



Culinary Skills Training Program Curriculum Outline

Culinary Skills (10 weeks): In this section you will learn the basics of traditional French cuisine. Emphasis is placed on: planning, work methods, cooking techniques and food safety. You will also learn Professional skills, such as teamwork, critical thinking, and communication in our Essential skills class.

PCA Meal Program (6 weeks): Building on skills acquired in the first ten weeks of the program. You will be responsible for making the nightly meal for the PCA residence. This is a great opportunity to gain more cooking knowledge and practice your customer service skills.

Practical Assessment (1 week): This is a test of your cooking skills. It is your chance to demonstrate what you have learned. You will be given a small set menu, and asked to execute all the items on a strict time line. The menu will be provided a week in advance, and will be practiced in class.

Paid Work Experience in Social Crust Café & Catering (6 weeks with option to extend to 18 weeks): This is the last component of the program. It is designed to give you real industry experience. If you excel in the work experience it could lead to a job opportunity in Café 335.