

Professional Cook Training

An ACE-IT Program

“This is a great course for students who want to get ahead and get their certification a year earlier. The program is all that I hoped for.”

H. Piao - Student



The 1-year ACE-IT Professional Cook Training Program provides students with a unique opportunity to earn graduation credits, post-secondary credits and industry certification.

Learning to Work *Working to Learn*

WHAT DOES A PROFESSIONAL COOK DO?

- prepares vegetables, soups, sauces, meats, fish and poultry, cold kitchen items, deserts, baking and pastry for presentation
- basic menu planning/costing
- supervises safety in the kitchen, sanitation and safe food storage

WHAT DO I NEED TO START?

- must be in grade 11 or 12
- strong interest in industry
- hand/eye coordination and good motor skills are assets

WHAT ARE THE BENEFITS?

- 28 graduation credits
- Technical Training
- 120 hours of work experience
- post-secondary apprenticeship training with no tuition fee
- Apprenticeship Technical Training Level 1 - Certificate of Qualification
- Food Safe Level 1
- easy transition to Apprenticeship Technical Training Level 2
- connection with industry employers
- Industry Training Authority Individual ID number

WHEN AND WHERE IS THE PROGRAM OFFERED?

- Burnaby Central Secondary School, Monday to Thursday from 2-7 pm
- attend current school in the morning (M-Th) and Fridays to complete other courses

HOW DO I REGISTER?

- submit an application package
- participate in a program interview

See a Career Advisor
or visit www.sd41.bc.ca