



**CAREER PROGRAM APPLICATION FORM  
Culinary Arts  
Career Program (CP)  
2017/2018**

957 West Burnside Road  
Victoria, BC  
V8Z 6E9  
(250) 479-8271

Please complete, sign and date this application form. Take the completed form to the Career Program teacher **or** to your school counsellor who will forward it to the Career Program teacher.

- I have spoken with the Career Program Teacher/Counsellor *and*...  
I have participated in one or more of:
- Open House
- Interview
- Tour
- Day Shadow

The Career Program I am interested in is:

<b>Program Name:</b>	<b>Culinary Arts</b>
<b>Category: (CP or SSA*)</b>	<b>CP</b>
<b>Program Teacher:</b>	<b>Lauri Humeniuk (lhumeniuk@sd61.bc.ca)</b>
<b>Program Location:</b>	<b>Spectrum Community School</b>

*Please consider me for the above program:*

**Student Name:** \_\_\_\_\_ **Current Grade:** \_\_\_\_\_  
**Present School:** \_\_\_\_\_  
**Home Address:** \_\_\_\_\_  
**Postal Code:** \_\_\_\_\_ **Home Phone:** \_\_\_\_\_  
**Email:** \_\_\_\_\_

Parent/Guardian

*I support this application:*

**Parent/Guardian Name (please print):** \_\_\_\_\_  
**Parent Signature:** \_\_\_\_\_  
**Day Phone:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Approved by:** \_\_\_\_\_ **Date:** \_\_\_\_\_  
(Program Teacher)

**Copies to:** (1) Student's Permanent File (2) Career Program Teacher

# CULINARY ARTS CAREER PROGRAM

Program Coordinator: Chef Lauri Humeniuk

## Program Description

Culinary Arts is a two-semester program that provides the skills, knowledge, and confidence required to prepare students for a wide range of successful employment opportunities in food service. Semester one of the program introduces the basics of classic techniques: knife work, vocabulary, basic cooking methods and organization. Semester Two emphasizes finesse, both in the kitchen and as a member of a student team whose responsibilities include everything from menu creation to the actual cooking and service of quality food products.

Culinary Arts students will complete at least 100 hours of on-the-job work experience at quality food establishments throughout Greater Victoria. Program graduates that maintain a 70% combined average in all of their Culinary studies at Spectrum *and* who successfully pass the Industry Training Authority Cook Level I final examination (70% or above) may qualify for advanced standing in a cooking apprenticeship and/or advanced standing in the Camosun College Culinary Arts Certificate Program.

## Course Descriptions

**Culinary Arts 11A (CKT11A)**—This course introduces the student to quality food production within a dynamic team environment. Topics of study include safety and sanitation, kitchen equipment, pre-preparation techniques, recipe conversion, and professional work habits. Evaluation is based on food production and presentation, safety and sanitation, personal management, communication and teamwork. The course is taken in conjunction with Culinary Arts 11B, 11C and Foods 11.

**Culinary Arts 11B (CKT11B)**—Topics include knife skills, timing, station organization, and the preparation and presentation of stocks, soups, sauces, salads, vegetables, starches, entrees and baked goods in a timely and professional manner. Evaluation is based on food production and presentation, safety and sanitation, personal management, communication and teamwork. The course is taken in conjunction with Culinary Arts 11A, 11C and Foods 11.

**Culinary Arts 11C (CKT11C)**—In this class, time management will be driven by food production requirements. As a member of the kitchen brigade, you will learn to simultaneously prepare different food products in a bustling commercial kitchen. Evaluation is based on food production and presentation, safety and sanitation, personal management, communication and teamwork. The course is taken in conjunction with Culinary Arts 11A, 11B and Foods 11.

**Foods 11 (FDS11 Culinary)**—This course provides an introduction to fundamental cooking theories and techniques. Topics of study include food safety and sanitation, kitchen equipment, knife skills, classical vegetable cuts, stock production, thickening agents, stock and soup preparation, leading sauces, culinary French terms, and recipe familiarization. Informative field trips directly related to the culinary industry round out course content. Evaluation is based on quizzes, progress tests, examinations and assignments.

**Culinary Arts 12A (CKT12A)**—A continuation of Culinary Arts 11A, B and C, this course offers advanced culinary principles and techniques within a dynamic team environment. Plate presentation techniques, facilities management and leadership comprise a short list of topics covered. Evaluation is based on food production and presentation, safety and sanitation, personal management, communication and teamwork. Taken in conjunction with Culinary Arts 12B

**Culinary Arts 12B (CKT12B)**—This course is a continuation of the culinary theories and techniques acquired in Grade 11. Topics of study include advanced kitchen theory, food safety and sanitation and employability skills development. Informative field trips directly related to the culinary industry round out course content. Evaluation is based on quizzes, progress tests, examinations and assignments.

**Work Experience 12 (ZW12HF)**— With a supervised work experience of a minimum 120 hours, this course is designed to expand your career knowledge while increasing your speed, timing, organization and ability to handle cooking in a commercial foodservice establishment. You will receive feedback from your supervisor and keep a journal recording and reflecting on your work experience.

## Admission

The Culinary Arts Program accepts 20 students yearly. Potential Culinary Arts students are required to complete a formal application package that includes:

- School District #61's Career Program Student Application Form
- A one-day job shadow with the Spectrum Culinary Arts Program. To book your tour, please contact the Chef Teacher at 250 479-8271.