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.

This program occurs during regular school hours in Semester 2 and four additional weeks in July or August, which completes the Professional Cook 1 training requirements. 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 Interview Period Acceptance Decisions Orientation Session March 1st March - April April - May 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 place during Semester 2 at Charles Tupper Secondary School. The Bridging Program runs for four weeks in July or August.

The Bridging Program may start in the morning or afternoon.

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 \$1000.

Graduation Credits

Foundation Program - 16 credits Apprenticeship - up to 16 credits

Program Contact

Mark Reid, Career Programs Teacher 604.992.4963 mreid@vsb.bc.ca



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



