

Be a Whisk Taker

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Photo: Noriko Tidball

Like many Filipino parents, Jalyn Franuelas' mother and father thought working in the medical field would have been a safe career choice for her. But after seeing her win accolades as a chef and baker, they have become her biggest supporters in her profession of choice.

"I kept pursuing my dreams of becoming a chef and in the end they became very supportive because they saw my accomplishments and how far I could go in this field," said Jalyn who recently put her baking skills to the test in regional, provincial and national competitions.

Jalyn completed the cook training Youth TRAIN in Trades program at Windermere Secondary, her home school, in 2014, and did her Industry Training Authority (ITA) exams in August 2014. The VSB also offers culinary programs at David Thompson Secondary and Tupper Secondary.

As a young teen, Jalyn's guilty pleasure was watching cooking and baking shows - and Cake Boss really inspired her to pursue a career in baking as well as cooking. So after graduating with her first-year post-secondary in culinary arts, she went on to complete the first-year baking program at Vancouver Community College.

Her theory exam in baking was in January 2016, and she is now planning to continue pursuing both cooking and baking and hopes to get her Red Seal certification in both.

"The Youth TRAIN in Trades program made me love food a lot more because our chef taught us everything from being super-duper clean to practicing those skills we needed to learn," Jalyn said.



For those thinking about doing a culinary or baking Youth TRAIN in Trades program, Jalyn says that "it's going to be a really long journey, but it's worth it."

The training is rigorous, and students are held to a high standard in both their training and exams. Fifty per cent might cut it for a pass in high school, but the ITA requires 70 per cent or higher to pass its exams.

In spring 2016, Jalyn entered the Provincial Skills competition, winning first place. This allowed her to travel to Moncton in June 2016 to take part in the national competition, eventually coming in fifth in Canada in her age group.

Jalyn is apprenticed at Pier 7 in North Vancouver and is currently working there as a pastry cook and garde manger

For more information on the Cook Training program, go to: <http://bit.ly/2gQgixq>

For information on the Baking program, go to: <https://bit.ly/2Lg3Ja5>

