

# PROGRAM CONTENT

The standard program consists of the following course content:

- Kitchen Orientation
- Culinary Techniques
- Garde Manger & Breakfast
- Butchery and Meat Cutting
- Baking Techniques
- Production Kitchen
- Short Order Cafe Service



## Requirements

- Grade 11 or 12
- English 10 or any Language Arts 11
- Workplace/ Foundations Math 10 or 11
- Ability to work in a fast-paced, multi-tasking environment
- Food Safe Level 1 – to be completed before the start of program

## APPLICATION PROCEDURE

Please see your school counsellor or Work Experience Teacher for application. Applications due by March 13, 2026. Applications may be accepted after this date, space permitting, however priority will be given to students who have applied on or before the deadline.



## The Program

The program will cover theory and related information along with hands-on cooking practice. Students will also acquire skills in cooking and baking managements including food costing.



## Special Notes

12 spaces available. Priority will be given to grade 12's who have met requirements

If successful, students will receive a Professional Cook Level 1 Certificate

## Time and Location:

Location: Carson Graham Secondary

Schedule:

Day 1 - Carson Graham

**INCLUSIVE OF PROFESSIONAL DEVELOPMENT DAYS**

Time: 7:45 a.m.-3 p.m.

Day 2 - Students at their home school

## FEES:

Families responsible for textbook, knife kit and culinary arts supply kit. Approximately \$800

# North Vancouver School District

# Culinary Arts Program

## Calling all aspiring chefs!

*Introduction to professional kitchen operations, cooking fundamentals, baking, butchery, and café service while building teamwork, communication, and time-management skills.*