



No course fees for residents of Winnipeg School Division



The *Culinary Arts Program* is a fully accredited program with the Province Of Manitoba Apprenticeship Branch.

Pre-Industry Training Culinary Arts Adult students require the following items:

- › Text: Professional Cooking, by Wayne Gisslen
- › R. B. Russell Cookbook
- › *2 Chef's Coats
- › *2 Aprons
- › *2 Chef's Hats
- › Anti-slip work shoes
- › Proper long pants
- › A notebook

* Items can be purchased at Russell Food Equipment Ltd., located at 951 Erin Street, Winnipeg.

For more information and to register, contact us at:

R.B. Russell Vocational High School
364 Dufferin Ave
Winnipeg, Manitoba
R2W 2Y3

Tel: 204-589-5301
Fax: 204-586-1817
Email: office@rbrussell.org
Web: www.winnipegssd.ca/schools/RBRussell

*Pre-Industry Training students must attend an information session and assessment

Culinary Arts



High School Program
or
10-Month
Level 1 Apprenticeship
Adult Pre-Industry
Training Program



Culinary Arts Program

Culinary Arts students will be instructed in safety and sanitation, food preparation, cooking procedures, Culinary Arts vocabulary, and the applied and safe use of equipment. Students will be trained to challenge certification for the Food Safe Handler's Certificate and WHMIS.

Course Outline

Students will study the following areas:

Food Prep Packs

- › Breakfast
- › Meat, Poultry and Fish
- › Potato, Rice and Pasta
- › Stocks, Sauces and Soups
- › Salads
- › Vegetables
- › Sandwiches

Kitchen Prep Packs

- › Conversions
- › Knives and Cutting Techniques
- › Tools and Equipment
- › Methods and Terms
- › Storage

Students will have the opportunity to take part in:

- › WHMIS
- › Safety in the workplace
- › Industry related field trips
- › Work Practicum
- › Food Safe Handler's certification



The Culinary Arts Program curriculum has been developed, in consultation with industry, to provide students with trade specific skills, job readiness training, and real world work experience that offers students the potential for future full-time employment.

BEYOND THE CLASSROOM



Career opportunities include:

Restaurants
Hotels
Hospitals
Cafeterias
Catering Companies
Private Clubs
Bakeries
Cruise Ships
Nursing Homes

