Culinary Arts Program



Benefits of Program:

- Learn practical/theoretical knowledge and techniques
 - Prepare complete meals or individual dishes and food items
 - Plan menus
 - Estimate food requirements and costs
 - Monitor and order supplies
- Earn up to 8 high school credits
- Gain experience in our professional cafeteria and catering service
- Learn life skills
- Co-op opportunities
- Course is taught by a certified Red Seal Chef with recognized industry experience



Requirements

- Be at least 18 years of age or older
- Have a passion for working in culinary arts
- No longer be attending a secondary school
- Working knowledge of mathematical concepts and principles
- Attend the program on a full-day basis
- Proof of Canadian citizenship or Landed Immigrant status

A limited number of spaces are available.

Program Credits/ Certification

 Students earn 6 secondary school credits (in Hospitality, Tourism and Nutrition) as well as 2 Cooperative Education credits

Location

150 East 5th Street (near Upper James & Fennell)

Phone: 905-577-0555 Email: info@stcharles.ca

Website: www.stcharles.ca/chef



