

PROGRAM OVERVIEW

The Culinary Arts program gives students the skills and expertise needed to secure jobs in the food preparation industry.

The program has been an integral part of the campus and local community for more than three decades. The program's professional ideals are deeply rooted in a commitment to teach classic cooking fundamentals while incorporating current industry trends. The Culinary Arts Cafeteria, Bistro, and Accolades, a nationally recognized dining room, all showcase the efforts of students.

Foundation skills, creativity, teamwork, and professionalism are nurtured and encouraged by the instructors. Students become cooks in "real life" working kitchens and learn all aspects of the food preparation industry, from production to service.

CAREERS

We are proud of our alumni, many have gone on to become leaders in industry, restaurateurs, or competing in international culinary competitions. Our legacy and reputation speaks for itself. Graduates from the program take away more than food preparation skills—they leave with a lifelong passion for excellence and transferable life skills.



Thompson Rivers University

Culinary Arts

HIGH SCHOOL
TRANSITION PROGRAM

TRU CAREER TECHNICAL CENTRE
(CTC)

FREE
TRU TUITION
FOR HIGH
SCHOOL
STUDENTS

FOR MORE INFORMATION

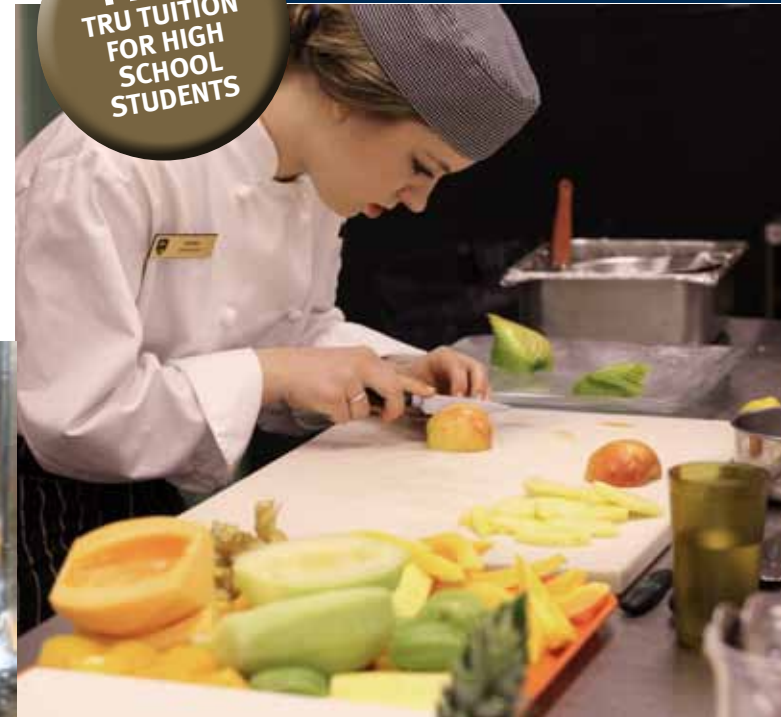
The Faculty of Adventure, Culinary Arts and Tourism website:

www.tru.ca/culinaryarts

is your first stop for further information on all Tourism program options and contacts.

For more information on this culinary arts program:

Ed Walker | 250.377.6082 | ewalker@tru.ca



DUAL CREDENTIAL

Attend TRU during your Grade 12 year and graduate with a dual credential. You can achieve your High School diploma AND a post secondary certification in Culinary Arts at TRU.

www.tru.ca/culinaryarts

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THOMPSON RIVERS  UNIVERSITY

KAMLOOPS, BC

Culinary Arts Program

Culinary Arts Certificate

30 Week Program

Professional Cook 1

30 weeks (2 Semesters)

Cafeteria Training

Vegetable & Starch Cookery 1
Meat & Poultry Cookery 1
Seafood Cookery & Sauces 1
Stocks & Soups 1
Meat/Poultry/Seafood – Cut & Processing 1
Cold Kitchen 1
Baking & Dessert 1
Basic Food SERV/Kitchen MGMT 1
Egg & Breakfast Cookery 1
Safety/Sanitation/Equipment 1
Health Care/Cook - CHILL 1



Jump Start Your Career and seek a Dual Credential

HOW IT WORKS:

The TRU Career Technical Centre (CTC) provides the opportunity for you to graduate with a Grade 12 academic (Dogwood) Diploma plus up to one-year of post-secondary training. If you are in Grade 10 or 11 and attending SD27, SD58, SD73, SD74 or SD83 secondary school, you are eligible to apply for a CTC seat in the Culinary Arts program.

Benefits to Students

- ▶ Get a jump-start into a meaningful trade career with early admission to post-secondary studies while still in high school.
- ▶ No post-secondary tuition fees while attending TRU as a CTC Culinary Arts student (a savings of over \$3,120). Students are responsible for some program costs—such as TRU ancillary fees, books and/or training guides, personal tools and safety equipment.
- ▶ Obtain 32 Grade 12 credits for your high school diploma as well as the TRU Culinary Arts Certificate and credit for year 1 towards your Culinary Arts apprenticeship, all in one school year!

Who Can Apply?

- ▶ During your Grade 10 school year, if you are interested in this program, request a meeting with your School Counsellor, or contact the Culinary Arts Program: 250.828.5351
- ▶ Grade 11 or 12 students can also apply at any time up to the start of the post-secondary training for any remaining CTC seats.

Prerequisites:

If you are considering entering this program, the following qualifications and attributes are required:

- ▶ Successful post-secondary pre-test
- ▶ Instructor interview
- ▶ Student/referee recommendation requirements
- ▶ A minimum of grade 10
- ▶ A strong, positive attitude



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