



Baking and Pastry *Arts*

Program Description

This Foundation Professional Cook 1 (PC1) program, offers students an opportunity to receive Level 1 technical training in this trade. Students perform all phases of kitchen activities including the preparation and presentation of vegetables, soups, sauces, meat, fish and poultry, cold kitchen items; desserts, baking, pastry; basic menu planning/costing as well as knowledge of safety, sanitation and food storage, and customer relations.

Upon successful completion of this program, students will achieve technical training credit for the first of three levels towards Red Seal certification.

Program Requirements

- English 11 or Comm 11
- Any Math 11 (min "C" average)
- FoodSafe Level 1 Certification (can complete in summer prior to the program start)
- One week practical interview
- Successful result on math assessment
- Successful VCC instructor interview
- Strong attendance/ punctuality record; can stand for a long time
- Completion of ADST (foods) courses an asset

Program Detail

- Pass ITA exam and course work to earn Level 1 technical training certification (Certificate of Completion) + credit for 900 work-based hours
- Receive 28 credits (7 courses) at Grade 12 level

Tuition and Fees

- Tuition is paid by SD38 - **Students save more than \$2700** on regular VCC tuition
- **Cost to students is approximately \$1200*** This may include program material, textbooks, and college fees

* costs may vary



View more details at:

<http://www.vcc.ca/programscourses/program-areas/culinary-and-baking/culinary-arts---high-school-youth-in-trades-program/>



For more information contact Career Programs: 604-668-6000 ext. 3766