

PRE-REQUISITES

- Successful completion of grade 10
- Current Food Safe Certificate Level 1
- Have a desire to learn using a hands-on, practical approach
- Good attendance and punctuality
- 15 to 19 years of age
- Registered and currently attending a public school in Surrey

APPLICATION PROCEDURE

- Have a discussion with your Career Facilitator, counsellor and parent/guardian to ensure the program meets your goals
- Obtain a district partnership application package from your Career Centre
- Arrange for a site visit through your Career Facilitator
- Submit a completed application package with all supporting documents to your Career Facilitator before the specified due date
- If short-listed, attend an interview with the District Career Coordinator
- Visit www.vcc.ca to learn more about the Culinary Arts Program

SELECTION PROCESS

- Students who submit completed applications will have a preliminary interview with their school Career Facilitator
- Applications are forwarded to the district office for review
- Only short-listed candidates will be interviewed for a potential seat in the program
- Students must be on-track to meet the acceptance criteria for the post-secondary institute
- Students must be able to meet the physical demands of the program
- Students must meet all criteria, be self-motivated, independent learners and capable of success in the program

The Culinary Arts Program
is located at:

Tamanawis Secondary School

12600 – 66 Avenue
Surrey, BC V3W 2A8

and

Vancouver Community College

Downtown Campus
250 West Pender Street
Vancouver, BC V6B 1S9

For further information contact:

Your Secondary School Career
Education Department

Or

Surrey Schools District Career
Education Department

CULINARY ARTS PROGRAM

A partnership between

Vancouver Community College



And



Career Education Department

Are you interested in becoming a Professional Cook 1?

JOB DESCRIPTION

A Cook is a person who performs all phases of kitchen activities. These include the preparation and presentation of vegetables, soups, sauces, meat, fish, poultry, desserts, baked goods and pastries. In addition a cook needs an understanding of basic menu planning/costing as well as knowledge of safety, sanitation, food storage and customer service. A Professional Cook 1 usually works in a supervised environment and performs basic cooking and food preparation tasks utilizing knife skills, correct terminology, and a variety of cooking methods. They must be able to follow recipes, weigh and measure food accurately, and have an understanding of the major techniques and principles used in cooking, baking, and other aspects of food preparation. At this level, a professional cook should have a solid foundation of culinary skills.



CONNECT TO POST SECONDARY

Through Culinary Arts Program you have the potential to earn both high school and post-secondary credits.

COURSE CREDITS

- TRNZ 12A
- TRNZ 12B
- TRNZ 12C
- TRNZ 12D
- WEX 12A

PROGRAM LENGTH

- 21 weeks
- Starts second semester

COSTS (Paid by the Student)

- Textbooks, workbooks, tool kit (approx. \$600)
- Uniform deposit fee
- Compass card
- Laundry fee

ITA YOUTH WORK IN TRADES PROGRAM

Students may have the opportunity to receive up to 16 additional high school credits for paid apprentice work.

YOUTH WORK IN TRADES AWARD

Students may have the opportunity to receive a Youth Work in Trades award of \$1,000.00 by starting an apprenticeship while still in high school.



Services provided through funding arrangements with the Industry Training Authority (ITA), a British Columbia Crown Agency, and the Surrey School District Career Education Department.