

Benefits of the Co-op Program

- Receive 16 credits towards high school graduation.
- Students do not miss instructional time from other courses in order to do Work Experience.
- Allows students to explore career options by participating in work experience placements.
- Gain valuable work experience/ employability skills in restaurants or bakeries.
- Earn a FoodSafe Level I Certificate.
- Obtain references and contacts.
- Opportunities to start an Apprenticeship in the Culinary Arts industry.
- Students may also compete in district wide competitions.
- Learn how to write professional resumes and practice interview skills through mock interviews with business professionals from our community.

"Cooking is as much an art as it is a job. Meals have to look better than they taste because we eat with our eyes."

*Fred Boone
Executive Chef in Fredericton, NB*



**For more information or to apply
Contact:**

**Mr. Terry Lescisin
Career Development Facilitator
Semiahmoo Secondary School**

**Tel. 604-536-2131
Fax. 604-536-4970**

Email: lescisin_t@surreyschools.ca

Culinary Arts Co-op



**Spend an Entire Semester
Learning How To Cook
and Bake in a
Professional Kitchen by a
Teaching Chef**

Located at

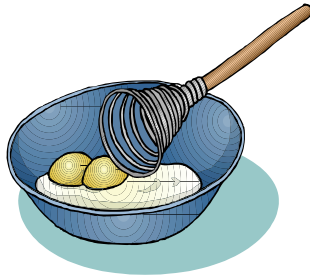


**Semiahmoo
Secondary
School**

**1785 – 148th Street
Surrey, B.C.
V4A 4M6**

Semiahmoo Secondary School Culinary Arts Co-op

Semiahmoo's Culinary Arts Co-op Program is designed for Grade 11 or Grade 12 students who are interested in pursuing a career in Culinary Arts.



The program is completed at Semiahmoo Secondary either in the first or second semester.

Curriculum

Cook Training 12A	4 credits
Cook Training 12B	4 credits
Work Experience 12A	4 credits
Work Experience 12B	4 credits
Total:	16 credits



Co-op Semester

In the Co-op semester students will:

- Earn a FoodSafe Level I Certificate
- Receive a Co-operative Education Certificate at the end of the program
- Have the same teacher for all courses
- Not miss any classes while out on work experience

Students participate in two 100-hour work placements in the restaurant industry. The work experience can lead to paid employment and the Secondary School Apprenticeship (SSA) Program.

Work Placement Examples

- Feenie's Restaurant (Vancouver)
- Cactus Club
- Keg Steakhouse & Bar
- Milestone's Grill & Bar

Upon completion of the Co-op program, students return to their home school to complete graduation requirements.

Further Education and Training

Following graduation, students can further their skills by completing an apprenticeship, or attending a college or vocational school where cooking programs are offered. Some professional associations also offer cooking programs or individual courses.

Apprenticeships generally last 3 years and combine in-class theory with on-the-job training. Programs offered by colleges, vocational schools, and professional associations can last anywhere from 6 months to 2 years and on-the-job training is often provided as a part of the program.

BC Culinary Arts Colleges/ Universities

Art Institute

<http://www.artinstitutes.edu/vancouver/>

College of New Caledonia

<http://www.cnc.bc.ca/>

Northern Lights College

<http://nlc.bc.ca/>

Malaspina College

<http://www.mala.ca>

Northwest Community College

<http://www.nwcc.bc.ca/>

Okanagan College

<http://www.okanagan.bc.ca>

Pacific Institute for Culinary Arts

<http://www.picachef.com>

Thompson Rivers University

<http://www.tru.ca/>

UCFV—University College of the Fraser Valley

<http://www.ucfv.ca/trades/>

VCC—Vancouver Community College

<http://www.vcc.ca>