- Ability to lift and transport heavy objects
- Ability to function in extreme heat, perform in a busy, fast-paced and stressful environment
- Must possess strong and efficient organizational skills and the ability to multi-task
- Physical ability to efficiently and safely use knives and other trade related tools and implements
- You will learn to present tasteful, flavorful and attractive meals

What is the process for application?

- Completion of Grade 11
- Mature grade 10 students may apply with special permission
- Grade 11 students must provide a course of study so that upon completion of high school they have their grade twelve graduation

Application to the program must include:

- Most recent school transcript of grades
- Resume
- School District No. 42 application
- VCC application form
- Cover letter indicating motivation and interest in the program
- Cheque payable to School District No. 42 in the amount of \$75.00 (non-refundable)

Send your completed application to:

Ron Lancaster, Partnership Program Coordinator
 Samuel Robertson Technical Secondary School
 10445 - 245 Street
 Maple Ridge, BC V2W 2G4
 Tel: 604-466-8409
 Fax: 604-466-8604
 email ron@sd42.ca

Deadline: March 30*

**Applications may be accepted after this date, space permitting, however priority will be given to students who have applied on or before the deadline*

See the School District 42 web site:
<http://www.sd42.ca/district-partnership-programs>

Selection priority will be:

- School District No. 42 High School students who meet qualifications
- Out-of-district High School students
- Adult grads and adult non-grads



School District No. 42 Maple Ridge - Pitt Meadows
 22225 Brown Avenue, Maple Ridge V2X 8N6
 Phone: 604.463.4200 Fax: 604.463.4181



Culinary Arts
Level I Certificate
Program For Secondary
School Students

*A joint initiative of Vancouver
 Community College and
 School District No. 42
 (Maple Ridge – Pitt Meadows)
 and ITA (ACE-IT)*

Culinary Arts Level I

Certificate Program For Secondary School Students

This partnership provides a unique opportunity for secondary school students* to complete Grade 12 graduation requirements while earning post-secondary credits and certification in the culinary arts industry. Additionally, students will acquire job-ready skills to enter the job market.

**Adult students who have not graduated may be eligible to take this program tuition free as well!*

The program

This program covers such topics as preparing grills, roasts, sauces, seafood, soups and stocks.

Students will also acquire skills in cooking and baking desserts and learn basic kitchen management including food costing. Students who complete the program will receive a Certificate in Professional Cooking. The program will cover theory and related information along with hands-on cooking practice.

Program Content

The standard program consists of the following course content:

- Vegetable and Starch Cooking
- Meat and Poultry Cooking
- Seafood Preparation and Techniques
- Stocks, Sauces and Soups
- Meat, Poultry and Seafood Cutting
- Vegetable and Starches and Egg Cooking
- Baking and Desserts

Grading

The minimum grade for individual courses is 64 percent. An overall GPA of 70 percent or better is required. All courses must be passed in order to successfully complete the program.

Dual Credit

Students who successfully complete the program will have completed 8 courses for 32 credits on the secondary school graduation transcript. They will also receive a Vancouver Community College certificate.

Where can the program lead?

To a career in the culinary industry or preparation for one of the many other related careers, or to other VCC programs

What are the requirements for entry into the program?

Course pre-requisites:

- Math 11
- English 11 or Communications 11
- Science 11
- SS 11
- A graduation transition plan in place

Students must have:

- Successfully completed Grade 11
- Consideration may be given to mature students who have completed grade 10
- Good physical condition
- High degree of commitment

What are the costs?

Students are responsible for the following costs:

- Purchase of books and supplies (\$400 general estimated cost, which is subject to change).
- Membership in Canadian Federation of Chefs and Cooks (\$25).
- Application fee: \$75.00

See web site for details:

www.sd42.ca/district-partnership-programs

How does this program benefit students?

- Receive credit for post-secondary courses and towards a secondary school graduation
- Complete level 1 of the chefs apprenticeship training with no tuition fees (a savings of over \$2,500)
- Direct entry to work