

Program Overview

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- ❖ Students are immersed in the “Level One” Professional Cook curriculum where they learn the basics of food preparation and service.
- ❖ Students learn both theoretical knowledge and practical application of skills and concepts related to the trade.

Saanich School District “3 Prong Vision” for any trade bound Student

1. The student satisfies graduation requirements and successfully graduates.
2. The student successfully completes “Level One” technical training.
3. The student becomes indentured as an official apprentice to a community based employer in a trade of their choice.

Version: 2013-02-26

Program Details

- The program will begin Semester 1 of each school year at Stelly’s Teaching Kitchen.
- Students should enroll in the program for two years.
- Students will be interviewed for suitability by Chef Watson prior to being accepted into program.
- In the morning students will be required to arrive earlier than Block 1 to begin their professional food service delivery course.
- Block 1 & 2 are scheduled in Teaching Kitchen.
- During the morning break and lunch, students will be providing Professional Food Service delivery.
- Students take their break during Block 3.
- During Block 4 students will be scheduled in the Teaching Kitchen and classroom.
- Students should be working part time in this trade while attending school to get the necessary work based training experience and hours.



CREDITS

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First Year of Program

Professional Cook	11A	4
Professional Cook	11B	4
Professional Cook	11C	4
Professional Food Service Delivery	11	4

Credits 16

Second Year of Program

Option A

Professional Cook	12A	4
Professional Cook	12B	4
Professional Cook	12C	4
Professional Food Service Delivery	12	4

Credits 16

Students who participate in the **E-pprentice** program will receive additional credits and certification.

PSIB – Professional Cook 12A, 12B **8**

E-pprentice program delivered in partnership with Camosun College at Stelly’s Teaching Kitchen beginning in June before their grad year.

Option B

Students may select to attend Camosun College 28 week Foundation Program for the second year of their program beginning in April of their grad year. Tuition for the Camosun component is paid for by School District 63.

Credits 32

Potential Work Based Credits

Work Experience	12A	4
Work Experience	12B	4
SSA	11A	4
SSA	11B	4
SSA	12A	4
SSA	12B	4

Credits 24

Fast Track **YOUR** Future:

- Graduates of this program can continue working as Level I fully qualified Professional Cooks.
- Earn up to 64 credits with option A (Stelly's) and 72 credits with option B (Stelly's/Camosun).
- Students who successfully complete their SSA courses may qualify for a \$1,000 scholarship.
- Successful graduates may progress to Level 2 & Level 3 and earn Red Seal status, which provides you with national recognition.

Employment Opportunities:

- There is constant demand for entry level apprentices in the Hospitality and Institutional settings.

The Saanich Professional Cook Program is always looking for suitable catering events in our Community; please contact Chef Watson for further details.



contact Information

Instructor Gysler
Stelly's Secondary
250-544-0305

**Or your Saanich School District 63
Career Counsellors / Apprenticeship Coordinators**

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Stelly's Secondary School
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Garry Arsenault
Claremont Secondary School
W – 250 – 658 – 6679
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Roger Pires – Career Counsellor
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Broadmead**
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Patti Jordanne
**Individual Learning Centre
Saanichton**
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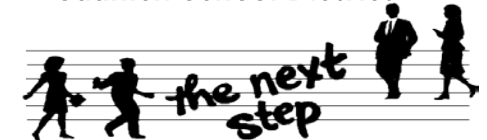
Kathy Stefani
S.I.D.E.S.
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SAANICH SCHOOL DISTRICT 63

PROFESSIONAL COOK LEVEL ONE ACE IT Program



Program offered by
Saanich School District



in Partnership with

