This specialist program has been designed to give students the required skills and experiences needed to be successful in the hospitality/culinary industry.

Students will be exposed to a variety of classroom experiences, competitions, community events, field trips, and co-op placements that will prepare them for a post-secondary destination.

Students will interact with guest Chefs from our community who demonstrate cooking techniques and discuss the pathway to becoming a chef.

The Industrial Kitchen Classroom provides a unique experience designed to develop culinary competency on a daily basis. Students will learn to plan and prepare meals that are served in the school operated cafeteria. The Community Luncheon project, allows students to interact with their customers and is a practical way to understand all roles that are involved to create a successful business.

Co-op hours inside a professional kitchen enable the student to develop the basic understanding of food preparation and presentation skills as well as become more employable in the Hospitality Industry.

Students will spend 1 week at St. Lawrence College, which allows students to leap ahead in college through the Ontario Youth Apprenticeship Program (OYAP). Students will also have the opportunity to complete a Specialist High Skills Major diploma.

**Suggested Prior Courses**
- Business Studies
- Exploring Technology
- Healthy Active Living
- Hospitality & Tourism

**Credits**

**Semester Offered: 1 & 2**

- Hospitality & Tourism .............. TFJ 3C/4C (2 credits)
- Culinary Arts Management ........... TFR 4C (2 credits)
- English ............................... ENG 3C/4C
- Business ............................... BDI 3C/BOH 4M
- Coop (Culinary) .................... TFR 4CC (2 credits)

**Possible Occupations:** Chef • Line Cook • Food and Beverage Servers • Food Caterers • Food Processing Technician • Restaurant Owner

**Expanded Opportunities**

**Contact**

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