



Professional Cook 1

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
- Able to work in a fast-pace, multi-tasking environment
- Successful result on math assessment
- FoodSafe Level 1 Certification (can complete in summer prior to the program start)

Program Detail

- Pass PC1 ITA exam, practical exam and course work to earn Level 1 technical training certification (Certificate of Qualification)
- Receive 20 credits (4 Cook courses + 1 WEX course) at Grade 12 level
- Any hours worked in the trade are registered with the ITA and go toward PC1 Level 1 completion

Tuition and Fees

- Tuition is paid by SD38 - **Students save more than \$2100** on regular VCC tuition
- **Cost to students is approximately \$1500*** This may include program material, textbooks, and college fees



View all details at:

* costs may vary

<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

<http://careerprograms.sd38.bc.ca>

