

How do I Apply to the Professional Cook Program @ Camosun College?

Prerequisite:

At least one block of Cafeteria training 11/12
English 10 (minimum of 60%)
AWM 10 (minimum of 67%) or FMP 10
(minimum of 60%)
Work experience in a commercial kitchen
(minimum 30 hrs)

Fees: Approximately \$500 for textbook and
knives

**Students will take the Camosun
'E-pprentice' theory component
c oncurrently.**

***Students will be immersed in the program for
the entire second semester of their graduation
year.***



**For further
information
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Culinary Arts Programs @ the Ravenous Café



What is the Culinary Arts Program?

Whether you are a complete novice, or are looking to pursue a career in the culinary arts, Ravenous Café has a program for you. Ravenous Café is the fully functioning commercial kitchen at Royal Bay.

Students enrolled in any of the culinary arts classes will spend their time in Royal Bay's professional kitchen producing food for the cafeteria and the various catering functions held in the school.

All culinary arts courses have been designed around 21st century learning principles of collaboration, problem solving and critical thinking set in a professional kitchen.



Course offerings in the Culinary Arts Program

Cafeteria Training 11/12

Cafeteria training is designed to introduce students to the culinary industry. Students enrolled in the class will work together prepping and serving up to 200 meals a day for the Ravenous Café. The goal of these classes is to give students the skills and confidence to work in any fast paced environment. Students' learning is focused around a variety of skills including: hot food, cold food and baking production, butchery, basic customer service and kitchen management.

Professional Cook 1 - 12A, 12B, 12C

The purpose of this program to train students for a career in professional Cooking. In partnership with Camosun College students will take PC1 apprenticeship technical training which includes preparation of meat, poultry, soup, salads, sauces, seafood, fruit, beverages and desserts. Students will also provide lunches and cater special events. Creativity in menu selection and plate presentation will be introduced. Students will be challenged to work in a team environment and develop leadership and management skills.

Course Credits: PC1 is a 'dual credit' program where students will receive:

2 – Post Secondary Institution (PSI) Courses (8 credits)

3 – Cook Training 12A, 12B, 12C (12 credits)

Student Profile

Preference is given to Grade 11 and Grade 12 students who:

- have a high degree of commitment and maturity.
- have a good school attendance record.
- are self-motivated with a willingness and ability to plan and work independently.
- have the ability to work as part of a team.
- are interested in pursuing a career in the culinary arts.
- have prior experience working in a commercial kitchen.

