

PROFESSIONAL COOK 1



Program Outline

Cooks perform a broad range of food preparation and service activities in the kitchen. This includes menu planning, costing, safe handling of food products, and sanitation.

The program takes places 4 days per week for 8 months. Graduation requirements can be taken through South Hill Education Centre on Fridays and/or Saturdays. Apprenticeship in this trade can start before, during, or after the program.

Application Process - apply in Grade 11

Start by visiting careerprograms.vsb.bc.ca to download an application. Students are encouraged to discuss the application with a school counsellor and family.

Application Deadline	March 1st
Interview Period	March - April
Acceptance Decisions	April - May
Orientation Session	June

Specific details about the Orientation Session will be included in the acceptance letter. Students must attend along with a parent or guardian.

Program Location & Intake Dates

The program takes places at the VCC Downtown Campus. Classes occur Monday – Thursday. The school day runs from 7:00am to 2:00pm.

This program has intake several times per year and runs for 32 weeks.

Additional Information

Eligibility

This program is available to students who hold Canadian citizenship or Permanent Resident status and who attend a Vancouver School Board school or alternative program.

Required Certification

FOODSAFE Level 1

Recommended Courses

Food Studies 11 or 12

Any Culinary Arts 11 or 12

Funding Commitment

Tuition will be paid by the VSB for the first level of training. Students are expected to pay for program supplies, equipment, tools, and PPE - approximately \$2000.

Graduation Credits

Foundation Program - 16 credits

Apprenticeship - up to 16 credits

Program Contact

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Youth TRAIN in Trades Programs are offered through a partnership between the Vancouver School Board, SkilledTradesBC, and VCC.



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